

ENTRÉES

€ · Euro

- SARAWAK PEPPER BEEF CARPACCIO  
with Parmigiano Reggiano 36 months, arugula and dried tomatoes... 17,00
- ORGANIC CHICKEN LIVER PÂTE  
with pomegranate and "Pedro Ximenez" sherry jelly... 16,00
- TARTAR OF PIEDMONT BEEF  
WITH BLACK TRUFFLE FROM NORCIA  
Artichokes "Cafona-style", Organic egg, Meaux mustard,  
shallots, Pantelleria capers, chervil... 24,00
- CREAMY BROCCOLI AND POTATO  
with Iceland codfish, Caciocavallo cheese foam,  
Sciacca anchovies crumble... 16,00
- AMARANTH FRIED PRAWNS  
in a soft crust with sea urchin mayonnaise sauce  
Fruit capers, gherkins, chervil, e.v.o. oil and chili pepper... 22,00
- JEW-STYLE ARTICHOKE  
crunchy chickpeas, black truffle and beetroot... 16,00
- ✓ 4 FRIED BEEF MEATBALLS with capers from Pantelleria,  
trombetta mushrooms and Gaeta olives... 12,00
- RED MULLET FILLET & CONFIT FENNEL SANDWICH  
Rouille sauce and turnip greens... 23,00
- CATALAN LOBSTER FRESH SALAD  
Tomatoes, Montoro sweet onion, potatoes, basil,  
Champagne vinegar, e.v.o. oil... 28,00
- ✓ SOUPE À L'OIGNON Montoro sweet onion, Parmigiano  
Reggiano cheese, Comté AOC d'haute Savoie, white bread... 16,00
- ARTICHOKE & PARMIGIANO SALAD WITH APPLE  
AND TRADITIONAL BALSAMIC VINEGAR  
Raw artichokes, Parmigiano Reggiano 36 months, Granny Smith  
apple, Modena Traditional Balsamic vinegar 50 years... 18,00
- ✓ FRIED ANCHOVIES WITH TURNIP TOPS... 12,00
- MUSSEL SAUTÉ stewed with e.v.o. oil, toasted bread... 14,00

PLATS

€ · Euro

- SPAGHETTI "MANCINI"  
TOMATO FROM PIENNOLO AND BASIL  
Vesuvio tomatoes, basil, red garlic from Sulmona and e.v.o oil... 14,00
- CODFISH ROMAN STYLE  
Iceland codfish cooked in tomato sauce, raisins, pine nuts,  
Pantelleria capers, Gaeta olives... 25,00
- CARBONARA "Mancini", Rigatoni Pasta, cheek lard,  
Parisi egg, Organic Pecorino Romano cheese, Criollo pepper... 15,00
- SEA URCHIN SPAGHETTONI "B. CAVALIERI"  
with Senise crusco pepper Sulmona red garlic, Sicilian  
citrus fruits and Planeta e.v.o. oil, chili (min. 2 pers. p.p.)... 20,00
- FETTUCCINE BUTTER AND PARMIGIANO  
Our variation of Fettuccine Alfredo cooked in Morozzo capon broth,  
Isigny butter and Parmigiano 36 months... 18,00
- CHESTNUT STROZZAPRETI GRICIA STYLE  
with chestnut dough pasta, black truffle, pumpkins,  
Organic Pecorino Romano cheese, cheek lard, chutney fruit... 18,00
- RED TUNA IN RED MELANGE "19" SPICES  
Confit tomatoes, beetroots, Piquillo pepper, red beets sticks... 30,00
- GRILLED SKARE FILLET BEEF (200 Gr.)  
Comté AOC fondue, radicchio IGP, "Bernese Baccano®" sauce... 26,00
- TRENETTE "MANCINI" CACCIATORA STYLE  
Pasta with organic chicken chasseur and Parmigiano 36 months... 18,00
- FRIED ORGANIC EGG in a crunchy crust Parmigiano fondue,  
sweet and sour Montoro onion and black truffle... 14,00
- CACIO E PEPE homemade Tonnarelli with Organic  
Pecorino Romano cheese and Jamaica pepper... 15,00
- CHEEK BEEF COCOTTE with Spugnola mushrooms,  
Bruxelles choux, pomme Dufin cooked for 6 hours  
in mini cocotte casserole sealed with puff pastry... 24,00
- AGNOLOTTI AL PLIN HOME MADE  
TRADITIONAL LANGHE DUMPLINGS  
Cooked in Morozzo capon broth made with pork,  
veal, spinach, endive, Parmigiano cheese... 18,00
- ROASTED RABBIT PORCHETTA-STYLE  
Ascolana stuffed olives, fried cream, edible ground  
Homage to Marche - boned rabbit stuffed with fennel  
and Traditional Fried "Frittini"... 20,00
- AMATRICIANA "Mancini" Bucatini Pasta, cheek lard,  
San Marzano tomato, Organic Pecorino Romano cheese... 15,00
- ✓ HOMEMADE PASTRAMI  
Brisket beef, spices, mustard homemade mayonnaise,  
cereal bread, jumbo cucumbers... 18,00
- ✓ CAESAR SALAD  
with roman lettuce salad, cherry tomatoes, bread croutons,  
grilled chicken, bacon, eggs, Parmigiano Reggiano cheese,  
Caesar dressing... 16,00
- ✓ RED TUNA, SESAME AND GINGER  
with roman lettuce salad, fresh vegetables,  
fried marinated zucchini, capers fruits, ginger, sicilian oregano... 16,00
- OCTOPUS, PANZANELLA BREAD SALAD,  
TOMATO AND BASIL  
Grilled octopus, frisella bread, tomato, potatoes, misticanza salad,  
lime and sherry vinegar sauce... 16,00
- ✓ ROYAL BURGER  
Aged cheddar, "Branchi" smoked artisanal ham, tomato,  
sesame bread, fries... 22,00
- ✓ RAGOUT LASAGNA  
Romagnola beef, Fior di Latte "Pontoni",  
Parmigiano, bechamelle, herbs... 16,00

