

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
BLACK CHICKPEAS, SMOKED HERRING, SAGE, AND CHILI PEPPERS (4,9)	13 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
FRIED COD FILLET (1,3,4)	5 euro

From the kitchen

BEEF TARTARE WITH OIL, SALT, PEPPER, AND SWEET AND SOUR ONION (3)	15 euro
EGGPLANT PARMESAN WITH BASIL SAUCE (1,9,7)	10 euro
FAVA BEAN PURÉE WITH SAUTÉED CHICORY (7)	10 euro
PANISSA (TRADITIONAL CHICKPEA-BASED DISH), WHIPPED COD, AND CRISPY SWEET PEPPERS (7,4)	12 euro

DISHES ON ORDER

San Bartolomeo Chicken cooked in clay with seasonal side dishes (min. 4 people)

18 euro per person

Catalan-style Lobster (min. 2 people)

30 euro per person

Veal Chop Milanese 'Elephant Ear' (800 grams) fried in clarified butter with homemade French fries (min. 4 people)

16 euro per person

For cooking times and procedure, please ask the staff

PASTA

BUCATINI ALL'AMATRICIANA (ARTISANAL BUCATINI "GEMME DEL VESUVIO," SMOKED AMATRICIANO GUANCIALE BY BERARDI, AND PECORINO ROMANO) (1,7)	13 euro	TAGLIOLINI WITH COD, RAISINS, PINE NUTS, AND WILD FENNEL (1,4,8)	14 euro
TONNARELLI CHEESE AND PEPPER (PECORINO FROM THE SHEEP BREEDERS COOPERATIVE AND A MIX OF INTERNATIONAL PEPPERS) (1,7)	13 euro	FUSILLONI WITH WATER AND FLOUR, TRAPANI-STYLE PESTO, AND SALTED RICOTTA (1,8)	14 euro
CARBONARA (MACCHERONE REALE SENATORE CAPPELLI, GUANCIALE FROM "LE SELVE DI VALLOLMO" FARM, ORGANIC EGGS AND PECORINO ROMANO) (1,3,7)	14 euro	FETTUCCINE WITH OCTOPUS RAGÙ (1,3,4)	16 euro

MAIN DISHES

From the kitchen

HUNTER-STYLE GUINEA FOWL WITH SAUTÉED SWISS CHARD (9)	18 euro
SALTED COD, ASPARAGUS, AND CRUSHED DRIED PEPPER POWDER (4)	18 euro
CATCH OF THE DAY IN 'ACQUA PAZZA' WITH POTATOES, CHERRY TOMATOES, AND CAPERS (4)	18 euro
ROMAN-STYLE TRIPE (7,9)	12 euro
PASTRAMI, TOASTED BREAD, MUSTARD MAYONNAISE, AND RED CABBAGE (1,10) (BRISKET MARINATED WITH SPICES, SLOW-COOKED AND SMOKED)	18 euro
CATCH OF THE DAY (SEE DAILY MENU)	
FRIED CALAMARI AND SEA LETTUCE (1,4,14)	18 euro

From the grill

ROSEMARY-FLAVORED SIRLOIN STEAK WITH ROASTED POTATOES	22 euro
GRILLED ROMAN IGP LAMB WITH ROASTED POTATOES AND SAUTÉED CHICORY SQUID (14)	18 euro
	18 euro

SIDE DISHES

CHICORY HEARTS (PUNTARELLE) IN ANCHOVY SAUCE (4)	7 euro	HOMEMADE FRIED POTATOES (1)	6 euro
SEASONAL VEGETABLES SAUTÉED OR IN A SOUR DRESSING	6 euro	ROMAN-STYLE ARTICHOKE	7 euro

DESSERT

YOGURT PAVLOVA WITH STRAWBERRY SALAD (3,7)	7 euro	CHOCOLATE CAKE WITH CHOCOLATE AND ORANGE (1,3,7)	7 euro
RICOTTA AND SOUR CHERRY TART (1,7)	6 euro	ZABAIONE SEMIFREDDO, SALTED CARAMEL (3,7)	7 euro
TIRAMISÙ (1,3,7)	6 euro	SGROPPINO (LEMON SORBETTO AND PROSECCO) (12)	6 euro

From 7.30 pm to 11.00 pm

WOOD-FIRED OVEN

STARTERS

Fried (made in-house)

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
FRIED COD FILLET (1,3,4)	5 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
PROSCIUTTO COTTO ARROSTO, PATATE E POMODORI SECCHI (Roasted cooked ham, potatoes, and sun-dried tomatoes) (1,4)	12 euro

PIZZA POCKETS

PROVOLA AND HAM (1,3,7)	9 euro
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CROSTINI

PROSCIUTTO (1,7)	7 euro
MUSHROOMS (1,7)	7 euro
ANCHOVIES (1,4,7)	7 euro
PROVOLA CHEESE & SAUSAGE (1,7)	8 euro

DESSERT

CREME BRULÉE (3,7)	6 euro
RICOTTA AND SOUR CHERRY TART (1,7)	6 euro
TIRAMISÙ (1,3,7)	6 euro

CHOCOLATE CAKE WITH CHOCOLATE AND ORANGE (1,3,7)	7 euro
ZABAIONE SEMIFREDDO, SALTED CARAMEL (3,7)	7 euro
SGROPPINO (LEMON SORBETTO AND PROSECCO) (12)	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