







ME NU

ANTIPASTI

Polpo cotto al vino su hummus di ceci e bietole rosse ** (1,12,14)	19
Salmone affumicato su frittatina di spinacino con creme fraiche al basilico (1,3,4,9,11)	18
Tartare di scampi in gazpacho di agrumi e olio alla menta ** (4,6)	20
Tagliere di salumi e formaggi laziali con mostarde di frutta e verdure (3,12)	18
Prosciutto di Parma con mozzarella di bufala campana (3)	16
Tofu marinato in salsa teriyaki con radicchio grigliato e noci (5,11) 	17



PRIMI

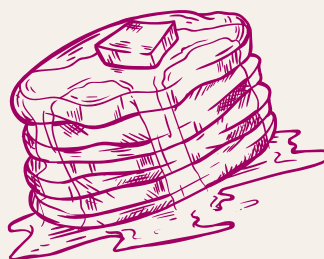
Spaghetti di grano duro con datterini e basilico (4,5) 	14
Fettuccine all'uovo alla bolognese (4,9,14)	16
Gnocchi di castagne su salsa al gorgonzola profumata all'arancia e nocciole tostate ** (3,4,5,9,14) 	18
Risotto mantecato con funghi porcini su fonduta di parmigiano reggiano (3,14) 	20
Ravioli di cernia con passatina di pomodorini gialli, mazzancolle, pistacchi e stracciatella di bufala (3,4,5,10)	20
Crema di sedano rapa con prataioli e crostini alla paprica (4,14) 	17
Zuppa di verdure con legumi e cavolo nero (4,14) 	16



EXTENDED BREAKFAST

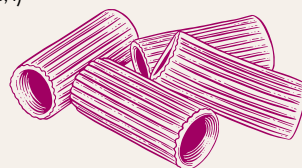
(dalle 12 alle 14.30)

Uova strapazzate con french toast, bacon e crema al formaggio (3,4,9)	15
Avocado toast con salmone e uovo in camicia (1,4,9)	16
Omelette al formaggio con salsiccia alla griglia e rosti di patate (3,4,9)	15
Crostata di mele con mousse di ricotta al cioccolato (3,4,9) 	9
Pancake con frutti di bosco, sciroppo d'acero o gelato alla vaniglia (3,4,5,9) 	10




PRIMI DELLA TRADIZIONE



Rigatoni alla Carbonara (3,4,9)	15
Bucatini all'Amatriciana (3,4)	15
Tonnarelli Cacio e Pepe (3,4,9) 	15
Mezzemaniche alla Gricia (3,4)	15



SECONDI




Guancia di manzo brasata su purea di zucca e borettane al balsamico (3,14)	28
Costolette di agnello scottadito con cicoria **	26
Polpettine di bovino al vino bianco con bieta all'olio (3,4)	22
Entrecôte di scottona con radicchio grigliato al balsamico	28
Petto d'anatra su puntarelle saltate e mostarda di mele e pere (1,13)	22
Filetto di branzino su endivia brasata, crema di finocchi e arance candite (1)	26
Baccalà alla pizzaiola di ciliegino con crumble di basilico ** (1,4,14)	26
Filetto di salmone marinato agli agrumi in crosta di sesamo su spinaci saltati allo zenzero (1,12,13)	26
Roasti di patate con funghi porcini trifolati e salsa di formaggio "Gondino" (4,5,7) 	19

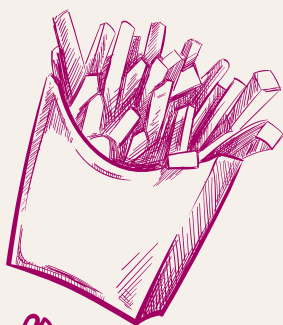
CONTORNI

Cicoria 	8
Spinaci 	8
Patate al forno 	8
Verdure grigliate 	8







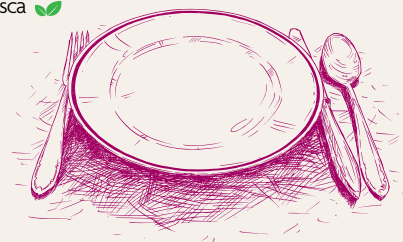
TENTAZIONI

Hamburger Servito con patatine fritte (4,12)	15
Cheeseburger Servito con patatine fritte (3,4,12)	16
Veggie burger* 	15
Servito con patatine fritte (4,11,12)	
Salmon burger Servito con patatine fritte (1,4,11,12)	18
Club sandwiches Servito con patatine fritte (4,9)	15
Caesar salad (3,4,9)	15
Pinsa romana con pomodoro e mozzarella 	15
(3,4,11)	
Insalata di ceci con feta, funghi champignons e spinacino con zucca infornata e nocciole tostate 	16
(3,5)	




