

# Starters

*Product availability according to market availability*

## CRUDITÈ and COLD DISHES

|  |              |      |
|--|--------------|------|
| <i>Oyster "Gillardeau" (7)</i>   | <i>2 pc.</i> | € 14 |
| <i>Red prawns from Mazara del Vallo (3)</i>                                  | <i>each</i>  | € 7  |
| <i>Langoustine from Mazara del Vallo (3)</i>                                 | <i>each</i>  | € 8  |
| <i>Fresh Fish of the Day Tartare (8;5)</i>                                   |              | € 18 |
| • <i>Fresh Black Truffle</i>   |              | €    |
| <i>Fresh Fish Carpaccio of the Day (8;5)</i>                                 |              | € 18 |
| • <i>Fresh Black Truffle</i>   |              | €    |
| <i>Fennel Salad Citrus and Taggiasca Olives</i>                              |              | € 15 |
| <i>Greek Salad (5)</i>   |              | € 15 |
| <i>Wild Salmon Salad with Fresh Mango and Green Apple (8;12;13)</i>          |              | € 18 |
| <i>Octopus Carpaccio with Citrus Rocket Salad and Marinated Onion (7;13)</i> |              | € 22 |
| <i>Beef Carpaccio, Rocket Salad and Parmesan (5)</i>                         |              | € 20 |
| <i>Caviar "Osietra" (8)</i>  | <i>gr.20</i> | € 55 |

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*If you have any allergies or intolerances, please ask the staff for the allergen register.*

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## NATIONAL SPECIALTY

|  |                   |
|--|-------------------|
| <i>Artichoke "Giudia" Style (Fried)</i> (2;10;11;12)   | € 9               |
| <i>Artichoke Roman Style with Puntarelle and Anchovy Sauce</i> (8;13)  | € 16              |
| <i>Eggplants Parmesan</i> (2;5;9)  | € 15              |
| <i>Calamari Croquettes and Red Prawns from Mazara del Vallo</i> (2;3;5;7;14)   | 1 por. 5pcs. € 18 |
| <i>Crispy Bread Balls Stuffed with Avocado, Stracciatella and Tartare Tris</i> (2;5;8)                                   | 1 por. 5pcs. € 18 |
| <i>Squid ink Zucchini flowers with Buffalo, Provola cheese and Prawns</i> (2;3;5)  | € 15              |
| <i>Parma Ham 24 months and Buffalo Mozzarella / or Melon</i> (5)   | € 18              |
| <i>Caprese of Buffalo Mozzarella DOP Tomato and Basil</i> (5)  | € 16              |
| • <i>Fresh Black Truffle</i> €   |                   |
| <i>Selection of Salumi I.G.P. and Cheeses:(Parma Ham, Spianata Romana, Salami, Pork Loin, Cheeses )</i> (2;4;5;10;11;13) | € 22              |
| <i>Sauté of Mussels and Clams with Datterino Tomatoes</i> (2;7;13)   | € 19              |
| <i>Prawn, Orange and Avocado Salad</i> (3;5)   | € 18              |
| <i>Veal Tonned</i> (5;8;13;14)   | € 20              |

**Allergens :** (1) Peanuts ; (2) Cereals containing gluten (including wheat, rye, barley and oats) ; (3) Crustaceans ; (4) Nuts (5) Milk ; (6) Lupins ; (7) Shellfish ; (8) Fish ; (9) Celery ; (10) Mustard ; (11) Sesame ;(12) Soy ;(13) Sulfites ;(14) Eggs-You can request the food allergen list from our wait staff. Thank you

