

LAND APPETIZERS

Puntarelle alla Romana (4) Typical roman chicory with anchovy sauce	8€
Cicorietta ripassata Chicory, garlic, olive oil and chili pepper	8€
Broccolo romanesco strascicato (4) Roman broccolo, garlic, olive oil and chilli peppers	7€
Melanzanine alla Ciociara (4-5) Sautéed aubergines, anchovies, capers, datterini tomatoes and black olives	7€
Carciofi alla Romana (2 pieces) Roman artichokes, garlic, olive oil, parsley and mint	14€
Parmigiana di melanzane (5-7) Eggplant Parmesan	12€
Crudo di Bassiano Bassiano raw ham from Reggiani & Co.	12€
Porchetta d'ArICCia Roast pork from Ariccia from Azienda Mancini	14€
Mozzarella di Bufala (250 gr) (7) Buffalo Mozzarella	14€



ROMAN FRIED FOOD

Suppli (1-3-5-7-9) (1 piece) meat sauce&mozzarella rice ball, breadcrumbs and egg	4€
Fiori di Zucca (1-3-4-5-7) (4 pieces) Stuffed zucchini flowers with mozzarella and anchovies	10€
Carciofi "alla Giudea" (5) Artichokes	14€
Polpette di bollito (1-3-5-7) (4 pieces) Fried meatballs with boiled meat	12€



FIRST COURSES PASTA

Cannelloni Vecchia Maniera (1-3-7) Fresh pasta stuffed with boiled meat with tomato, béchamel and parmesan	12€
Lasagne alla Viterbese (1-3-7-9) Fresh pasta with beef tail gravy with meatballs, hard-boiled eggs, mozzarella and parmesan	12€
Tonnarelli Cacio e Pepe (1-3-7) Fresh pasta with roman pecorino, pepper and cooking water	12€
Rigatoni A'Gricia (1-7) Pasta with pork cheek, roman pecorino and pepper	12€
Rigatoni A'Carbonara (1-3-7) Pasta with pork cheek, egg yolk and pepper	12€
Rigatoni A'Matriciana (1-7) Pasta with pecorino cheese, pork cheek and tomato sauce	12€
Spaghetti Volemose Bene (1-12-14) Pasta with datterini tomatoes, capers, Taggiasca olives and lemon peel with a slightly spicy flavour	12€



SECOND COURSES

Pomodori ripieni di riso con patate al forno Rice stuffed tomatoes with roast potatoes	12€
Arrosto del giorno con purè Roast of the day with mashed potatoes	16€
Trippa alla Romana (7) Roman tripe with tomatoes, mint and pecorino	16€
Straccetti rucola e pomodorini Straccetti rucola and cherry tomatoes	16€
Saltimbocca alla Romana (1-7) Veal with white wine and parsley served with mashed potatoes	16€
Porpette al sugo con purè (1-3-7) Meatballs with mortadella, lemon peel, eggs, white wine, parsley served with mashed potatoes	14€
Coda A' Vaccinara (9) Stewed beef with tomato sauce	20€
Abbacchio al forno con patate (9-12) Lamb chops cooked in the oven with roast potatoes	16€
Baccalà alla Romana (1-3-4-5-12) Roman-Style salt cod with red onion, datterini tomatoes, raisin, pine nuts and a dash of white wine	18€



ROTISSERIE

Galletto nostrano con patate 1,8kg -14€ 1/2 20€ intero Local cockerel with baked potatoes
Polletto livornese con patate 1,2kg - 8€ 1/2 14€ intero Chicken, tomatoes, olive and wine with baked potatoes



SANDWICH AND PINSE

Panino con porchetta d'ArICCia Sandwich with roast pork from Ariccia	5€
Al rosmarino (1) Classic with rosemary	5€
Con Mortazza (1) with mortadella (pork ham)	8€
Con crudo di Bassiano (1) Bassiano raw ham from Reggiani & Co.	14€
Con mozzarella, fiori di zucca e acciughe (1-4-7) With Mozzarella, zucchini flowers and anchovies	12€
Con porchetta e cicorietta (1) With porchetta (roast pork) and sautéed chicory	14€



CUTTING BOARD

Misto pecorini e formaggi (7) Pecorino cheese with truffles, pepper, semi-seasoned with raw milk and fresh ricotta cheese	12€
Tagliere de li Castelli (1-7) Mixed Platter of typical Roman Salami and Cheeses (for 2 people)	14€



DRINKS

Water (still and sparkling)	1€
Other beverage (CocaCola, Coca Zero, Fanta)	3€
Moretti Draught Beer	3€ small 5€ Medium
RED WINE	
Rubillo 100% Cesanese Cantina Principe Pallavicini	16€ 0,75 Lt. 9€ 0,375 Lt.
Tellus 100% Syrah Cantina Falesco	20€ 0,75 Lt. 12€ 0,375 Lt.
Romanella Laziale Frizzantino Amabile	12€ 0,75 Lt.
WHITE WINE	
Frascati Cantina Principe Pallavicini	16€ 0,75 Lt. 9€ 0,375 Lt.
Tellus Chardonay Cantina Falesco	18€ 0,75 Lt. 10€ 0,375 Lt.
HOUSE WINE	
Red or white	12€ 1 Lt. 7€ ½ Lt.

“place setting 2€”

FOR INFORMATIONS ON ALLERGENS,
PLEASE CONTACT THE STAFF AT THE CASH DESK