

THE BRUNCH

HAPPINESS IS NOT HAVING TO SET THE ALARM EATING WHAT YOU LOVE

ENTRÉES

€ • Euro

BURGUNDY SNAILS (6 Pieces) <i>Vineyard snails, sauce verte</i>	16,00
ROMAN BROCCOLO AND POTATOES WITH ICELAND CODFISH, BLUCHEESE BY "FATTORIA FIORENTINO" AND SCIACCA ANCHOVIES CRUMBLE <i>Roman Broccolo, potatoes, codfish, blucheese, anchovies</i>	16,00
GOOSE LIVER FOIE GRAS PIE <i>Wild duck, goose liver foie gras</i>	18,00
PIEDMONTESE BEEF TARTARE WITH GRILLED PORCINI MUSHROOMS AND BLACK TRUFFLES FROM NORCIA <i>Piedmontese Beef pulp, organic egg, Porcini mushrooms, Norcian Black truffle, anchovies, Pantelleria Capers, Meaux mustard</i>	23,00
BEEF CARPACCIO 48 H MARINATED IN RED WINE AND SARAWAK PEPPER <i>Parmesan flakes, mixed leaves, dried tomatoes</i>	20,00
4 BEEF MEATBALLS "CACCIATORA STYLE" <i>with Trumpet mushrooms, Gaeta olives and peppers</i>	12,00
FRIED ANCHOVIES WITH PONZU SAUCE AND GINGER <i>Anchovies, panko, lime, chili pepper, chervil</i>	10,00
ROMAN PUNTARELLE SALAD WITH CANTABRIAN ANCHOVIES <i>Quattrociocchi's Olivastro olive oil, red garlic, red chili</i>	12,00
CATALANA DI ASTICE E GRANCHIO NELLA GRANCEOLA <i>Pomodori, patate, basilico, aceto di Reims, olio evo e lime</i>	30,00

PASTA & CO.

€ • Euro

SPAGHETTI "PASTIFICIO AGRICOLO MANCINI" WITH PIENNOLO CHERRY TOMATOES <i>Red garlic from Sulmona, evo olive oil, Piennolo cherry tomatoes</i>	14,00
HOME MADE FETTUGGINE* BOILED IN A CAPON STOCK, ISIGNY BUTTER AND 36 MONTHS PARMESAN TO MIX AT THE TABLE <i>Our declination of Alfredo fettuccine</i>	15,00
PASSATELLI IN BRODO ACCORDING TO TRADITION <i>Broth rich consommé, Parmesan cheese</i>	15,00
SPAGHETTI "BENEDETTO CAVALIERI" WITH SEA URCHINS, OLIVE OIL AND SENISE CRUSCO PEPPER <i>Citrus fruits from Sicily, red garlic from Sulmona</i>	20,00
GNOCCHI SOUFFLE WITH LOBSTER RAGOUT AND TARRAGON <i>gratinated with Comté cheese and Armagnac</i>	20,00
LASAGNE* WITH BOLOGNESE RAGOUT <i>Beef, aromatic leaves, Lambrusco white stock, tomatoes, fior di latte</i>	16,00
TRENETTE WITH SEAFOOD SAUCE <i>Mussels, clams, shrimps*, scampi*, cherries tomatoes, extra virgin olive oil</i>	20,00
RIGATONI CARBONARA "PASTIFICIO AGRICOLO MANCINI" <i>Cheek lard, organic Pecorino Romano Dop cheese, organic eggs, Jamaican pepper</i>	14,00
CACIO E PEPE "TONNARELLI"* EGG PASTA <i>Organic Pecorino Romano Dop cheese, Criollo pepper, evo oil</i>	14,00
AMATRICIANA BUCATINI "PASTIFICIO AGRICOLO MANCINI" <i>Cheek lard, San Marzano tomato sauce, Pecorino Romano Dop cheese</i>	14,00