DOLCI


Tiramisù "Gentilini" 	9
(3,4,9)	
Soufflé al cioccolato caldo con gelato alla vaniglia 	9
(3,4,5,9)	
Cheesecake ai frutti rossi* 	9
(3,4,5,9)	
Crema brûlée al caffè bianco con stracciatella e granella di pistacchi 	9
(3,5,9)	
Cannolo meringato profumato al limone con ricotta di pecora su salsa di pere e zenzero 	9
(3,4,5,9,11)	
Sablè al gianduja con salsa alla vaniglia* 	9
(3,4,5,9,11)	
Cantucci con Vin Santo 	10
(3,4,5,9)	
Gelato alle creme e sorbetti 	8
(3,4,5,9)	
Tagliata di frutta fresca 	9



Allergeni

- 1 Pesce e prodotti a base di pesce
- 2 Molluschi e prodotti a base di molluschi
- 3 Latte e prodotti a base di latte
- 4 Cereali contenenti glutine e derivati
- 5 Frutta a guscio
- 6 Crostacei e prodotti a base di crostacei
- 7 Arachidi e prodotti a base di arachidi
- 8 Lupino e prodotti a base di lupino
- 9 Uova e prodotti a base di uova
- 10 Anidride solforica e solfiti
- 11 Soia e prodotti a base di soia
- 12 Sesamo e prodotti a base di sesamo
- 13 Senape e prodotti a base di senape
- 14 Sedano e prodotti a base di sedano

Piatto vegetariano 

Piatto vegano 

* Prodotto surgelato all'origine o congelato in loco

** Prodotto acquistato fresco ma abbattuto in loco



MENU

APPETIZERS

Octopus cooked in wine on chickpea hummus and red beets ** (1,12,14)	19
Smoked salmon on baby spinach omelette with basil flavoured creme fraiche (1,3,4,9,11)	18
Scampi tartare in citrus fruits and mint oil gazpacho ** (4,6)	20
Cured meats and cheeses platter from the Lazio region with fruit and vegetable chutneys (3,12)	18
Parma ham with buffalo mozzarella from the Campania region (3)	16
Teriyaki sauce marinated tofu with grilled red chicory and walnuts (5,11) 🌱	17

FIRST COURSES

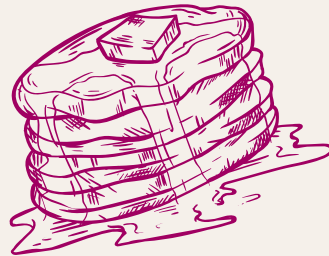
Durum wheat spaghetti with datterino tomatoes and basil (4,5) 🌱	14
Home-made fettuccine with Bolognese sauce (4,9,14)	16
Chestnut gnocchi with orange flavoured gorgonzola cheese sauce and toasted hazelnuts ** (3,4,5,9,14) 🌱	18
Creamed risotto with porcini mushrooms on parmesan cheese fondue (3,14) 🌱	20
Grouper stuffed ravioli with yellow tomato sauce, prawns, pistachios and buffalo stracciatella cheese (3,4,5,10)	20
Celeriac cream with field mushrooms and paprika flavoured croutons (4,14) 🌱	17
Vegetable soup with legumes and collard (4,14) 🌱	16



EXTENDED BREAKFAST

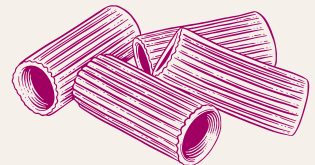
(from 12 pm to 2:30 pm)

Scrambled eggs with French toast, bacon and cream cheese (3,4,9)	15
Avocado toast with salmon and poached egg (1,4,9)	16
Cheese omelette with grilled sausage and potato rosti (3,4,9)	15
Apple tart with ricotta cheese and chocolate mousse (3,4,9) 🌱	9
Pancake with wild berries, maple syrup or vanilla ice cream (3,4,5,9) 🌱	10



