



Tasting Traditional Menù

Steamed beef with tomato and Roman mint

Tonnarello Cacio e Pepe with pecorino Roman cheese and freshly ground black pepper 1.3.8.

Grilled Roman lamb with sweet and sour peppers

Homemade brioche bread with almond milk ice cream 1.3.8.9.

€ 45

Wine pairing € 25

Tasting Menù Bar à Vin

Kir

Blackcurrant cream and Italian sparkling wine

Foie Gras escalope, pancakes and grape syrup 1.8.9.

Spaghettoni Carbonara, fresh eggs, crispy guanciale and pecorino Roman cheese 1.3.8.

French style beef tartare with spring onion mayonnaise 3.11.

Apricot stuffed quail, guanciale, Jerusalem artichoke cream and licorice powder 8.

White chocolate bon bon and Aphrodisiac X-GIN infused hot chocolate sauce 8.

€ 75

Wine pairing € 35

The menù is for all the table



To start

Sweetbreads, wild chicory sautéed with garlic, oil and chilli, brie cheese cream 8.
€ 16

Steamed beef with tomato and Roman mint
€ 13

Roman tripe with pecorino cheese and mint 8.10
€ 10

Roman artichokes 4.
€ 8

Foie Gras escalope, pancakes and grape syrup 1.8.9.
€ 20

Crispy cheese balls in tomato sauce and basil 1.3.9.
€ 13

Beef tongue with parsley cream and crunchy pickles 3.4.10.
€ 13

Fava bean mash and sautéed Italian chicory
€ 10

Chickpea pancake

Pesto sauce, tomatoes confit and dehydrated pecorino Roman cheese 8.
€ 13

Escarole with black olives from Gaeta, raisins and anchovies from the Cantabrian Sea 4.
€ 13

Stracciatella cheese, red onion and steam mackerel 4.8.
€ 13

Basket of homemade bread € 4 1-3-6-8-9-12.



Dry pasta

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

Mancini Pastificio Agricolo is our craft durum wheat pasta.

Spaghettone Carbonara, fresh eggs, crispy guanciale and pecorino Roman cheese 1.3.8.

€ 15

Maccheroni coated in Amatriciana sauce with tomato, guanciale and pecorino cheese 1.8.

€ 14

Spaghettone datterino tomatoes and pecorino Roman cheese 1.8.

€ 14

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

€ 15

Fresh pasta

Potatoes and chestnuts gnocchi with venison ragout, cocoa and dehydrated raspberries 1.3.8.9.10.

€ 16

Chef

Francesca Ciucci



The Tartare

French style beef tartare with spring onion mayonnaise 3.11.
€ 19

Beef tartare from Piedmont region with Norcia black truffle
€ 35

Venison tartare with warm crispy egg, oranges and capers 3.11.
€ 19

Amberjack tartare with orange, pomegranate gel and Wakame seaweed 1.4.7.12.
€ 20

Main course

Grilled roman lamb with caper powder and smoked pepper purée
€ 22

Pork ribs whit mashed potatoes and celeriac chips 1.4.8.10.11.
€ 18

Roman "Saltimbocca" of wild rabbit 4.8.
€ 20

Apricot stuffed quail, guanciale, Jerusalem artichoke cream and licorice powder 8.
€ 18

Our eggplant parmigiana with smoked provola cheese 3.8.
€ 15

Octopus, Sicilian broccoli with toasted almonds and "ciauscolo" salami 4.9.
€ 22



La Ciambella
BAR A VIN CON CUCINA

Basket of homemade bread € 4 1-3-6-8-9-12.

The Waiting Staff

Mirka Guberti e Radion Girleanu

Luca Scivoletto

Emanuele Romagnoli

Eva Klemenčič

The Kitchen Staff

Francesca Ciucci e Francesco Aielli

Cecilia Moro

Francesco Rocco

Edoardo Febbi

Shahin Mia

Zaker Hossain



La Ciambella
BAR À VIN CON CUCINA

<i>Stil water</i>	€ 3
<i>Sparkling water</i>	€ 3
<i>Natural Effervescent water</i>	€ 3
<i>Drinks</i>	€ 5
<i>Fruit juices</i>	€ 5



We advise the kind customers that our dishes can contain, as basic constituents or in traces, some substances considered allergens and indicated below.

We have an "allergen LIST" for all the products we serve, which we update continuously, to allow our staff to satisfy any curiosity about it and to avoid sensitive unwanted reactions.

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.