



er menù

**We strive to be as quick as possible,
but if you have to wait a little longer,
trust me, it's a good thing,
since we prepare everything right away.**

(Allergens)

In this room we serve smooth and carbonated treated drinking water.

Please inform the staff of any intolerances before ordering.

In use blast chiller. Frozen products indicated with an asterisk*.

During preparations in the kitchen cross-contamination cannot be excluded. Therefore, our dishes may contain the following allergenic substances in accordance with reg. Eu 1169/11, highlighted in the menu with the numerical legend indicated:



1
Glutine
Gluten



2
Crostacei
Crustaceans



3
Uova
Eggs



4
Pesce
Fish



5
Arachidi
Peanuts



6
Soia
Soya



7
Latte e derivati
Milk



8
Frutta a guscio
Nuts



9
Sedano
Celery



10
Senape
Mustard



11
Sesamo
Sesame



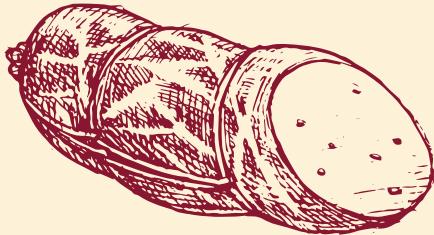
12
Anidride solforosa
Sulphites



13
Lupini
Lupin



14
Molluschi
Moluscs



Tanto pe' comincià

To begin with

Stuzzico (1, 7, 3, 8)

mix of cold cuts, roasted pork, spiced pork strips, cheeses,
pickles for one person

€13

Antipasto della Fraschetta (1, 7, 3, 8)

mix of cold cuts, roasted pork, spiced pork strips, cheeses,
pickles for 2 people

€22

FOR 2
PEOPLE

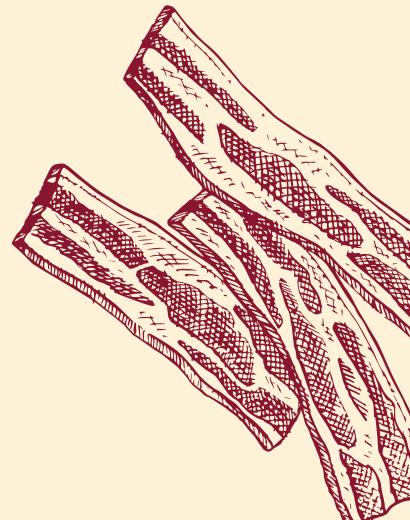
5 Bruschette miste (1, 7, 3, 8)

5 pcs with sauces depending on the season
€10

Prosciutto e bufala campana (7)

ham and buffalo mozzarella

€13



Caprese con bufala (7)

tomato and buffalo mozzarella

€13

Porchetta di Ariccia IGP al piatto con focaccia calda e lardo che je se scioglie sopra (1)

roasted pork with roman focaccia and lard
€15

Mo' viè er bello

Firts courses

THE BEST!

Carbonara (1, 3, 7, 12)

spaghetti with eggs, crispy cheek pork and sheep cheese
€15

Amatriciana (1, 7, 12)

short pasta with tomato sauce, crispy cheek pork and sheep cheese
€15

Gricia (1, 7, 12)

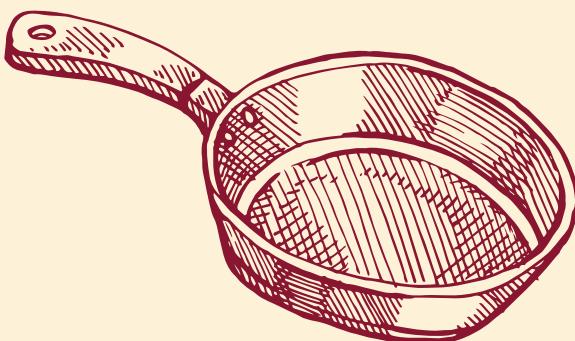
short pasta with sheep cheese and crispy cheek pork
€15

Cacio e pepe (1, 7)

short pasta with sheep cheese and black pepper
€15

Arrabbiata (1)

short pasta with spicy tomato sauce and parsley
€15



Li piatti forti

Second courses

Saltimbocca alla romana co' patate (7, 9, 12)
veal escalopes with ham and sage with roasted potatoes
€20