PASTA FROM THE ROMAN TRADITION


Rigatoni alla Carbonara Short pasta with egg sauce, pork cheek and aged pecorino cheese (3,4,9)	15
Bucatini all'Amatriciana Bucatini pasta with tomato sauce, pork cheek and aged pecorino cheese (3,4)	15
Tonnarelli Cacio e Pepe 🌱 Home-made spaghetti with aged pecorino cheese and fresh pepper (3,4,9)	15
Mezzemaniche alla Gricia Short pasta with pork cheek and aged pecorino cheese (3,4)	15



SECOND COURSES

Beef cheek with pumpkin puree and balsamic vinegar flavoured Borettane onions (3,14)	28
Grilled lamb chops with chicory **	26
Beef meatballs in white wine with chard (3,4)	22
Scottona entrecôte with balsamic vinegar grilled chicory	28
Duck breast with sautéed chicory and apple and pear chutney (1,13)	22
Fillet of sea bass on braised endives, fennel cream and candied orange (1)	26
Cod fish with cherry tomato and basil crumble ** (1,4,14)	26
Citrus fruits marinated fillet of salmon in a crust of sesame seeds and on a bed of ginger sautéed spinach (1,12,13)	26
Potato rosti with porcini mushrooms and "Gondino" cheese sauce (4,5,7) 🌱	19

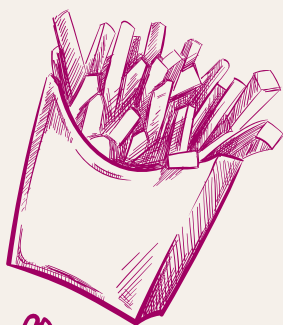
SIDE DISHES

Chicory 	8
Spinach 	8
Roasted potatoes 	8
Grilled vegetables 	8



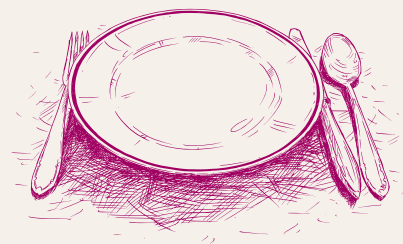
TEMPTATIONS

Hamburger Served with French fries (4,12)	15
Cheeseburger Served with French fries (3,4,12)	16
Veggie burger* 	15
Served with French fries (4,11,12)	
Salmon burger Served with French fries (1,4,11,12)	18
Club sandwich Served with French fries (4,9)	15
Caesar salad (3,4,9)	15
Roman pinsa with tomato and mozzarella cheese 	15
(3,4,11)	
Chickpeas salad with feta cheese, field mushrooms, baby spinach, roasted pumpkin and toasted hazelnuts (3,5) 	16




DESSERTS


Tiramisù "Gentilini" 	9
(3,4,9)	
Warm chocolate soufflé with vanilla ice cream 	9
(3,4,5,9)	
Cheesecake with red berries * 	9
(3,4,5,9)	
White coffee creme brûlée with stracciatella and pistachio grain 	9
(3,5,9)	
Lemon flavoured cannoli with sheep's milk ricotta on a pear and ginger sauce 	9
(3,4,5,9,11)	
Giandua sablé with vanilla sauce * 	9
(3,4,5,9,11)	
Cantucci biscuits with dessert wine 	10
(3,4,5,9)	
Ice cream and sorbets 	8
(3,4,5,9)	
Fresh fruit platter 	9



Allergens

- 1 Fish and products thereof
- 2 Molluscs and products thereof
- 3 Milk and products thereof
- 4 Cereals containing gluten
- 5 Nuts
- 6 Crustaceans and products thereof
- 7 Peanuts and products thereof
- 8 Lupine and products thereof
- 9 Eggs and products thereof
- 10 Sulfuric anhydride and sulphites
- 11 Soy and products thereof
- 12 Sesame and products thereof
- 13 Mustard and products thereof
- 14 Celery and products thereof

Vegetarian dish 

Vegan dish 

* Product frozen at the source or frozen on-site

** Product purchased fresh but blast chilled on-site