ALL FRESH PASTA ARE HOMEMADE

PLATS

€ • Euro

ROYAL BURGER <i>Sesame Bun, tomato, Roman lettuce, 100% Italian burger, farmer cheddar, "Nogara" Smoked ham, fries</i>	20,00
PASTRAMI HOMEMADE <i>New Zeland brisket beef, spices, mustard of Meaux, cereal bread, Jumbo cucumbers</i>	20,00
LOBSTER ROLL <i>Pain doré, lobster, small mixed herbs salad, Newburg Sauce, fried sweet potatoes</i>	26,00
CROQUE MONSIEUR À CHEVAL <i>Isigny butter, whole grain bread, aoc gruyere cheese, smoked ham, fried egg</i>	18,00
GRILLED BEEF FILETT (200 Gr.) <i>Potatoes and porcini mushrooms millefeuille, Bernaise sauce Baccano*</i>	28,00
PIL PIL CODFISH <i>Turnips top, roasted chili pepper filled with tubetti pasta, eggplants and tomatoes sauce</i>	24,00
BEEF CHEEK STEW WITH AROMATICS LEAVES AND BOUQUET GARNI IN THE "PRESSURE COOKER" <i>Mashed potatoes, sauted porcini mushrooms</i>	24,00
VEAL OSSOBUCO WITH BEER AND MASHED POTATOES <i>Steamed and roast ossobuco, glazed with craft beer</i>	24,00
ROAST WILD PIG TUSCANY RIBS WITH SPILINGA N'DUJA <i>Biancoperla Polenta, stuffed onions with fossa pecorino cheese</i>	22,00
FISH OF THE DAY STEAMED WITH LITTLE VEGETABLES <i>Mashed potatoes, artichokes, baby carrots, choux de Bruxelles, home made à la minute mayo</i>	28,00

SALADE

RED TUNA SALAD AND GINGER WITH CAPONATA SICILIAN STYLE <i>Roman endive, rocket, spinach, caponata, sasame, red tuna</i>	18,00 €
CAESAR SALAD <i>Cappuccina salad, roasted chicken, toasted bread, organic eggs, smoked bacon, Caesar dressing</i>	15,00 €
FRESH ARTICHOKE SALAD <i>with parmesan cheese, Granny Smith apple, and traditional balsamic vinegar 25 year old</i>	16,00 €
OCTOPUS* ROASTED SALAD WITH QUINOA	18,00 €

SEASONED SALADS

WE ONLY MAKE USE OF
Olio Extra Vergine di Oliva Quattrociocchi, Alatri (Fr)

PLEASE COMMUNICATE ANY DIETARY REQUIREMENTS (ALLERGIES, INTOLERANCE, PARTICULAR DIET). IN CASE OF ANY NEED AND ASK TO THE WAITERS FOR THE ALLERGENS LIST.

Jamon Iberico

JAMON IBERICO DE BELLOTA TORREON 42 RESERVA (100 GR.)
CUT KNIFE SERVED WITH BREAD & TOMATO EVO OIL
30,00 €

JAMON IBERICO DE BELLOTA TORREON 36 MONTHS (100 GR.)
CUT KNIFE SERVED WITH BREAD & TOMATO EVO OIL
24,00 €

Foie Gras

FOIE DE VOLAILLE & FOIE GRAS
PATÉ OF ORGANIC CHICKEN LIVERS, APPLE QUINCE MIRE POIX, LUXARDO BITTER CHERRIES, "PAN BRIOCHE FAIT MAISON"
15,00 €

TORCHON GOOSE FOIE GRAS
MARINATED RAISINS WITH BAS ARMAGNAC & PANETTONE TOAST
35,00 €

Italian Ham & Salami

LANGHIRANO HAM "ZUARINA"
28 MONTHS OLD
16,00 €

CINTA SENESE HAM
AZ. AGR. CASAMONTI
22,00 €

VALDARNO TARESE
CUT INTO KNIFE TIP, TYPICAL ITALIAN PANCETTA SEASONED MORE THAN 90 DAYS - SLOW FOOD -
20,00 €

Deli Assiette

ITALIAN MASTERS DELICATESSEN EXPERT AND SPECIAL BREEDERS
LANGHIRANO HAM 28 MONTHS "ZUARINA", TRADITIONAL BOLOGNA MORTADELLA, CORALLINA IN NATURAL BLUDDER, FINOCCHIONA CHIANTI'S SAUSAGE, BABY SAUSAGES, VISSO CIAUSCOLO
20,00 €

TOASTED BREAD

Burrata cheese from Andria, Sicilian anchovies sauce and red onion from Tropea

12,00 €

Burrata cheese from Andria with Giudìa's artichokes

12,00 €

Ciauscolo toasted bread from Visso with chili pepper turnip tops

12,00 €

OUR BRUNCH SPECIALTIES ARE RECOMMENDED WITH THE COLOR

BREAD & SERVICE

White Bread, Salty Roman Pizza, breadsticks with white and black sesame seeds, brioche bread with nuts and raisins from Corinto