ALL OUR FRESH PASTA IS HOMEMADE WITH ORGANIC FLOUR AND EGGS

WITH ✓ ARE POINTED OUR PLATES AVAILABLE ALL DAY

WHITE TRUFFLE

Piedmont Tartare  
Fettuccine Pasta  
Parisi Organic Egg

ON REQUEST, PRICE ACCORDING  
TO THE CURRENT MARKET PRICE

LOVELOBS  
✓ SANDWICH

Pain doré, lobster,  
small mixed herbs  
salad, American sauce,  
sweet potatoes

~ 28,00 € ~

Jamón Iberico

✓ JAMON IBERICO BELLOTA  
RESERVA TORREÓN 42 MONTHS  
100 gr. cut knife  
served with bread,  
tomato and e.v.o. oil.  
30,00 €

JAMON IBERICO BELLOTA  
"JOSELITO" 36 CJ  
100 gr. cut knife served  
with bread,  
tomato and e.v.o. oil  
24,00 €

Italian  
Ham & Salami

✓ FROM NORTH TO SOUTH:  
raw ham Langhirano  
28 months Zuarina,  
black truffle  
mortadella "Bologna",  
Gentile salami,  
lard from Colonnata  
22,00 €

WILD BLACK HAM.  
24,00 €

Foie Gras

TORCHON GOOSE FOIE GRAS  
"GEORGES BRUCK"  
Strasbourg Foie gras,  
raisins marinated  
in Bas Armagnac,  
sweet roman pizza  
32,00 €

FOIE GRAS BRULÉE

Duck foie gras,  
apple quince mire-poix,  
bergamot, sour orange  
"Pain Brioche fait Maison"  
22,00 €

TOASTED BREAD

✓ Burrata cheese from Andria,  
anchovy sauce and red  
onion from Tropea... 14,00 €

✓ Burrata cheese  
from Andria, veal round,  
rosemary mayonnaise  
and capers... 14,00 €

✓ Burrata cheese  
from Andria, dill marinated  
Gravlax salmon... 14,00 €

✓ Visso ciauscolo  
cold-cut, turnip tops,  
chili pepper... 14,00 €

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

1 red tuna and salmon carpaccio, 1 tartare of small cuttlefish, amberjack, red shrimps from Sicily,  
4 pink shrimps, 2 violet shrimps, 2 red shrimps, 2 prawns, 2 white shrimps  
~ 60,00 € ~

PLATEAU GRAN CRU

8 oyster Grand Cru de France, 8 sea urchins, 2 blue abalone, 2 prawns,  
2 red shrimps, 2 violet shrimps, 2 white shrimps, 4 pink shrimps  
~ 90,00 € ~

