

Menu à la carte

Appetizers

- *Steak tartare, hazelnut, mushrooms and parmigiano (8,7,10) €15
- *Chickpea soup with cod and crunchy red onion (3,9) €11
- *Sea bass tartare with citronette and spinach (1,3,4) €15
- Egg cooked at 65 °C with pumpkin and leek (1,3,7) €9

First courses

- Rigatoni alla Carbonara (1,3,7) €12
- Spaghetti all' Amatriciana (1,7,12) €12
- *Home made tonnarelli with pepper and pecorino cheese (1,3,7) €13
- *Home made lasagne alla bolognese (1,3,7,9,12) €13
- *Linguine with clams (1,12,14) €14

Second courses

- *Fillet of beef with cream of pumpkin, mille feuilles of potatoes and mushrooms (7,9,10) €22
- *Saltimbocca alla romana con cicoria (veal, ham, sage and chicory) (1,7,12) €16
- *Sea bass baked in salt with broccoli (1,3,4,9) €21
- **Caesar salad (1,7,10,12) €15

Side dishes

- ** Chicory €6
- Salads, fresh or grilled vegetables €7

Desserts

- *Tiramisù (1,3,7,8) €8
- *Grandma's crostata (1,3,7,8) €8
- *Brownie with red berries (1,3,7,8) €8
- Fresh fruit salad €8

All prices include service, bread and taxes.

1-Gluten 2-Crustaceans 3-Eggs 4-Fish 5-Peanuts 6-Soy 7-Dairy 8-Nuts 9-Celery 10-Mustard 11-Sesame 12-sulphur dioxide 13-Lupins 14-Molluscs. * Contains products that have been prepared fresh and that have subsequently been frozen according to Haccp procedures.** Contains products that have been purchased frozen from the supplier. All our fish products raw administered have undergone blast chilling to -20 ° in accordance with REC CE 853/04.