~ 3,00 € ~
PER PERSON

VEGAN FOOD
GLUTEN FREE

BAR A HUITRES ET COQUILLAGES

LE PLATEAUX D'HUITRES ET DE FRUITS DE MER
ALL OUR RAW SEAFOOD PLATEAUX ARE SERVED WITH ISIGNY BUTTER, HAUTE-COUTURE LEMON, GREEN HABANERO, HOME MADE MAYO, MIMOLETTE, AVOCADO GUACAMOLE, WASABI

PLATEAU PARIS

2 RED TUNA AND SALMON SASHIMI, 2 OF SEA BASS, 2 SCAMPI*, 2 RED PRAWNS* FROM SICILY, 2 VIOLET PRAWNS*, 4 PINK SHRIMPS*, 4 SEA HURCHINS
~ 50,00 € ~

PLATEAU GRAN CRU

8 OYSTERS GRAN CRU DE FRANCE, 4 SCAMPI*, 2 CEVICHE CATCH OF THE DAY, 4 RED PRAWNS* FROM SICILY, 4 VIOLET PRAWNS*, 2 RED TUNA AND SALMON SASHIMI, 4 PINK SHRIMPS*, 4 SEA HURCHINS
~ 90,00 € ~

PLATEAU ROYAL

8 OYSTERS GRAND CRU DE FRANCE, 4 SCAMPI*, 2 CEVICHE CATCH OF THE DAY, 4 RED PRAWNS* FROM SICILY, 4 VIOLET PRAWNS*, 2 RED TUNA AND SALMON SASHIMI, 6 PINK SHRIMPS*, 1 STEAMED LOBSTER, 8 SEA HURCHINS
~ 150,00 € ~

OYSTERS AND SEA HURCHINS

GREAT SELECTION OF OYSTERS DU JOUR & SEA HURCHINS
TARBOURIECH "PERLA DEL DELTA" N°2 ITA - ROVIGO (7,00 €); GILLARDEAU N2 FR/MARENNES (7,00 €); IDEALE DAVID HERVE N°1 FRANCIA - MARENNES (9,00 €); POUSES CLAIRE LABEL ROUGE BONSONGE N°2 FRANCIA - MARENNES (7,00 €); FINE DE CLAIRE VERTE LABEL ROUGE DOUSSET N°2 FRANCIA - BRETAGNE (6,00 €); TSARSKAYA N°2 FRANCIA - CANCALE (6,00 €); UTAH BEACH M.JEAN PAUL N°2 FRANCIA - UTAH (6,00 €); OSTRA REGAL SELECTION OR N°2 FRANCIA - BANNOW BAY (8,00 €); SEA URCHINS (3,00 €)
~ EACH ~

OYSTERS & CHAMPAGNE

2 OYSTER DU JOUR AND A GLASS OF CHAMPAGNE "NICOLAS FEUILLATTE"
~ 20,00 € ~

RAW SEA FOOD

RED SHRIMPS* or VIOLET PRAWNS* or SCAMPI* or CATCH OF THE DAY SASHIMI
~ 25,00 € PER SERVING ~

ALL OUR RAW SEAFOOD COULD BE SUBJECT TO CHANGE UPON AVAILABILITY

"ALL FISH PRODUCTS DESTINED TO BE CONSUMED RAW HAVE UNDERGONE A PREVENTIVE REMEDIATION TREATMENT ACCORDING TO THE CEE. REG. 853/04"

* FROZEN

EGGS

EGGS BENEDICT <i>Organic eggs, spinach, bread croutons, Hollandaise sauce</i>	12,00 €
FRIED EGGS WITH BACON <i>Organic eggs, mixed salad, fries</i>	12,00 €
BRIK OF EGGS <i>Misticanza of orange, mash potatoes</i>	12,00 €
SHASHOUKA <i>Organic eggs, peppers, tomatoes, spices, chili pepper</i>	12,00 €