PLATEAU ROYAL

8 oyster Grand Cru de France, 8 sea urchins, 2 prawns,  
2 red shrimps, 2 violet shrimps, 2 white shrimps, 4 pink shrimps, 2 sea scallops Ceviche,  
2 blue abalone, 6 streaky red tuna sashimi, 1 steamed lobster  
~ 150,00 € ~

✓ OYSTER & BLUE ABALONE

GREAT SELECTION OF OYSTER DU JOUR  
Tsarskaya, Gillardeau, Tarbouriech, Majestic, Selection Or, Abalone blue  
~ 7,00 € EACH. ~

✓ OYSTERS & CHAMPAGNE

2 Oyster du jour and a glass of Delamotte Champagne  
~ 20,00 € ~

✓ SEA URCHINS

Upon availability  
~ 3,00 € EACH. ~

✓ RAW SEAFOOD

Red Shrimps | Violet Shrimps | Prawns | Tartare | Carpaccio  
~ 25,00 € PORTION ~

ALL OUR RAW SEAFOOD COULD BE SUBJECT TO CHANGE UPON AVAILABILITY

DEPENDING ON THE SEASON AND AVAILABILITY OF SEAFOOD PRODUCTS, SOME OF THEM COULD BE FROZEN AT SOURCE.  
our fresh fish undergoes to a blast freezing treatment according to ec regulation 853-2004.

FRESH OR SMOKED BUFFALO MOZZARELLA

~ 12,00 € ~

- ✓ WITH TOMATO AND BASIL Caprese style... 16,00 €
- WITH SMOKED SALMON "Coda Nera" selection... 21,00 €
- WITH ANCHOVIES FROM CANTABRIAN SEA "La Laredana" - Laredo - Cantabria Selection... 22,00 €
- WITH RAW HAM "Langhirano Zuarina" 28 months... 22,00 €

CHEESE & ASSIETTE

- ✓ SELECTION OF TRADITIONAL ITALIAN CHEESES with cow, goat and sheep milk... 17,00 €
- ✓ SELECTION OF TYPICAL ROMAN CHEESES with cow, goat and sheep milk... 16,00 €
- ✓ GRAND ASSIETTE OF CHEESE AND COLD CUTS a la minute... 27,00 €
- ✓ PARMIGIANO REGGIANO three different ages... 16,00 €
- ✓ BURRATA FROM ANDRIA with Red Tuna fish eggs Bottarga... 18,00 €

THE DELI COUNTER

- BLACK TRUFFLE MORTADELLA "BOLOGNA" with Parmesan 36 months... 16,00 €
- CULATELLO COLD CUT FROM VISSO buffalo ricotta cheese, sweet olives vinaigrette, pink pepper... 18,00 €
- SMOKED SALMON "CODA NERA" SELECTION Isigny butter, brioche bread... 24,00 €
- ANCHOVY FILLETS FROM CANTABRIAN SEA  
"La Laredana" - Laredo - Cantabria Selection with Echirè butter and bread croutons... 20,00 €
- MEDITERRANEAN TUNA "BUGGERRU" SELECTION with artisanal pickled vegetables "Nogara"... 16,00 €
- ✓ ARTISANAL PICKLED VEGETABLES... 14,00 €
- VEGETABLES IN EXTRA VIRGIN OLIVE OIL... 12,00 €

APERITIF

FROM THE KITCHEN

FROM 6.00 PM TO 8.30 PM

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

10,00 €

SIDE DISHES

- ✓ FRENCH FRIES... 8,00
- OVEN ROASTED POTATOES with rosemary... 8,00
- ROMAN STYLE ARTICHOKE... 8,00
- SAUTÈED CHICORY... 8,00
- MISTICANZA SALAD with tomatoes and sprouts... 8,00
- PUNTARELLE ROMAN STYLE with anchovy sauce... 8,00

PANNA WATER | DI NEPI WATER | SAN PELLEGRINO WATER 50 cl. ... 3,00 €  
SOFT DRINK... 5,00 €  
COFFEE... 2,50 €

BREAD & SERVICE

White Bread, Salty Roman Pizza with e.v.o. oil, breadsticks with white and  
black sesame seeds, brioche bread with nuts and raisins from Corinto

~ 3,50 € PER PERSON ~

WE ONLY MAKE USE OF EXTRA VIRGIN OLIVE OIL 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.

