



## SALADS

Octopus and cuttlefish salad with crunchy bread and courgette pesto [1-4-5] € 16

Lettuce hearts with grilled chicken, crispy bacon, slivers of Parmesan cheese, toasted croutons with olive oil and Caesar dressing [3-4-9] € 15

Caprese salad with San Marzano tomatoes, buffalo mozzarella from Campania region and basil pesto ✓ [3-5] € 16

"I sofà" salad with feta cheese, vine tomatoes, Gaeta olives, avocado and seasonal exotic fruit ✓ [3] € 15

## STARTERS

Cured Parma ham with buffalo mozzarella from Campania and Casale del Giglio olive oil [3] € 17

Mixed platter of cheeses and cold cuts from the Lazio region with citrus mustard and acacia honey with a mini poppy seed croissant [3-4-5] € 16

Thyme-smoked salmon roll filled with a goats' cheese and citrus mousse on a bed of valerian leaves and raspberry coulis [1-3-4] € 17

Aubergine and buffalo mozzarella flan with a cream of San Marzano tomatoes and a basil emulsion ✓ [3-4] € 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:

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

## FIRST COURSES

"Alla chitarra" spaghetti with lobster and vine tomatoes •• [4-6-9] € 23

Yellow tonnarelli pasta with cheese and pepper on a cream of pecorino romano cheese •• [3-4-9] € 17

Bucatini pasta "all'amatriciana" with crunchy Amatrice bacon, cherry tomatoes and pecorino romano cheese • [3-4] € 17

Tortello filled with smoked aubergines with a piennolo tomato and swordfish sauce •• [1-3-4-9] € 18

Mezze maniche pasta "alla carbonara" with Lazio bacon and pecorino romano cheese • [3-4-9] € 17

Bronze-drawn spaghetti with fresh cherry tomatoes and basil ✓✓ • [4] € 17

Rice with an infusion of tomato, seared prawns and powdered cruschi peppers [3-6] € 19

• These dishes are distinguished by our use of Gragnano Pasta, a protected geographical indication (PGI) product made from 100% Italian durum wheat semolina.  
•• These dishes are prepared using fresh egg pasta

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

If you have a food intolerance or allergy, please inform the restaurant staff

## MAIN COURSES

Catch of the day... [1-6] € 28

Seafood pyramid with oysters, red prawns, striped prawns and tuna tartare [1-2-6] € 30

Trio of tartare of sea bass, salmon and tuna served with andalouse sauce with lime, tartare sauce and gazpacho with Jack Daniel's [1-9-10] € 26

Beef tartare with chopped tomatoes on a kataifi pastry wafer [3-4-9-11] € 28

Fillet of Angus beef with soy sauce and wild fennel [10-11-14] € 28

Roast cockerel flavoured with herb salt and barbecue sauce [10] € 24

## DESSERTS & FRUIT

Coffee tiramisu with Osvego Gentilini biscuits [3-4-9] € 11

Chocolate "Sanpietrino" pudding with a soft centre [3-4-5-9] € 11

Mango cheesecake [3-4] € 11

Crème brûlée with a crunchy hazelnut and cocoa wafer [3-5-9] € 11

Apple cake with sablée pastry served with vanilla and cinnamon ice cream [3-4-5-9] € 11

Ice creams and sorbets [3-4-9] € 10

Platter of exotic fruit and fresh seasonal fruit € 11

✓ Vegetarian dish ✓✓ Vegan dish

\* Some products may be frozen depending on availability and season