



Chatting with the taste in an ancestral approach, we offer dishes with the scent of memories.

The kind customer is advised that at the bottom of the menu the legend of all allergens and any frozen or chilled products is indicated.



VISITING AND REVIEWING ROME TASTING MENU

Lacquered sweetbreads and Roman puntarelle salad

Ravioli stuffed with veal breast, Cacio e Pepe sauce and celery

Carbonara 2013

(Spaghettoni Mancini, Peppovo eggs, pecorino cheese Falisco DOL, parmesan 24 mouths, guanciale dof Mangalitza DOL, Sarawak pepper)

Lamb and artichoke (Ribs and shoulder of lamb)

Why not Tramisù?

60 euro

Considering the complexity in the preparation of dishes expressed, we recommend the participation of all diners at the same tasting menu.



ALL ROADS LEAD TO ROME TASTING MENU

Red prawn from Mazzara, smoked eggplant from Palermo, cherry tomatoe and mustard, pistachio and burrata cheese

Giraldo cod, Jerusalem artichoke and grapefruit

Spagnetti alla chitarra, small squid and fish egg ragù

Risotto with Isigny demi sel butter, anchovies Nardin from Cantabrian sea, candied ginger

Amberjack cacciatora style and Belgian endive

Piglet from Segovia cooked in a wood oven and potatoes multicolour

Our Chocolate

80 euro

Considering the complexity in the preparation of dishes expressed, we recommend the participation of all diners at the same tasting menu.



PARA COMPARTIR

Caviar, oysters and shellfish :

Caviar Ikra Siberiano 30 gr ~ 120 euro 4

Caviar Ikra Albino 20 gr ~ 120 euro 4

Caviar Ikra Albino 30 gr ~ 180 euro 4

Oyster Amélie Special ~ 6,50 euro

Scampi cooked on apple embers **(based on market availability)** ~ 28 euro

Red prawn cooked on cherry embers **(based on market availability)** ~ 28 euro

From Spain :

Anchoas from Cantabria sea 50 gr ~ 23 euro

Jamon Joselito Gran Reserva 100gr ~ 35 euro

Bread por person ~ 3 euro



STARTERS

Red prawn from Mazzara, smoked eggplant from Palermo, cherry tomatoe and mustard, pistachio and burrata cheese ~ 17 euros

Giraldo cod, Jerusalem artichoke and grapefruit ~ 16 euros

Lacquered sweetbreads and Roman untarella salad ~ 16 euros

Galician cow tartare and barbecued marrow ~ 16 euros

Mi-cuit of foie-gras and brioche with mandarins ~ 19 euros

Charcoal turnips, goat blue cheese cfrom Piemonte and gel of smoked rice vinegar ~ 14 euros

The crucifers ~ 14 euros



FIST COURSES

Carbonara 2013 (Spaghettoni Mancini, Peppovo eggs, pecorino cheese Falisco DOL, parmesan 24 months, guanciale dof Mangalitza DOL, Sarawak pepper) ~ 15 euro

Ravioli stuffed with veal breast, Cacio e Pepe sauce and celery ~ 15 euros

Linguine pasta artichokes and sesame ~ 14 euros

Spagnetti alla chitarra, small squid and fish eggs ragù ~ 17 euros

Risotto with Isigny demi sel butter, anchovies Nardin from Cantabrian sea, candied ginger ~ 17 euros



MAIN COURSES

Amberjack cacciatora style and Belgian endive ~ 23 euros

Turbot, celery, garlic emulsion and creamy lard ~ 23 euros

Grilled sea bass and tartar sauce ~ 23 euros

Sirloin of venison, pak-choi cabbage and mashed potatoes with hazelnuts from Alba ~ 23 euros

Lamb and artichoke (Ribs and shoulder of lamb) ~ 22 euros

Piglet from Segovia cooked in a wood oven and potatoes multicolor ~ 22 euros



DESSERTS

Ricotta cheese, caramel and cashew ~ 9 euro

Persimmon, pumpkin and orange ~ 9 euro

Our chocolate ~ 9 euro

Why not Tiramisù? ~ 9 euro