



## ***Tasting Traditional Menù***

Bread and Flaminio brand extra virgin olive oil 1.9.12.

Steamed beef with tomato and Roman mint

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

Roman "Saltimbocca" of wild rabbit 4.8.

Homemade brioche bread with almond milk ice cream 1.3.8.9.

€ 50

**Wine pairing € 25**

## ***Tasting Menù Bar à Vin***

Appetizer

Yerburgh's Jam Jar Gin Tonic

&

"Breads and Cheeses" 1.3.8.9.11.12.

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

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

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

Café Gourmand

Our coffee accompanied with a selection of home pastries 1.3.6.8.9.12

€ 80

**Wine pairing € 30**

***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, crispy onion and Roman mint  
€ 13

Roman tripe with pecorino cheese and mint 8.10  
€ 10

Roman artichokes 4.  
€ 10

“Roman Vignarola” mix of cooked vegetables, fresh fava bean and pork cheek 3.  
€ 12

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 chicory  
€ 10

Chickpea pancake with escarole, black olives, raisins and anchovies from the Cantabrian Sea 4.  
€ 13

Chickpea pancake with stracciatella cheese, caramelized onion and steamed mackerel fish 4.8.  
€ 14

***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.

€ 15

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

€ 15

## ***Fresh pasta***

Fake gnocchi with “pajatina lamb” sauce 1.3.8.10.

€ 16

Skate fish tortelli in broccoli broth 1.3.4.10.

€ 20



## ***The Tartare***

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

Beef tartare from Piedmont region with mango chutney and crusty black bread 1.6.9.  
€ 20

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, spicy sauce 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.  
€ 19

Our eggplant parmigiana with smoked provola cheese 3.8.  
€ 15

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



*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 Cecilia Moro**

Francesco Aielli

Francesco Rocco

Edoardo Febbi

Roberto Bagorda

Teresa Climati

Lorenzo Zappavigna

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>	€ 6
<i>Fruit juices</i>	€ 5
<i>Service</i>	€ 4



**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 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.**