



STARTERS

Deli

SELECTION OF ARTISANAL CURED MEATS, BUFFALO MOZZARELLA, AND HOMEMADE PICKLED VEGETABLES (7,9) 16 euro

CANTABRIAN ANCHOVIES, BUTTER, AND TOASTED BREAD (4,7,1) 14 euro

HOUSE-MARINATED ANCHOVIES (4) 12 euro

SEAFOOD SALAD (4,2,9) 14 euro

SELECTION OF ARTISANAL CHEESES (7) 12 euro

Fried

SUPPLÌ (RISOTTO BALLS WITH MEAT SAUCE) (1,3,9) 3 euro

ZUCCHINI BLOSSOMS (1,7) 3 euro

FRIED BABY SQUID (1,14) 12 euro

FRIED ANCHOVIES (1,3,4) 13 euro

From kitchen

MARINATED BEEF CARPACCIO, MUSTARD MAYONNAISE, MIXED GREENS, AND SWEET-AND-SOUR ONIONS (3,10) 16 euro

CODFISH MEATBALLS, GREEN SAUCE (1,3,4) 13 euro

ROMAN-STYLE PANZANELLA WITH SEARED CUTTLEFISH (1,9,14) 12 euro

EGGPLANT PARMESAN WITH BASIL SAUCE (1,9,7) 10 euro

SHEEP'S RICOTTA, MIXED GREENS, WALNUTS, AND TRUFFLE HONEY (7,8) 12 euro

PASTA

ARTISANAL "GEMME DEL VESUVIO" BUCATINI ALL'AMATRICIANA WITH GUANCIALE FROM AMATRICE (1,7) 13 euro

TONNARELLI CHEESE AND PEPPER 13 euro

(PECORINO FROM THE SHEEP BREEDERS COOPERATIVE AND A MIX OF INTERNATIONAL PEPPERS) (1,7)

CARBONARA 13 euro

(MACCHERONE REALE SENATORE CAPPELLI, GUANCIALE FROM "LE SELVE DI VALLOLMO" FARM, ORGANIC EGGS AND PECORINO ROMANO) (1,3,7)

TAGLIOLINI WITH BUTTER, ANCHOVIES AND LEMON BREAD CRUMBS (1,4,7) 14 euro

FUSILLONI (WATER AND FLOUR) WITH 3 TOMATO, OLIVES, CAPERS, AND FENNEL (1,7) 12 euro

SPAGHETTI WITH CLAMS (1,4) 16 euro



MAIN DISHES

From the kitchen

CHICKEN SAN BARTOLOMEO STUFFED WITH ROASTED CARDONCELLI MUSHROOMS (4) 18 euro

CODFISH WITH TOMATO, ONION, AND TAGGIASCA OLIVES (4) 16 euro

OCTOPUS WITH PEPPERS (4) 18 euro

ROMAN-STYLE TRIPE (7,9) 12 euro

VEAL WITH TUNA SAUCE (3,4) 16 euro

CATCH OF THE DAY (SEE DAILY MENU)

