



SALADS

Octopus and cuttlefish tagliatelle in a crunchy seaweed cage garnished with slivers of almond and a lemon and peppermint reduction € 16

Thyme smoked salmon roll filled with goat's cheese mousse and citrus zest on a bed of valerian salad leaves and dehydrated raspberry powder € 17

Lettuce hearts with grilled chicken, crispy bacon, slivers of Parmesan cheese, toasted croutons with olive oil and Caesar dressing € 15

Caprese salad with San Marzano tomatoes, buffalo mozzarella from Campania, basil pesto and pine nuts ✓ € 16

STARTERS

Cured Parma ham with buffalo mozzarella from Campania and Casale del Giglio olive oil € 17

Mixed platter of cheeses and cold cuts from the Lazio region with citrus mustard and acacia honey with mini poppy seed croissant € 16

Trilogy of tartare of tuna, sea bass and salmon accompanied by a fennel salad, Gaeta olives and Pantelleria capers € 17

Aubergine and buffalo mozzarella flan with a cream of San Marzano tomatoes and a basil emulsion ✓ € 16

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: cereals containing gluten or derivatives thereof, crustaceans and products thereof, eggs and egg-based products, fish and products thereof, peanuts and products

FIRST COURSES

Spaghetti "alla chitarra" with lobster and vine tomatoes € 23

Yellow tonnarelli pasta with cheese and pepper on a cream of pecorino romano cheese € 17

Bucatini pasta "all'amatriciana" with crunchy Amatrice bacon, cherry tomatoes and pecorino romano cheese € 17

Paccheri pasta with swordfish, aubergine and cherry tomatoes € 18

Mezze maniche pasta "alla carbonara" with Lazio bacon and pecorino romano cheese € 17

Rigatoni pasta "alla gricia" with Amatrice bacon and a black pepper sauce € 17

Bronze-drawn spaghetti with fresh cherry tomatoes and basil ✓✓ € 17

Our first courses are distinguished by our use of Gragnano Pasta, a protected geographical indication (PGI) product made from 100% Italian durum wheat semolina.

RISOTTOS AND SOUPS

Summer truffle Carnaroli rice with tuna tartare, marjoram and ginger on a liquorice mirror € 19

Seasonal vegetable soup with fresh aromatic herbs and toasted croutons with olive oil ✓✓ € 17

thereof, soybeans and products thereof, milk and products thereof (including lactose), nuts and products thereof, celery and celery based products, mustard and products thereof, sesame seeds and products thereof, sulphur dioxide and sulphites, lupin and products thereof, molluscs and products thereof.

FROM THE FRYING PAN TO THE FIRE

Catch of the day... salt baked or grilled € 28

Seafood pyramid with oysters, red prawns, striped prawns and tuna tartare € 30

Hamburger trio
beef with bacon, cheddar and Jack Daniels' barbecue sauce
salmon with smoked potatoes and tartare sauce
chickpea and spinach with Andalouse sauce served with purple potato chips € 26

Beef fillet tartare with crunchy kataifi pastry on a cream of cherry tomatoes and balsamic apple vinegar € 28

Fillet of Angus beef with rice and poppy seed timballo and a truffle sauce € 28

Crispy lamb cutlet with polenta and a coulis of spiced red fruits € 27

DESSERTS & FRUIT

Coffee tiramisu with Osvego Gentilini biscuits € 11

Chocolate "Sanpietrino" pudding with a soft centre and strawberry cream € 11

Cheesecake with mascarpone cream € 11

Crème brûlée with burnt sugar and meringue grains € 11

Apple cake with sablée pastry served with vanilla and cinnamon ice cream € 11

Ice creams and sorbets € 10

Platter of exotic fruit and fresh seasonal fruit € 11

✓ Vegetarian dish ✓✓ Vegan dish

* Some products may be frozen depending on availability and season