

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.

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.