FRIED CALAMARI AND PRAWNS (1,2,14) 18 euro

From the grill

ROSEMARY-FLAVORED SIRLOIN STEAK WITH ROASTED POTATOES 22 euro

BEEF FILLET WITH ROASTED POTATOES 24 euro

GRILLED ROMAN IGP LAMB CHOPS WITH ROASTED POTATOES AND CABBAGE. 17 euro

SQUID (14) 18 euro

SIDE DISHES

MIXED GREENS, TOMATO, WALNUTS, OLIVES, AND RADISHES (8) 7 euro

DAILY SAUTÉED OR AGRODOLCE VEGETABLES 6 euro

ZUCCHINI SCAPECE 6 euro

HOMEMADE FRIED POTATOES (1) 6 euro

DESSERT

RICOTTA CHEESE AND PEAR CAKE (1,3,7) 6 euro

RICOTTA AND SOUR CHERRY TART (1,7) 6 euro

TIRAMISÙ (1,3,7) 6 euro

LEMON CURD, SHORTCRUST PASTRY, AND ITALIAN MERINGUE (1,3,7) 7 euro

ZABAGLIONE SEMIFREDDO, SALTED CARAMEL (3,7) 7 euro

SGROPPINO (LEMON SORBETTO AND PROSECCO) (12) 6 euro

WOOD-FIRED OVEN

From 7.30 pm
to 11.00 pm

ENGLISH
MENU



STARTERS

Fritti

SUPPLÌ (RISOTTO BALLS WITH MEAT SAUCE) (1,3,9) 3 euro

ZUCCHINI BLOSSOMS (1,7) 3 euro

FRIED BABY SQUID (1,14) 12 euro

FRIED ANCHOVIES (1,3,4) 13 euro

Bruschette

GARLIC, OLIVE OIL AND FRESH TOMATO (1) 3 euro

BUFALA CHEESE AND TRUFFLE CREAM (1,7) 4 euro

PROVOLA CHEESE AND ANCHOVIES (1,7) 4 euro

PIZZE

MARINARA (Tomato, oregano, garlic) (1) 7 euro

NAPOLI (Tomato, mozzarella cheese, anchovies) (1,4,7) 8,5 euro

MARGHERITA (Tomato, mozzarella cheese) (1,7) 7,5 euro

FUNGHI (Tomato, mozzarella cheese, mushroom) (1,7) 8,5 euro

CAPRICCIOSA Tomato, capers, mozzarella cheese, black olives, artichoke in olive oil (1,3,7) 9 euro

PROSCIUTTO (Tomato, mozzarella cheese, prosciutto) (1,7) 9 euro

GORGONZOLA E RADICCHIO (1,7) 11 euro

QUATTRO FORMAGGI (Mozzarella cheese, parmesan, gorgonzola cheese, fontina cheese) (1,7) 11 euro

RUCOLA E SALAME PICCANTE (Tomato, mozzarella cheese, rocket, spicy salame) (1,7) 8,5 euro

FIORI DI ZUCCA E ALICI (Mozzarella cheese, zucchini flowers, anchovies) (1,4,7) 9 euro

SPECK E BUFALA (Speck, bufala cheese) (1,7) 11 euro

BOSCAIOLA (Mozzarella cheese, sausage, champignon mushroom) (1,7) 9 euro

VEGETARIANA (Seasonal vegetables) (1,7) 9 euro

CUORE DI BUE, MOZZARELLA DI LATTE DI BUFALA CAMPANA, ORIGANO E OLIVE TAGGIASCHE (Tomatoe, buffalo mozzarella, oregano and Taggiasca olives) (1,4) 11 euro

CALZONI

CALZONE PROVOLA E PROSCIUTTO (1,3,7) 9 euro

CROSTINI

AL PROSCIUTTO (1,7) 7 euro

AI FUNGHI (1,7) 7 euro

ALLE ALICI (1,4,7) 7 euro

PROVOLA E SALSICCIA (1,7) 8 euro

DOLCI

RICOTTA E PERE (1,7) 6 euro

CROSTATA DI RICOTTA E VISCIOLE (1,7) 6 euro

TIRAMISÙ (1,4,7) 6 euro

LEMON CURD, PASTA FROLLA E MERINGA ALL'ITALIANA (1,7) 7 euro

SEMIFREDDO ALLO ZABAIONE, CARAMELLO SALATO (1,4,7) 7 euro

SGROPPINO (7) 6 euro

ALLERGENS:

1.CEREALS containing gluten such as wheat, rye, barley, oats, spelt, kamut and their derivatives **2.CRUSTACEANS** and crustacean products **3.EGGS** and egg products **4.FISH** and fish products **5.PEANUTS** and peanut products **6.SOYBEANS** and soybean products **7.MILK** and milk products (including lactose) **8.NUTS** such as almonds, hazelnuts, walnuts, pistachios, and their products **9.CELERY** and celery products **10.MUSTARD** and mustard products **11.SESAME** seeds and sesame seed products **12.SULPHUR DIOXIDE AND SULPHITES** in concentrations exceeding 10 mg/kg or 10 mg/litre in terms of total sulphur dioxide **13.LUPIN** and lupin products **14.MOLLUSCS** and mollusc products