

Starters

ROMAN SALAD

Semi-dried tomato hearts, sprouts, assorted greens, kalamata olives, artichoke puree, thin crisp focaccia, pine nuts and garlic chips

SARDO BREAD

With blue fish lightly marinated in vinegar, grated tomato, fresh herbs, tapenade, green oil, and lemon pearls

VITELLO TONNATO

Thin slices of veal, tomato compote with capers, mezcum tender, and basil oil

CARPACCIO BEEF TENDERLOIN

Arugula salad, mushroom bruschetta, truffle olive oil

BUFFALO MOZZARELLA

Cherry tomato and onion compote, green basil jelly

FRUTTI DI MARE

Squid and fish, tartar with capers, light genovese

Creams and soups

TOMATO CREAM

Crispy thin focaccia with vegetable tartar, tomato, and lemon oil

SCAMPI CREAM

Sauteed fennel, and polenta biscuit strudel

Main Dishes

LOBSTER RISOTTO

MARINATED IN SAFFRON

Sun-dried tomatoes, spinach leaves, seafood powder

FUNGI RISOTTO

Mushrooms and portobello, arugula butter, accompanied by mortadella chips

PAPPARDELLE A LA ROMANA

stewed meat sauce, parmesan cheese, and drizzled with extra virgin olive oil

RIGATONI WITH TOMATOES

Roasted bell peppers, anchovy fillets, extra virgin olive oil, black olives

SPAGHETTI A LA VONGOLE

Clams and squid, parsley juice, garlic confit

GLAZED LOBSTER TAIL

Mustard sauce dressing and vegetables

WHITE WINE SALMON

Zucchini noodles, capers, green olives, in a wine sauce with a splash of lemon juice

BEEF STEAK FUNGHI PORCINI

Accompanied by sautéed potato mushrooms breaded with parmesan cheese and rosemary

VEAL OSSOBUCO MILANESE

Orange reduction, creamy corn polenta

BEEF LASAGNA

Tomato sauce and double mozzarella with basil

CHICKEN BREAST STUFFED WITH WILD MUSHROOMS

Thyme and lemon sauce, sauteed courgette and sun-dried tomatoes

From our bakery

DECONSTRUCTED CANNOLI

Mascarpone cheese with pistachios and amaretto

CHOCOLATE BISCUIT

Amarena, red fruit soup, creamy stracciatella cheese

LEMONCELLO CREAM

Lemon sorbet, acidic transparent sugar tile

COFFEE AND CHOCOLATE TARTAL

Italian meringue with Frangelico

MATURE FRAGOLA

Mascarpone cheese mousse on carquiñolis, on a white chocolate tile

TARTUFO

Creamy mascarpone and almonds, fluffy coffee, candied fruit of Cremona

**Please inform your server about any food allergies before ordering.*



GLUTEN FREE



VEGETARIAN



SEAFOOD



MOLLUSCOS



VEGAN



FISH

Entrantes

ENSALADA ROMANA

Corazones de tomates semi secas, brotes y lechugas variadas, aceitunas kalamata, puré de alcachofas, crocante de focaccia, piñones y chips de ajo

PAN SARDO

Con pescado azul marinado ligeramente en vinagre, rallado de tomate, hierbas frescas, tapenade, aceite verde, perlas de limón

VITELLO TONNATO

Finas lonchas de ternera, compota de tomate con alcaparras, mézclum tierno, aceite de albahaca

CARPACCIO DE LOMO DE RES

Ensalada de rúcula, bruschetta de champiñones, aceite de trufa

MOZZARELLA DE BÚFALA

Compota de tomate cherry y cebolla, gelatina verde de albahaca

FRUTTI DI MARE

Calamares y pescados, tártara con alcaparras, genovesa ligera

Cremas y sopas

CREMA DE TOMATE

Focaccia fina crujiente con tartar de verduras, tomate, aceite de limón

CREMA DE SCAMPI

Hinojo salteado, milhojas de galletas de polenta

Platos fuertes

RISOTTO DE LANGOSTA MARINADA EN AZAFRÁN

Tomates secos, hojas de espinacas, polvo de mariscos

RISOTTO DE FUNGI

Champiñones y portobello, mantequilla de rúcula, chips de mortadela

PAPPARDELLE A LA ROMANA

Salsa de carne guisada, parmesano, aceite de oliva extra virgen

RIGATONI CON TOMATES

Arrostiti de pimientos, filete de anchoas, aceite de oliva extra virgen, alcaparras, aceitunas negras

SPAGHETTI A LA VONGOLE

Almejas y calamares, jugo de perejil, ajo confitado

COLA DE LANGOSTA GLASEADA

Salsa de mostaza y verduras

SALMÓN AL VINO BLANCO

Spaghetti de calabacín, alcaparras y aceitunas verdes, salsa al vino con limón amarillo

FILETE DE RES FUNGHI PORCINI

Salteado de champiñones papas empanizado al parmesano y romero

OSSOBUCO DE TERNERA MILANESA

Reducción de naranja, cremoso de polenta de maíz

LASAÑA DE RES

Tomate y doble mozzarella con albahaca

PECHUGA DE POLLO RELLENA DE SETAS

Salsa de tomillo y limón, zucchini salteadas y tomates secos

De nuestra pastelería

CANNOLI ABIERTO

Queso mascarpone con pistachos y amaretto

BISCUIT DE CHOCOLATE

Amarena, sopa de frutos rojos, quenefa cremosa de stracciatella

CREMA DE LIMONCELLO

Sorbete de limón, teja de azúcar transparente ácida

TARTELETA DE CAFÉ Y CHOCOLATE

Merengue italiano con Frangelico

FRAGOLA MADURA

Mousse de queso mascarpone sobre carquiñolis, teja de chocolate blanco

TARTUFO

Cremoso de mascarpone y almendras, esponjosos de café, fruta confitada de Cremona

**Si necesita información sobre alergénicos consulte, por favor, a nuestros colaboradores antes de efectuar su pedido.*

