

ANTIPASTO

POLPETTINE DI LESSO ALLA PICCHIAPO  
Stewed meatballs with onions, celery, carrots, aromatic herbs 6.00

FILETTO DI BACCALÀ IN PASTELLA  
Battered and fried salt cod fish 5.00

CROCCHETTA DI PATATE   
Potato croquette 5.00

SUPPLÌ ALLA AMATRICIANA  
Rice croquette amatriciana style 5.00

IORE DI ZUCCA IN PASTELLA    
Battered and fried courgette flower 5.00

FRITTO MISTO 1 PZ PER TIPO    
Mixed fried, 1 piece for type 18.00

TAGLIERE MISTO ROMANO 
Mixed cured meats and cheese from Amatrice 12.00
Prosciutto crudo amatriciano, coppa di suino, (18.00 for 2 pp)
guanciale, spianata romana, pecorino scorza nera,
cacio de Roma

PRIMI

AMATRICIANA    16.00
Short pasta amatriciana style with lard cheek,
tomato sauce, black pepper and pecorino cheese

CARBONARA    15.00
Short pasta with lard cheek, egg yolk,
black pepper and pecorino cheese

CACIO & PEPE   15.00
Short pasta with roman cheese
and black pepper

GRICIA    15.00
Short pasta with lard cheek,
black pepper and pecorino cheese

PASTA E FAGIOLI  14.00
Bean soup with pasta

TUTTE LE PASTE FRESCHE SONO FATTE IN CASA
All fresh pastas are homemade

SECONDI

SALTIMBOCCA ALLA ROMANA   20.00
Veal escalope sauteed with white wine sauce,
raw ham and sage

POLLO CON PEPERONI   20.00
Stew chicken with sweet peppers

ABBACCHIO ALLA SCOTTADITO   22.00
Grilled Lamb chops

CONIGLIO ALLA CACCIATORA   22.00
Stewed rabbit with onions, black olive, carrots,
celery and tomato sauce

PINSA

MOZZARELLA E POMODORO   12.00
Mozzarella and tomato

ALICI E BURRATA    12.00
Anchovies and burrata stretcheed cheese

Dolci

TIRAMISÙ    6.00
Homemade tiramisu

CROSTATA RICOTTA E VISCIOLE    6.00
Ricotta cheese tart with cherries

SORBETTO AL LIMONE     5.00
Lemon sorbet

MARITOZZO CON PANNA E AMARENE    6.00
Roman "Maritozzo" with cream and sour cherries

VINI / WINES

Su disponibilità / On availability

Bianchi / Whites **Rossi / Reds**

CHARDONNAY 35.00 ROSSO DEI CASTELLI 20.00
Casale del Giglio Villa Conti

BELLONE ROMA 25.00 CESANESE DEL PIGLIO 25.00
Cantina Bacco Tenuta Cercione

FRASCATI 22.00 ROMANELLA LA ROCCA 15.00
Villa Conti Cantina Neri

We inform our kind customers that allergens are present in our kitchen

 Vegetariano  Glutine  Uova  Crostacei  Pesce  Noccioline  Soya  Latte  Noci  Sedano  Mostarda  Sesamo  Solfiti  Molluschi  Lupini
Vegetarian Gluten Eggs Crustaceans Fish Peanuts Soya Dairy Nuts Celery Mustard Sesame Sulfites Molluscs Lupins