



## **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 SO<sub>2</sub> 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.**



*La Ciambella*  
BAR À VIN CON CUCINA

### ***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.

Scallop tartare with its dried coral, butter and anchovies cream 1.4.5.8.

Cod fish with sprouting broccoli and Paglione brand semi-dry tomatoes 4.7.

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

€ 60

**Wine pairing 14. € 35**

*The menù is for all the table*



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***To start***

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

***Chickpea pancake***

The “classic” salt, pepper, olive oil and rosemary	€ 6
Celery sauce, white turnip chips and pomegranate gel 9.10.	€ 12
Escarole with black olives from Gaeta, raisins and anchovies from the Cantabrian Sea 4.	€ 13
Stracciatella cheese, red onion and steam mackerel 8.4.	€ 13
Cod cream with gritted lime 4.	€ 14

***Basket of homemade bread 1·3·6·8·9·12· € 3***



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### ***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***

Scallop tartare with its dried coral, butter and anchovies cream 1.4.5.8.	€ 20
French style beef tartare with spring onion mayonnaise 3.11.	€ 18
Beef tartare from Piedmont region with peach and pink pepper mayonnaise 3.11	€ 19
Venison tartare with warm crispy egg, oranges and capers 3.11.	€ 18

***Basket of homemade bread 1·3·6·8·9·12· € 3***



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## *Pasta*

*“There is a farm that produces pasta in the middle of a wheat field”*

*Mancini Pastificio Agricolo 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 sauce and tangerine with pine nuts and leek 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

## *Main course*

Grilled roman lamb with caper powder and smoked pepper purée	€ 22
“Millefoglie” grilled Chianina beef with asparagus and red currant gel 8.	€ 18
Apricot stuffed quail, guanciale, Jerusalem artichoke cream and licorice powder 8.	€ 18
Mangalica pork belly with green peas and ginger pureed soup	€ 20
Our eggplant Parmigiana with smoked provola cheese 3.8.	€ 13
Cod fish with sprouting broccoli and Paglione brand semi-dry tomatoes 4.7.	€ 25

*Chef Francesca Ciucci - Sous Chef Francesco Aielli*