

## BOARDS

### NOSTRANO

Our selection of cold cuts and cheeses served with honey mustard sauce | 24,00  
7, 8, 10



### VEGETARIAN

Fermented purple cabbage, whipped ricotta with lime and pink pepper, roasted Borettane onions, apulian sun-dried tomatoes | 16,00

7, 8, 11, 12

### CHEESES

Served with honey, mustard chutney, red berries and dried fruits | 25,00  
7,8

## STARTERS

### RED SHRIMP TARTARE FROM MAZARA

Raw red shrimp from Mazara del Vallo (Sicily) with burrata mousse, sea asparagus, gigartina algae, corallo wafer with cuttlefish ink and lemon gel | 24,00

1, 2, 4, 7, 15

### DRUNKEN CARPACCIO

Raw beef with Cervia salt and EVO oil, arugula, parmigiano and nutmeg crumble and Montepulciano red wine jam | 18,00

7, 8, 12 try it with fresh black truffle +14,00 €



### GREEN PEPPERCORN BEEF TARTARE

Raw beef with green peppercorn mousse with brandy, shallots in carpione and beef stock | 19,00

7, 10, 12 try it with fresh black truffle +14,00 €

### VITELLO TONNATO

Slow temperature cooked milk-fed veal, tuna sauce, beef stock reduction and borettane onions | 19,00

3, 4, 9, 10, 12

### MEDITERRANEAN BURRATA

Burrata from Gioia del Colle on a fresh tomato velouté, Mediterranean crumble, basil pesto, confit tomato, and Sardinian mullet bottarga | 20,00

1, 4, 7 without sardinian bottarga | 15,00



*Gluten-free options available. The numbers below the dishes indicate allergens. Please ask the staff for more information. HACCP procedures take into account the risk of cross-contamination; however, sharing areas and utensils may result in contact between foods and allergens.*



**Cover charge per person € 2,50**

**CHEF DAVIDE FIORINI**

# CHEF'S FIRST COURSES

## TONNARELLI ALL'AMATRICIANA

Handmade pasta with Amatriciana sauce with Montepulciano wine, guanciale, pecorino | 15,00

1, 7, 9, 12,

## LASAGNA AL RAGÙ

Meat ragù sauce, béchamel, and mozzarella | 17,00

1, 3, 7, 9 try it with fresh truffle +14,00 €

## GNOCCHI CACIO E PEPE SPECIAL

Potato and pumpkin gnocchi, cacio e pepe sauce, pear, pecorino crumble and beef tartare | 18,50

1, 3, 7 try it with fresh truffle +14,00 €

## ZUCCHINI AND TRUFFLE LASAGNA

Roman zucchini, provola cheese, béchamel, and fresh black truffle | 30,00

1, 3, 7, 9

## RED SHRIMP AND TRUFFLE

Handmade pasta with datterino extract, red shrimp from Mazzara and black fresh truffle | 32,00

1, 2, 3, 9, 12

## TONNARELLI ALLA CARBONARA

Handmade pasta with crispy guanciale, carbonara foam, and pecorino cheese | 16,00

1, 3, 7, 12 try it with fresh truffle +14,00 €

## TONNARELLI WITH FRESH BLACK TRUFFLE AND BUTTER

Fresh handmade pasta with black fresh truffle, truffle-infused house butter and Parmigiano cheese | €28,00

1, 3, 7

# SPECIAL SECOND COURSES

## OUR PARMIGIANA

Fried eggplant, tomato sauce, mozzarella, parmesan fondue and fresh basil | 16,50

1, 7, 9

## BACCALÀ ALLA MARINARA

Slow-cooked dish with datterini marinara sauce, parsley coulis, seafood mayonnaise, garlic-infused extra virgin olive oil, Taggiasca olives, and black olive soil | 26,00

4, 9

## BLACK ANGUS BEEF ENTRECOTE STEAK

Grilled sliced sirloin with roasted seasonal vegetables and Béarnaise sauce | 30,00

3, 7, 12 try it with fresh truffle +14,00 €

## DUCK IN PUFF PASTRY

Confit duck wrapped in puff pastry with spinach, parma ham, mustard and honey, potato cream, roasted vegetables and beef stock | 26,00 €

1, 3, 7, 9, 10, 12 try it with fresh truffle +14,00 €

## CRISPY CALAMARI

Crispy fried calamari on artisanal tartara sauce, marinated onions, fermented lemon, roman mint | 22,00 €

1, 3, 4, 12, 14

## SIDE DISHES

### ROASTED POTATOES

Rosemary roasted potatoes | 8,00

### FERMENTED PURPLE CABBAGE

With salad and sun-dried cherry tomatoes | 7,00

11, 12

### MIXED SALAD

with cherry tomatoes, olives and olive oil | 7,00

