

Typical roman cuisine restaurant and tavern in Trastevere - Rome.

We use fresh and first choise products. In this restaurant the service charge has been removed. Our dishes are cooked with extra virgin olive oil.

Aperitif

#### **STARTERS**

Fresh sea salad
Fresh salmon
Assortment of cooked vegetables
Mixed roman fried
Parma ham
Parma ham and artichokes jewish style
Rice croquette, meatball and courgette flower
Fried salt cod fillet
Nervetti (veal cartilage)
Potatoes omelette

## **MAIN COURSES**

Soup of the day Consommé Large ravioli in broth Spaghetti Carettiera style Noodles with fresh scampi Rice with fresh scampi (at least 2 portions) Spaghetti with clams Handmade noodles Flying disc pasta Cannelloni (filled and baked pasta rolls) Bombolotti amatriciana style (with bacon and tomate sauce) Bombolotti gricia style (with bacon) Spaghetti carbonara style (with bacon and eggs) Spaghetti with cheese and pepper Potato dumplings (on thursday) Noodles with wild mushrooms



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### **SECOND COURSES**

Oxtail stew
Ossobuco roman style
Meat rolls roman style
Breaded lamb chops with artichokes
Lamb cutlets scottadito style
Sirloin steak
Beef steak
Loin of veal
Fillet of beef
Veal escalopes with ham and sage
Veal escalopes with marsala
Veal escalopes with lemon sauce
Aubergines parmigiana style
Fresh wild mushrooms
Baked lamb with potatoes

### **FISH**

Fresh sea fish Fresh scampi Fresh clams

### **VEGETABLES**

Mixed salad Cooked vegetables Artichoke roman or jewish style Salad of chicory hearts

### **CHEESES**

Caciotta romana, pecorino romano, gorgonzola, provolone piccante...



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### **FRUITS**

Seasonal fresh fruits Fresh fruits salad Wild berries Pineapple

### **DESSERT**

### Handmade cakes:

Eggnog cake, chocolate cake, Tiramisù, crème caramel, morello cherry tart, fresh fruits tart, dried fruits tart, custard and pine nuts tart, fresh pastries.

## Handmade ice creams:

Custard ice cream, chocolate ice cream, hazelnut ice cream, Eggnog ice cream, pistachio ice cream, morello cherry ice cream, stracciatella ice cream, coffee ice cream, strawberry ice cream, lemon ice cream.



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### **TASTING MENU'**

Dinner and holidays for person

Artichoke jewish style with potato pudding

Main course choice:
Bombolotti amatriciana style (with tomato sauce and bacon)
Bombolotti gricia style (with bacon)
Spaghetti Carettiera style
Spaghetti carbonara style (with bacon and eggs)
Spaghetti cheese and pepper

Second course choise:
Oxtail stew
Ossobuco roman style
Breaded lamb chops with artichokes
Lamb cutlets scottadito style
Veal escalopes with ham and sage
Meat rolls roman style

Salad

Handmade cake or ice cream

White or red wine from roman Castles, mineral water