

ENTRÉES

€ · Euro

CUTTLEFISH CROQUETTES WITH FINGERLING POTATOES AND PUTTANESCA POWDER <i>Cuttlefish, bread, parsley, fingerling potatoes, peppers, anchovies, capers, chervil, red olives</i>	14,00
ROMAN BROCCOLO AND POTATOES WITH ICELAND CODFISH, BLUCHEESE BY "FATTORIA FIORENTINO" AND SCIACCA ANCHOVIES CRUMBLE <i>Roman Broccolo, Iceland codfish* potatoes, codfish, blucheese, anchovies</i>	16,00
POACHED FRIED ORGANIC EGG WITH PARMESAN FONDUE WITH MONTORO ONION <i>Poached fried egg, parmesan cheese fondue, bitter sweet golden onion from Montoro</i>	14,00
PIEMONTESE BEEF TARTARE WITH ARTICHOKE AND BLACK TRUFFLES FROM NORCIA <i>Piedmontese Beef pulp, organic egg, artichokes, 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
LOBSTER CATALANA SALAD WITH CRAB IN THE GRANCEOLA (SPYDER CRAB) <i>Cherry tomatoes, potatoes, basil, Reims winegar, lime olive oil</i>	30,00

PASTA & CO.

€ · Euro

SPAGHETTI "PASTIFICIO AGRICOLO MANCINI" WITH PIENOLO CHERRY TOMATOES, RED GARLIC FROM SULMONA <i>Red garlic from Sulmona, evo olive oil, Piennolo cherry tomatoes</i>	14,00
HOME MADE FETTUCCINE* 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
BEANS SOUP OF CONTRONE AND ROAST CHESTNUTS <i>Rosemary, chili pepper pesto in new oil, 26 mixed type of "Vicedomini" pasta</i>	15,00
CASTELMAGNO RISOTTO WITH BAROLO WINE SAUCE <i>Acquerello rice, Castelmagno cheese, Barolo (Min. 2 pers. - Price p.p. - Cooking time 15 min.)</i>	16,00
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>grainained with Comtè 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 "PASTIFICIO AGRICOLO MANCINI" "CACCIATORA STYLE" WITH ORGANIC CHICKEN AND N'DUJA FROM SPILINGA <i>Rosemary, red garlic from Sulmona, N' duja from Spilinga</i>	16,00
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
GRILLED BEEF FILETT (200 Gr.) <i>Potatoes and cardoncelli mushrooms millefeuille, Bernaise sauce Baccano®</i>	28,00
PIL PIL CODFISH <i>Turnips top, codfish*, 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 cardoncelli mushrooms</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>	26,00
ROASTED SEA BASS COOKED POËLÉE-RÔTI WITH ROMAN BROCCOLI AND PISTACHIOS FROM BRONTE <i>Roman Broccoli, Pistachlos crumble</i>	28,00

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 & PANETONE 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 Giudia's artichokes 12,00 €
- ✓ Ciauscolo toasted bread from Visso with chili pepper turnip tops 12,00 €

WITH ✓
ARE POINTED
OUR PLATES
AVAILABLE ALL DAY

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 €); POUSSÉS 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 FEULLATTE"
~ 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

FRESH BUFFALO MOZZARELLA

~ 12,00 € ~

- ✓ WITH TOMATO AND BASIL CAPRESE STYLE 14,00 €
- ✓ WITH SMOKED SALMON FROM NORWAY 20,00 €
- ✓ WITH ANCHOVIES FROM CANTABRIAN SEA "NARDIN" SELECTION CANTABRIA 20,00 €
- ✓ WITH LANGHIRANO HAM "ZUARINA 28 MONTHS" 20,00 €

CHEESE & ASSIETTE

- ✓ SELECTION OF TRADITIONAL ITALIAN CHEESES with cow, goat and sheep milk 15,00 €
- ✓ SELECTION OF TYPICAL ROMAN CHEESES with cow, goat and sheep milk 14,00 €
- ✓ GRAND ASSIETTE OF CHEESE AND COLD CUTS A LA MINUTE 25,00 €
- ✓ PARMIGIANO REGGIANO 1000 MT HIGH ALTITUDE PRODUCTION FROM "SILVANO PROMPICAI" SEL. 15,00 €
- ✓ BURRATA FROM ANDRIA WITH MULLET EGGS BOTTARGA 15,00 €

THE DELI COUNTER

- ✓ NATURAL BOLOGNA MORTADELLA with flakes of Parmigiano Reggiano "36 months" 10,00 €
- ✓ SMOKED SALMON FROM NORWAY with Pan Brioche fait maison with Isigny butter 25,00 €
- ✓ ANCHOVIES FILLET FROM CANTABIAN SEA NARDIN SELECTION - CANTABRIA 18,00 €
- ✓ STREACKY TUNA "BUGGERRU" WITH HOME MADE PICKLED VEGETABLES 16,00 €
- ✓ ARTISANAL PICKLED VEGETABLES "DORIO" 12,00 €
- ✓ AGNONI VEGETABLES IN EXTRA VIRGIN OLIVE OIL 12,00 €

~ SALADS & SIDE DISHES ~

- ✓ RED TUNA SALAD AND GINGER WITH CAPONATA SICILIAN STYLE
Roman endive, rocket, spinach, caponata, sasame, red tuna 18,00 €
- ✓ CAESAR SALAD
Cappuccina salad, roasted chicken, toasted bread, organic eggs, smoked bacon, Caesar dressing 15,00 €
- FRESH ARTICHOKE SALAD**
with parmesan cheese, Granny Smith apple, and traditional balsamic vinegar 25 year old 16,00 €
- OCTOPUS* ROASTED SALAD WITH QUINOA**
with cimarioli artichokes pesto, onions, red olives and lime dressing 18,00 €
- ✓ FRIES* Potatoes, Maldon salt 6,00 €
- ARTICHOKE ROMAN STYLE Sulmona red garlic, roman mint evo oil 9,00 €
- SAUTED BROCCOLI LEAVES Sulmona red garlic, chili pepper, evo oil 7,00 €
- ARTICHOKE GIUDIA STYLE Artichok, salt, white pepper, roman mint 9,00 €
- ROAST POTATOES SLICED IN THE OVEN Rosemary, garlic, Maldon salt 6,00 €

SEASONED SALADS

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

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