

Home-made bread basket

Home-made bread obtained through a careful selection of local flours and 30 hours of leavening 3

STARTERS

Egg

Egg cooked at 63° on a pumpkin cream with truffle brittle [3-4-5-9] (V) 20

Sweet potato

Smoked sweet potato stuffed with steamed vegetables and creamed topinambur [11-14] (VV-LF-GF)

Pork filet

Pork fillet with herbs cooked at low temperature with Belgian endive salad, pear and plum mustard marinated in balsamic vinegar [10-11-13-14]

Tuna

Tuna (**) tataki with chicory salad and buffalo cream cheese [1-2-3-10-11-12-13]

Cheeses and cold cuts

Cheeses and cold cuts from Lazio region with pickled fruit, jam and honey [3-5] (GF)

25

Shared courses: For shared courses, a surcharge of €6 per course will be applied.

FIRST COURSES

Soup

Cannellini beans cream with legumes and chili flavored croutons [4-5-8-14] (VV-LF)

Risotto

Risotto with pumpkin cream, scallops (*) and pomegranate drops [1-2-3-6-14] (GF)

Gnocchi

Artisanal chestnut gnocchi with pork reduction, cave pecorino cheese and Cesanese wine reduction [3-4-5-9-10-14]

Ravioli

Cheese and pepper ravioli on artichoke cream and crispy pork cheek [3-4-7-9]

Pasta from the Roman tradition

To choose amongst:

Amatriciana: pork cheek, tomato, pepper, chili pepper, pecorino cheese [3-4]

Carbonara: pork cheek, eggs, pecorino cheese, pepper [3-4-9]

Gricia: pork cheek, pecorino cheese, pepper [3-4] **Cacio e pepe**: pecorino cheese, pepper [3-4] (V) 19

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SECOND COURSES

Patty

Red turnip, quinoa and lentil patty, with crunchy celery salad and guacamole [4-5-11-12-13-14] (VV-LF)

Cod

Tempura salted cod (**) with pine nuts cream, caramelized onion and olive powder [1-2-3-4-5-11] 28

Salmon

Salmon (**) encrusted with honey and pink pepper flavoured chives served with gratinated fennel and citrus mayonnaise [1-2-3-4-7-9]

Duck

Rosemary smoked duck breast with potatoes and carrots terrine [3-7-10] (GF) 31

Beef

Beef cheek with hazelnuts served with broccoli and polenta crouton [3-5-10-14] (GF)

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SIDE ORDERS

Chicory

Traditional chicory [1-2-3-10-14]

Broccoli

Sautéed broccoli

Potatoes

Baked hazelnut potatoes flavored with herbs 8

DESSERT

Zabaione

Marsala zabaione foam with red fruit crumble [3-4-5-9-10]

Mousse

Chestnut mousse with persimmon jelly and cocoa tuille [3-4-5-9]

Tiramisu

Mascarpone cream, coffee, "Osvego" Gentilini biscuit [3-4-5-9] (V) 12

Tartlet

Tartlet with rum flavoured mandarin centre and 75% dark chocolate mousse [3-4-5-9-10]

Season fruit platter

(VV–V-GF) 12 The dishes served in this menu may contain one or more allergens appertaining to the 14 categories of allergens listed in Annex II of EU Regulation No. UE 1169/2011 such as:

- 1 Fish and products thereof
- 2 Molluscs and products thereof
- 3 Milk and products thereof (including lactose)
- 4 Cereals containing gluten or derivatives thereof
- 5 Nuts and products thereof
- 6 Crustaceans and products thereof
- 7 Peanuts and products thereof
- 8 Lupin and products thereof
- 9 Eggs and egg-based products
- 10 Sulphur dioxide and sulphites
- 11 Soybeans and products thereof
- 12 Sesame seeds and products thereof
- 13 Mustard and products thereof
- 14 Celery and celery based products

Vegetarian dish (V). Vegan dish (VV). Gluten free (GF). Lactose free (LF). Frozen at the source or on site (*).

Contains blast chilled foods (**).

We inform patrons with food allergies or intolerances that a list of the allergens in our dishes is available for consultation.

For further information please contact a member of staff

Chef Giuseppe Fiorella

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