WE ONLY MAKE USE OF ORGANIC AND OUTDOORS FARMSTEAD EGGS

FRESH BUFFALO MOZZARELLA	12,00 €	PARMIGIANO REGGIANO 1000 MT HIGH ALTITUDE PRODUCTION FROM "SILVANO PROMPCAI" SEL.	15,00 €
WITH TOMATO AND BASIL		BURRATA FROM ANDRIA	
CAPRESE STYLE	14,00 €	WITH MULLET EGGS BOTTARGA	15,00 €
WITH SMOKED SALMON FROM NORWAY	20,00 €	THE DELI COUNTER	
WITH ANCHOVIES FROM CANTABRIAN SEA "NARDIN" SELECTION CANTABRIA	20,00 €	NATURAL BOLOGNA MORTADELLA WITH FLAKES	
WITH LANGHIRANO HAM "ZUARINA 28 MONTHS"	20,00 €	OF PARMIGIANO REGGIANO "36 MONTHS"	10,00 €
CHEESE & ASSIETTE		SMOKED SALMON FROM NORWAY with Pan Brioche fait maison with Isigny butter	25,00 €
SELECTION OF TRADITIONAL ITALIAN CHEESES		ANCHOVIES FILLET FROM CANTABIAN SEA NARDIN SELECTION - CANTABRIA	18,00 €
with cow, goat and sheep milk	15,00 €	STREACKY TUNA "BUGGERU" WITH HOME MADE PICKLED VEGETABLES	16,00 €
SELECTION OF TYPICAL ROMAN CHEESES		ARTISANAL PICKLED VEGETABLES "DORIO"	12,00 €
with cow, goat and sheep milk	14,00 €	AGNONI VEGETABLES IN EXTRA VIRGIN OLIVE OIL	12,00 €
GRAND ASSIETTE OF CHEESE AND COLD CUTS A' LA MINUTE	25,00 €		

SIDE DISHES

FRIES <i>Potatoes*, Maldon salt</i>	6,00 €
ARTICHOKE ROMAN STYLE <i>Sulmona red garlic, roman mint evo oil</i>	9,00 €
SAUTED BROCCOLI LEAVES <i>Sulmona red garlic, chili pepper, evo oil</i>	7,00 €
ARTICHOKE GIUDIA STYLE <i>Artichok, salt, white pepper, roman mint</i>	9,00 €
ROAST POTATOES SLICED IN THE OVEN <i>Rosemary, garlic, Maldon salt</i>	6,00 €

DÉLICES

TIRAMISÙ <i>Mascarpone cream, home made Savoirdi biscuit, espresso coffee, chocolate Tribago 70% crumble</i>	10,00 €	VANILLA BERRIES CRÈME BRÛLÉE <i>Organic egg, Vanilla from Haiti, lemon, sugar</i>	10,00 €
APPLE TATIN WITH PANNA COTTA ICE CREAM AND TRADITIONAL BALSAMIC VINEGAR FROM MODENA <i>Puff pastry, Renette apples, panna cotta</i>	10,00 €	MONT BLANC <i>Meringue, marron glaces, rum Demerara, whipped cream</i>	10,00 €
ARTISANAL BACCANO* PANETTONE WITH GRAPPA OF MOSGATO ZABAIONE CREAM <i>Natural leavening, three days preparation slowly</i>	10,00 €	ICE CREAM AND SHERBETS	8,00 €
		ARTISANAL SMALL BISCUITS	6,00 €
		FRESH SEASONAL FRUITS PLATE	10,00 €
		PINEAPPLE WITH LUXARDO MARASCHINO LIQUER	8,00 €

SIGNATURE DRINK

UNIQUE, ORIGINAL AND INIMITABLE

COCKTAIL	INGREDIENTS	PRESENTATION	FLAVOUR	
LUCKY LUCANO	<i>Maker's Mark, Amaro Lucano, Brancamenta, vaporized Bergamot</i>	Old fashioned glass	DRY <i>Wild, old style, bandit</i>	12,00 €
FRENCH PIC-NIC	<i>Calvados, Patrón Tequila Silver, homemade bergamot liqueur, homemade mint syrup, fresh lemon juice, egg white</i>	Coupette, Chunk of ice, Mint spring	SOUR - REFRESHING <i>Wondering freshness, directly from a Monet picture</i>	12,00 €
KI-QUIRI	<i>Bacardi Heritage, Chartreuse Green, Kiwi nectar, lemon juice</i>	Coupette, Chunk of ice, Earth flavour, Lemon origami	SOUR - FRUITY - HERBAL <i>You easily could hear Orango screaming</i>	12,00 €
BERNINI	<i>Drops of lemon juice, Vapour of citrus, Mango puree, Franciacorta, Peach foam</i>	Collins, edible flavour	SWEET - SPARKLING <i>Probably a new contemporary classic</i>	12,00 €
STAR OF WELLNESS	<i>Star of Bombay, Yogurt & Avocado mix, Fresh lemon juice, simple syrup</i>	Old fashioned glass, Lemon origami	SWEET - ACID <i>Do a sin without being a sinner</i>	12,00 €
DEAD RABBITS	<i>Maker's Mark, Fresh lime juice, carrot syrup, egg white</i>	Coupette, Carrot dust on top	SWEET - SOUR <i>Down to the rabbit hole</i>	12,00 €
PERFECT NEGRONI	<i>Martini Bitter Riserva, Martini Rubino, Star of Bombay, Oyster brine, Vaporized Bayleaf, Salted Dehydrated Grapefruit</i>	Old fashioned glass, Chunk of ice	BITTER <i>Perfect!</i>	12,00 €
HOUSE ROB ROY	<i>Johnnie Walker Blue Label, Martini Rubino, Fernet Branca, Luxardo cherry brine</i>	Old fashioned glass, Chunk of ice, 2 marasca cherries	STRONG - DRY - BITTER AFTERTASTE <i>A story from Astoria</i>	12,00 €
GHOST ZOMBIE	<i>Godet Overproof Cognac, Jamaican Rum, Seedlip spiced, SousVide / Clarified, absinthe mix</i>	Coupette, dried pineapple / edible flowers	STRONG - FRUITY - SPICY <i>Witched / Haunted</i>	12,00 €
MIGHTY BLUE BASTARD	<i>Wray Nephew overproof rum, Blue curaçao, homemade Ginger Pineapple, syrup, fresh Lime juice</i>	Old fashioned glass, Chunk of ice, dried pineapple / edible flowers	SWEET - STRONG <i>Jump in a swimming pool; from head!</i>	12,00 €

