

## THE BREAD

Basket of Artisan Bread

Baked in a wood-fired oven (for 2 persons) € 3.00

## STARTERS

Carasau Bread with Stracciatella, Anchovies and Basil Oil € 13.00

Bresaola carpaccio with tuna sauce € 13.00

Octopus Salad\* with Peppers and Olives € 13.00

Artisan Marinated Salmon on Light Salad € 13.00

Prosciutto Crudo Nostrano € 12.00

Prosciutto Crudo Nostrano and Mozzarella di Bufala Campana D.O.P. € 12.50

Selection of Salumi and Cheeses € 13.00

Mozzarella di Bufala Campana D.O.P. € 12.00

Saute of Live Clams € 13.00

Live Oysters (cad.) € 4.50

*\* This product may be frozen*

## FIRST DISHES

Fettuccine with Fresh Tomatoes and Basil	€ 10.50
Calamarata with Octopus Sauce **	€ 13.00
Melon and Prosciutto Risotto *	€ 13.00
Traditional Roman First Courses	€ 11.50
Fettuccine with Porcini mushrooms and Pecorino Romano DOP cream	€ 13.00
Gnocchi with Asparagus **, Pachino, Pumpkin Flower and Grana Padano Flakes	€ 12.50
Spaghetti with Live Clams	€ 13.00
Linguine with Lobster from Our Aquarium	€ 21.00
Pasta and Beans Roman Style	€ 11.00

*(\* ) The chef warns that the preparation time for risotto, as express, is about 25 minutes*

*\*\* This product may be frozen*



## MAIN COURSES

Tripe Roman Style	€ 13.00
Honey Salmon Slice with Sesame and Poppy Seeds	€ 16.00
Polipetti* alla Busara on Wholewheat Frisella	€ 16.00
Fillet of Sea Bream on Pureed Purple Cabbage	€ 16.00
Caesar Salad with Grilled Chicken	€ 13.00
Live Lobster Catalan Style	€ 6.50

## SIDE DISHES AND SALADS

Green Salad	€ 4.50
Vegetables/Cooked in Searches/Frying Pan	€ 4.50
Baked Potatoes	€ 5.50
Grilled Vegetables	€ 6.00
Mixed Salad	€ 6.00
French Fries (frozen product)	€ 5.00

## THE GRILL

(OAK-GRILLED)

Rib of Beef (Price per 100 gr.)	€ 4.80
Beef Fiorentina (T-bone steak with tenderloin) (Price per 100 gr.)	€ 4.90
Sliced Beef (approx. 300 gr.)	€ 16.00
Norcia Sausages	€ 12.00
Chicken Breast	€ 12.00
Mixed Grilled Meat	€ 20.00
Fillet of Beef	€ 21.50
Loin of Veal	€ 16.00

*Meat varieties may change daily.*

*The dishes are garnished with a bruschetta, tomatoes au gratin, potatoes.*



## THE SALADS

Caesar Salad with Grilled Chicken	€ 13.00
Fennel, Anchovies and Oranges	€ 11.00
Beans, Shallots and Celery	€ 11.00
Chickpeas and Tuna	€ 12.00
Spelt, Cherry Tomatoes and Smoked Salmon	€ 13.00
Radicchio, Pears and Parmesan Shavings	€ 12.00

## KOBE BEEF (WAGYU)

For leading international chefs, Kobe beef deserves the title of the best beef in the world. This incredibly high-quality meat is characterised by high organoleptic content and unparalleled taste. In Japan, the country of origin of this breed, Kobe beef is renowned for its tenderness, juiciness and taste. Originally, the Japanese Emperor was the only one authorised to eat it. It was only after 1912 that the Japanese people were able to enjoy this superb quality of meat. Wagyu beef has a non-intensive breeding programme that respects the growth of the animal, which needs a longer period to become an adult in a free environment where it can graze among selected grasses. Wagyu beef has a very fine muscular structure, with little fat. The fat is in the proportion of 2 to 1 unsaturated fatty acids as opposed to saturated fatty acids, which in other breeds are in the proportion of 1 to 1: this special characteristic makes this beef suitable for cholesterol-conscious consumers.

Other important characteristics of Wagyu beef are: the daily hand massage, which causes the tendons and ribs to melt into fat. The special feed, which includes: barley silage, bran, brewer's grains, maize meal, soya meal and natural hay.

TAGLIATA DI MANZO TIPO KOBE (circa 200 gr.)  
(Also with truffle salt)

€ 25.00



## THE PASTRY CHEF AND THE SOMMELIER

SUGGEST THE FOLLOWING PAIRINGS

Coconut Panna Cotta	€ 6.50
Cielo Dalcamo Vendemmia Tardiva Tenute Rapitalà (8 cl)	€ 7.50
Cheesecake	€ 6.50
Recioto della Valpolicella D.O.C. Bertani (8 cl)	€ 6.00
Pappa Reale Tiramisu	€ 6.50
Ben Rye Passito di Pantelleria Donnafugata (8 cl)	€ 8.50
Hazelnut Semifreddo	€ 6.50
Passito "Stillato" Principe Pallavicini (8 cl)	€ 6.00
Ricotta and Chocolate Semifreddo with Orange Heart	€ 6.50
Moscato Rosa "Kastelaz" Elena Walch (8 cl)	€ 7.50
Dark Chocolate Mousse with Maldon Salt	€ 6.50
Ala Liquor Amarascato Wine (8 cl)	€ 5.50
Sliced Pineapple	€ 6.00
Pineapple with Maraschino	€ 6.50
Sliced Seasonal Fresh Fruit	€ 6.00
Selection of Ice Creams	€ 5.50

*The chef reminds us that all desserts are prepared by hand.*

## DRINKS

Still Osmotized Water	(75 cl)	€ 2.00
Sparkling osmotized water	(75 cl)	€ 2.00
Natural "Natia" water	(75 cl)	€ 2.50
Nepi" Natural Mineral Water	(75 cl)	€ 2.50
Carbonated "Nepi" mineral water	(75 cl)	€ 2.50
Coca Cola Spina	(30 cl)	€ 3.50
Cocoa Cola Light Can	(33 cl)	€ 3.50
Fanta Can	(33 cl)	€ 3.50
Moretti Baffo d'Oro Bottle	(66 cl)	€ 5.50
Theresianer "Premium Lager" Drain	(20 cl)	€ 4.50
Theresianer "Premium Lager" Spina	(40 cl)	€ 5.50
Theresianer Amber "Vienna" Plug	(20 cl)	€ 5.00
Theresianer Amber "Vienna" Plug	(40 cl)	€ 7.00
Frascati Terre dei Grifi Fontana Candida	(75 cl)	€ 11.00
Chianti San Lorenzo Fattorie Melini	(75 cl)	€ 11.00
Espresso Coffee and Small Pastries		€ 2.00
Decaffeinated Coffee and Small Pastries		€ 2.30
Corretto Coffee and Small Confectionery		€ 2.80
Barley Coffee and Small Confectionery		€ 2.50
Bitters		€ 4.50
Limoncello		€ 4.50

*NB: For Distillates please consult the Wine List.*



## **ADDITIONAL INFORMATION**

Information about the presence of substances or products that cause allergies or intolerances is available from the staff on duty. Some products may have undergone a thermal blasting process in order to improve their preservation.