ONLY ON
SATURDAY

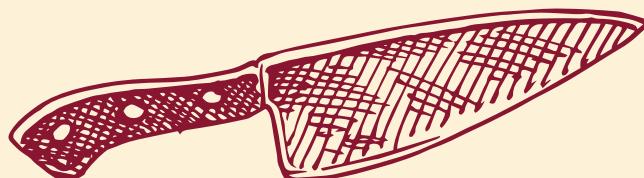
Abbacchio IGP al forno co' patate
grilled lamb with roasted potatoes
€22

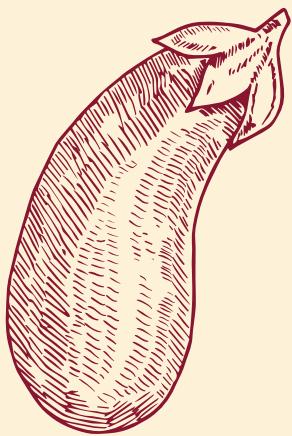
Trippa alla romana co' pecorino e mentuccia (1, 7, 9, 12)
cow tripe in tomato sauce with cheese
€16

Coratella d'agnello (1, 9, 12)
lamb heart, lungs and liver
€16

Coda alla vaccinara co' pecorino (1, 7, 8, 9)
ox tail stew in tomato sauce with cheese
€18

Porkettab co' patate (1, 3, 7)
Pizza bread with lettuce, fresh tomatoes,
warm porchetta, sautéed spring onions
and yogurt sauce, served with French fries
€15





Contorni Side

Patate al forno Roasted potatoes
€7

Vegetable of the day
€8

Insalata mista (4, 7)
mix salad with tomatoes, mozzarella, corn, tuna fish
€12

E pe' finì in bellezza... Dessert

Tiramisù (1, 3, 7, 8)
€8

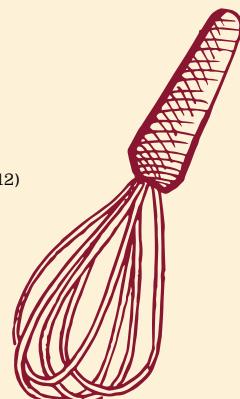
Cheesecake*
Chocolate / red fruits / salted caramel (1, 6, 7, 8, 12)
€8

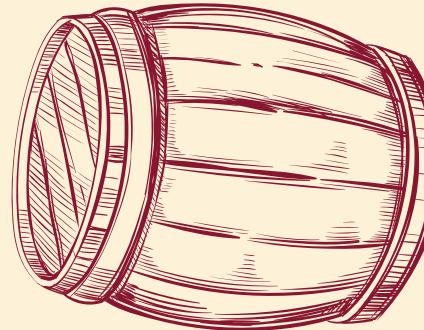
Chocolate cake* (3, 6, 7, 8)
with ice cream (1, 3, 5, 6, 7, 8)
€8

Tartufi (3, 7, 8)
choice between: white, black and pistachio
€7

Sorbetti (3, 7, 8)
choice between: lemon, mojito and mandarin
€6

Ciambelline al vino (1, 6, 8, 12)
€6 / with sweet wine €8





Da beve

Drink

Water: 1/2 lt water € 1,5 / 1 lt € 2

Soft drink 33cl €4:

Coca Cola / Coca Cola Zero / Fanta / Cedrata
Peach tea / Orange juice / Pineapple juice
Lurisia: Gassosa / Chinotto / Lemon

HOUSE WINE

1/4 L 7 € / 1/2 L 10 € / 1 L 15 €

Red: Cesanese in purezza

White: Malvasia

Glass of wine € 7

DRAFT BEER 0,30L € 5

Poretti 4 Luppoli

Grimbergen

BOTTLED BEER 33cl € 5

Non-alcoholic beer

CRAFT BEERS €6

Ipa/ Session Ipa / Pils / Blanche
Bock Rossa / Weisse

BAR

Espresso € 2

American coffee € 4

Tea € 3

Cappuccino € 4