(\*) = product frozen at origin

# First Courses

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|   |      |
|---|------|
| <i>Soup of the Day</i> (2;4;9)                                | € 15 |
| <i>Tonnarelli in Amatriciana style</i> (2;5;14)               | € 15 |
| <i>Tonnarelli Carbonara style</i> (2;5;14)                    | € 15 |
| • <i>Fresh Black Truffle</i> €                                |      |
| <i>Tonnarelli Cacio Pepe e Lime</i> (2;5;14)                  | € 15 |
| • <i>Fresh Black Truffle</i> €                                |      |
| <i>Tonnarelli alla Gricia with Crispy Artichokes</i> (2;5;14) | € 16 |
| <i>Fettuccine of Spelt with 4 Cherry Tomatoes, Basil</i> (2)  | € 16 |
| <i>Fettuccine with White Veal Ragout</i> (2;5;9;13;14)        | € 18 |
| <i>Green Lasagna with White Veal Ragout</i> (2;5;9;13;14)     | € 18 |

*Our fresh pasta is homemade (Tonnarelli, Ravioli, Fettuccine)*

# First Courses

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|   |      |
|---|------|
| <i>Squared Spaghetti "La Molisana" with Clams</i> (2;7;13)  | € 20 |
| • <i>and Bottarga</i> €   |      |
| <i>Tonnarelli with Seafood</i> (2;3;7;8;13;14)  | € 22 |
| <i>Ravioli Twenty Yolks with Truffle</i> (2;5;14)   | € 20 |
| • <i>Fresh Black Truffle</i> €  |      |
| <i>Carnaroli" Risotto with Porcini Mushroom</i> (5)   | € 20 |
| • <i>Fresh Black Truffle</i> €  |      |
| <i>White Risotto "Carnaroli" with Shrimp Lemon and Saffron</i> (3;5)  | € 20 |
| <i>Gnocchetti with Pistachio Pesto and Buffalo Stracciatella</i> (2;4;5;9;13)                               | € 18 |
| <i>Squared Spaghetti "La Molisana" with Garlic, Oil, Chilli Pepper, Red Prawns and Caviar Sauce</i> (2;3;8) | € 30 |

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# Main courses

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|   |      |
|---|------|
| <i>Tripe Roman Style</i>  | € 16 |
| <i>½ Chicken with Rosemary and Rustic Potatoes</i>                                | € 18 |
| <i>Saltimbocca of Veal Roman Style</i>  | € 20 |
| <i>Marrowbone with Mushrooms and Mashed Potatoes, Lime and Ginger</i> (2;5;9;13)  | € 20 |
| <i>Beef Slices with Rucola Grana Padano and Datterino Tomatoes</i> (2;9;12;13;14) | € 22 |
| <i>Lamb “Scottadito” Style</i>  | € 26 |
| <i>Sliced Beef Rucola and Datterino Tomatoes</i>                                  | € 28 |
| <i>Fillet of Beef and Rustic Potatoes</i> (2)                                     | € 32 |
| <i>Truffled Fillet with Mashed Potatoes, Lemon and Ginger</i> (2;5)               | € 34 |
| • <i>Fresh Black Truffle</i> €  |      |

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|   |      |
|---|------|
| <i>Grilled Salmon with Fennel Salad Oranges and Olives</i> (5;8)                        | € 20 |
| <i>Fried Squid and Prawns in Tartara Sauce</i> (2;3;7;8;9;10)                           | € 20 |
| <i>Fillet of Sea Bass with Braised Roman Lettuce and Lime Sour Cream</i> (5;8)          | € 24 |
| <i>Seared Tuna with Pistachios and Marinated Salad</i> (4;8;12;)                        | € 24 |
| <i>Roasted Octopus with Lemon Ginger Mashed Potatoes and Crispy Vegetables</i> (5;7;9)  | € 26 |
| <i>Shrimp in Kataifi Paste with Potato Sauce and Caramelized Onion</i> (5;8;9;10;12;14) | € 26 |
| <i>Mixed Grilled Fish</i> (3;7;8)   | € 32 |

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# Side Dishes

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*Roast Potatoes* (3;7;8) € 8

*Braised Roman Lettuce* (13) € 8

*French Fries\** (3;7;8) € 8

*Chicory* € 8

*Mixed Salad* € 10

*Puntarelle with Anchovy Sauce* (8;13) € 10

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*Bread Basket* € 5

*Table Linen and Tableware Cleaning Service* € 2,5 per person