MARTINI SELECTION

GOURMET MARTINI

3 SIPS OF HEAVEN MARTINI

GREYGOOSE DUCASSE / NOILLY PRAT • ELIT BY STOLI / DOLIN DRY • BELUGA TRANSATLANTIC / MARTINI DRY
10,00 €

CLASSIC MARTINI

STAR OF BOMBAY • TANQUERAY TEN • GREYGOOSE • ELIT BY STOLI • VII HILLS ITALIAN GIN
15,00 €

OYSTER MARTINI

YOUR CUSTOM MARTINI, MATCHED WITH OYSTER DUJOUR
20,00 €

VODKA / GIN SODA OR TONIC

SOMETIMES UNIONS
INCREASE THE PLEASURE

STAR OF BOMBAY	12,00 €
TANQUERAY TEN	12,00 €
VII HILLS ITALIAN GIN	12,00 €
GREY GOOSE	12,00 €
KETEL ONE	12,00 €
ELIT BY STOLI	12,00 €

BARTENDERS' CHOICE FOR TONIC / SODA WATE

APERITIF

FROM 6 PM
TO 8.30 PM

*A glass of wine,
a beer or a spritz
with "espresso"
chef's tidbits*

10,00 €

THE GREAT CLASSICS

CLASSIC COCKTAILS
YOU SHOULD KNOW

AMERICANO <i>Martini Bitter Riserva, Martini Rubino, Soda water, Lemon peel</i>	12,00 €
TOMMY'S MARGARITA <i>Patron Silver Tequila, Agave nectar, Lime juice, Lime wheel</i>	12,00 €
DAIQUIRI <i>Bacardi Heritage, Lime juice, sugar</i>	12,00 €
BATANGA <i>Cenote Blanco Tequila, Lime juice, Cola, Salt rim</i>	12,00 €
CAIPIRINHA <i>Leblon Cachaça, Sugar mix, Fresh Lime juice, Lime wheel.</i>	12,00 €

SPRITZER

PERFECT... AT ANY TIME OF THE DAY!

LUX SPRITZ <i>Aperitivo Luxardo, Prosecco, soda water, orange slice</i>	10,00 €
FIERO SPRITZ <i>Martini Fiero, Prosecco, soda water, Lemon slice</i>	10,00 €
AMBER SPRITZ <i>Martini Vermouth Ambrato, Prosecco, soda water, blueberries</i>	10,00 €
RUBY SPRITZ <i>Martini Vermouth Rubino, Prosecco, soda water, blackberries</i>	10,00 €
BITTER SPRITZ <i>Martini Bitter Riserva, Prosecco, soda water, orange slice</i>	10,00 €

MOCKTAIL

PANNA DI NEPI SAN PELLEGRINO WATER 50 cl.	2,50 €
SOFT DRINK	4,50 €
COFFEE	2,00 €

MINT LEMONAD SWEET / FRUITY <i>Lemon juice, green apple juice, sprite</i>	8,00 €
BERRY SPRITZ FRESH / SOUR <i>Cranberry, lemon juice, sprite, grenadine, fresh fruit</i>	8,00 €

OUR BARTENDERS WILL BE DELIGHTED TO FULFILL YOUR REQUESTS