



The list of allergens indicated in Annex II of the EC Regulation 1169/11

1. Cereals containing gluten: wheat, rye, barley oats, spelled, khorasan wheat and their hybridized strains and derived products
2. Crustaceans and derived products
3. Eggs and derived products
4. Fish and derived products
5. Molluscs and derived products
6. Peanuts and derived products
7. Soy and soy products
8. Milk and milk products, including lactose
9. Nuts of almonds (*Amygdalus communis* L), hazelnuts (*Corylus avellana*), walnuts (*Junglas regia*), cashew nuts (Western *Anacardium*), pecan nuts (*Carya illinoensis* Wangenh K.Koch), Brazil nuts (*Bertholletia excelsa*), pistachios (*Pistacia vera*), macadamia nuts or Queensland nuts (*Macadamia ternifolia*), and their products, other than nuts used for the manufacture of spirits, including ethyl alcohol of agricultural origin.
10. Celery and derived products
11. Mustard and derived products
12. Sesame seeds and derived products
13. Lupine and lupine-based products
14. Sulfur dioxide and sulphites in concentrations of more than 10 mg / kg or 10 mg / l expressed as SO₂ to be calculated for products as proposed ready for consumption or reconstituted in accordance with manufacturers' instructions

Fish destined to be consumed raw or practically raw has undergone a preventive remediation treatment in accordance with the provisions of Regulation (EC) 853/2004 - Annex III, Section VIII, Chapter 3, Letter D, Point 3.

Some foods may come from freezing by a blast chiller.



Tasting Traditional Menù

Steamed beef with tomato and roman mint

Bucatini coated in amatriciana sauce, made with tomato, guanciale and pecorino cheese **1.8.**

Grilled roman lamb and sweet and sour peppers

Homemade brioche bread with almond milk ice cream **1.3.8.9.**

€ 40

Wine pairing 14. € 20

Tasting Menù Bar à Vin

Chickpea pancake with stracciatella cheese, red onion and steamed mackerel **4.8.**

Linguina Mancini brand with fermented black garlic, olive oil, chilli and Sardinia bottarga **1.4.**

French style beef tartare with spring onion mayonnaise **3.11.**

Selection of fine italian cheeses served with honey and jam **8.9.**

White chocolate Bon Bon and Aphrodisiac X-GIN infused hot chocolate **8.**

€ 50

Wine pairing 14. € 30

The menù is for all the table



To start

Crispy cheese balls in tomato sauce and basil 1.3.8.	€ 13
“The winter caprese” ... Pachino Marinda grilled tomato and stracciatella cheese 8.	€ 10
Cow tongue with parsley cream and crunchy pickles 3.4.10.	€ 12
Tripe with pecorino roman cheese and mint 8.10.	€ 9
Sweetbreads and crispy artichokes with cold anchovy sauce 3.4.8.	€ 16
Steamed beef whit tomato and roman mint	€ 10

Chickpea pancake

The classic with salt, pepper, olive oil and rosemary	€ 6
With fresh roman chicory and anchovies of the Cantabrian sea 4.	€ 13
With stracciatella cheese, red onion and steam mackerel 8.4.	€ 13
With cod cream 4.	€ 14

Basket of homemade bread 1.3.6.8.9.12. € 3



From the vegetable garden

Fava bean mash and sautéed italian chicory	€ 8
Sweet and sour peppers with fresh ginger and white onion	€ 7
Stewed fennel with black olives and datterino tomato	€ 7
Sautéed cabbage with hazelnuts and sundried blueberry 9.	€ 7

The Tartare

French style beef tartare with spring onion mayonnaise 3.11.	€ 18
Beef tartare from Piedmont region with pear, walnuts and pecorino cheese mousse 8.9.11.	€ 19
Venison tartare with warm crispy egg, oranges and capers 3.11.	€ 18

Basket of homemade bread 1.3.6.8.9.12. € 3



Pasta

*“There is a farm that produces pasta in the middle of a wheat field”
Mancini Pastificio Agricolo it is our homemade durum wheat pasta.*

Spaghettone carbonara, fresh eggs, crispy guanciale and pecorino cheese 1.3.8.	€ 15
Long fusilli with white guinea-fowl ragu, chestnuts and mixed wild mushrooms 1.8.9.10.	€ 14
Linguina with fermented black garlic, olive oil, chilli and Sardinia bottarga 1.4.	€ 15
Tonnarello cacio e pepe with pecorino cheese and freshly ground black pepper 1.3.8.	€ 13
Rice vermicelli, broccoli and skate fish soup with dried tuna flakes 4.10.	€ 14

Main course

Grilled roman lamb with caper powder and smoked pepper purée	€ 22
“Millefoglie” grilled chianina beef with Sicilian broccoli and lightly toasted almonds 9.	€ 18
Apricot stuffed quail, guanciale, Jerusalem artichoke cream and licorice powder 8.	€ 18
Roast duck breast, with sweet and sour glaze, shiitake mushrooms and bamboo 7.	€ 28
Our eggplant Parmigiana with smoked provola cheese 3.8.	€ 12
Cod fish with sprouting broccoli and Paglione brand semi-dry tomatoes 4.7.	€ 25

The service € 3