

Antipasti — Starters

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16	<p>✓ Polpettine di farro con salsa al tartufo nero – 3 pz ^{1, 3, 4, 5, 6, 7, 8, 9, 11, 15, 16, 17, 18} Spelt balls served with black truffle sauce – 3 pcs</p>
13	<p>Bottoncino di pane con coratella d’abbacchio e cicoria ripassata ^{1, 17, 18} Heart, liver and lungs of lamb served with bread and sauted chicory</p>
12	<p>✓ Mozzarella di bufala (125gr) e bruschetta con pomodorino del Piennolo dop e origano ^{1, 7} Fresh buffalo mozzarella and bruschetta with Piennolo’s tomatoes and oregano</p>
11	<p>✓ Parmigiana di melanzane ^{1, 7, 17} Oven baked eggplant with parmigiano cheese, tomatoes sauce, basil and mozzarella</p>
10	<p>Filetto di aringa con fagioli, cipolla rossa e aceto balsamico ^{4, 16, 17} Herring with beans, red onion and balsamic vinegar</p>
12	<p>Bruschetta con stracciatella, alici di Sciacca e pistacchio — 2 pz ^{1, 4, 5, 7, 8} Toasted bread with stracciatella cheese, anchovies from Sciacca and pistachio — 2pcs</p>

Zuppa e primi piatti — Soup and pasta dishes

Tempi di attesa delle paste: 30-40 minuti / Waiting times for pasta: 30-40 minutes
Prezzo della mezza porzione: 70% del prezzo intero / Price of half portion: 70% of the full price

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14	<p>✓ Stracciatella romana con brodo vegetale, uovo, parmigiano, limone e prezzemolo ^{1, 3, 7} Egg drop soup with vegetable broth, parmigiano cheese, lemon and parsley</p>
16	<p>Fettuccine con le regaje di pollo (interiora) ^{1, 3, 7, 9, 17, 18} Fresh pasta with heart, liver and lungs of chicken, tomatoes sauce and parmigiano cheese</p>
16	<p>Rigatoni con la pajata ^{1, 7, 9, 17, 18} Short pasta with intestine of young veal, tomatoes sauce and parmigiano cheese</p>
15	<p>Rigatoni all’amatriciana ^{1, 7, 18} Short pasta with tomatoes sauce, pecorino cheese, pork cheeks and black pepper</p>
15	<p>Spaghetti alla carbonara ^{1, 7, 18} Spaghetti with egg, pecorino cheese, pork cheeks and black pepper</p>
15	<p>✓ Spaghetti cacio e pepe ^{1, 7, 18} Spaghetti with roman pecorino cheese and black pepper</p>
27	<p>✓ Spaghetti al tartufo ^{1, 15, 17} Spaghetti with fresh black truffle</p>

Secondi piatti — Main dishes

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18	<p>Vitello tonnato con salsa di tonno, capperi, acciughe e uova ^{3, 4, 9, 17} Warm veal with homemade sauce of tunafish, capers, anchovies and eggs</p>
19	<p>Anatra alle prugne con galum e semi di sesamo — <i>ricetta di Apicio</i> ^{1, 11, 17, 18} Duck stew with plums with galum and sesami seeds — <i>Apicio's recipe</i></p>
18	<p>Pollo con peperoni e pomodoro ^{1, 17, 18} Chicken with sweet peppers and tomatoes sauce</p>
19	<p>Abbacchio alla scottadito con sale e pepe ¹⁸ Roman lamb grilled with salt and black pepper</p>
18	<p>Saltimbocca alla romana ^{1, 7} Veal with ham and sage, cooked with white wine</p>
17	<p>Straccetti di manzo con rucola, aceto balsamico e peperoncino ^{17, 18} Strips of beef, cooked with chili pepper, arugula and balsamic vinegar</p>
16	<p>Trippa alla romana con pomodoro, pecorino romano, pepe e menta ^{7, 17, 18} Bovine’s stomach with tomatoes sauce, pecorino cheese, black pepper and mint</p>

Contorni — Side dishes

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6	<p>✓ Cicoria saltata aglio, olio e peperoncino ^{17, 18} Roman chicory sauted with garlic, oil and chili pepper</p>
6	<p>✓ Patate al forno Roast potatoes</p>
6	<p>✓ Insalata mista ⁹ Mixed salad</p>
11	<p>✓ Insalata fantasia con rucola, parmigiano, mais, semi di papavero e misto di frutta a guscio ^{5, 7, 8, 11} Salad with arugula, parmigiano cheese, corn and mix of nuts and dried fruit</p>
6	<p>✓ Contorno del giorno Side dish of the day</p>

Piatti del giorno da 13 a 20
Dishes of the day

Pane **Antico Forno Roscioli** e **Garage Forno** 2€/pax

Acqua **San Felice** (Toscana) 3 €

✓ = Piatto vegetariano / Vegetarian dish