

◆ Starters ◆

Cherry tomatoes panzanella, burrata and fresh basil (1,7)
12,00

Crispy prawns* with ginger and lemon in kataifi pastry
served with homemade mayo (1, 2, 3)
15,00

Deep fried zucchini flowers filled with Agerola's Mozzarella
and cantabrian anchovies (gluten free) (4, 7)
11,00

Roman style egg in tripe (3,7)
(San Bartolomeo's eggs, Inserbo's tomatoes, pecorino romano cheese, mint)
12,00

Bread, butter and anchovies (1, 4, 7)
(homemade wholemeal spelt bread, Normandy butter vanilla flavored and cantabrian anchovies)
9,00

Grass Pea Hummus, flavored ricotta cheese and curly endive (7, 11)
11,00

◆ Primi ◆

Fettuccine degli Angeli
(Normandy butter, parmesan cheese and toasted sesame) (1, 3, 7, 11)
14,00

Rigatone Romano alla Amatriciana (1, 7) Carbonara (1, 3, 7) or Gricia (1, 7)
14,00

Traditional Tonnarelli cacio e pepi (1, 7)
13,00

Homemade Ravioli (1, 3, 7) (just ask for today's filling)
16,00

Tonnarelli clams and roman zucchini blossom lemon flavored (1, 14)
18,00

Today's soup
13,00

In this place the “scarpetta” is allowed!

◆ Secondi ◆

Stuffed squid with ... (1, 7, 8, 14)

23,00

Tuna steak tagliata with fresh mint pesto

22,00

Tender Lamb ribs served with sweet potatoes purè

23,00

Grilled sliced up beef Italian style with roasted potatoes

28,00

Oven baked eggplant rolls filled with provola cheese
and basil in tomato sauce (7)

15,00

Slow cooked red suckling pig

22,00

Vegetable balls and provole cheese with orange flavored sweet (1, 3, 7, 8)

16,00

◆ Side dishes ◆

Garbatella's potatoes (Enzo's mum recipe): stewed with onion, fennel,
pepper and bay leaves blended with wine and vinegar (12)

7,00

Cicory roman way

7,00

Seasonal salad

7,00

Homemade bread basket

2,00