




Antipasti — Starters

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Filetto di aringa con fagioli, cipolla rossa e aceto balsamico ^{4, 16, 17} Herring with beans, red onion and balsamic vinegar	12
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	13
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	13
 Parmigiana di melanzane ^{1, 7, 17} Fried slices of eggplant, layered with parmigiano cheese, ricotta, tomato sauce, basil and then baked	14
 Mozzarella di bufala (125gr) su letto di pomodorino del Piennolo e mollica al crusco ^{1, 7, 17} Fresh buffalo mozzarella seasoned with Piennolo tomato and bread crumb with crusco sweet pepper	15
 Pomodori verdi saltati in agrodolce con uovo in camicia ^{3, 12, 17} Sautéed sweet and sour green tomatoes with poached egg	15

Zuppa e primi piatti — Soups and pasta dishes






Tempi di attesa delle paste: 30-40 minuti — Waiting times for pasta: 30-40 minutes

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 Stracciatella romana con brodo vegetale, uovo, parmigiano, limone e prezzemolo ^{1, 3, 7} Egg drop soup with vegetable broth, parmigiano cheese, lemon and parsley	14
 Penne all'arrabbiata ^{1, 17, 18} Short pasta with tomato sauce, garlic, parsley and dried red chili peppers	15
Spaghetti alla gricia ^{1, 7, 18} Spaghetti with roman pecorino cheese, pork cheek and black pepper	16
Rigatoni all'amatriciana ^{1, 7, 18} Short pasta with tomato sauce, pecorino cheese, pork cheek and black pepper	16
Spaghetti alla carbonara ^{1, 3, 7, 18} Spaghetti with egg, pecorino cheese, pork cheek and black pepper	16
Fettuccine con le regaje di pollo (interiora) ^{1, 3, 7, 9, 17, 18} Fresh pasta with heart, liver and lungs of chicken, tomato sauce and parmigiano cheese	16
Rigatoni con la pajata ^{1, 7, 9, 17, 18} Short pasta with intestine of young veal, tomato sauce and parmigiano cheese	16


Secondi piatti — Main dishes

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Trippa alla romana con pomodoro, pecorino romano, pepe e menta ^{7, 17, 18} Bovine's stomach with tomato sauce, pecorino cheese, black pepper and mint	17
Pollo con peperoni ^{12, 17, 18} Braised chicken with sweet peppers and tomato sauce	18
Saltimbocca alla romana ^{1, 7} Veal with ham and sage, cooked with white wine	19
Carpaccio di manzo con salsa tonnata ^{3, 4, 17} Beef raw thin slices with homemade tunafish sauce	20
Coscia di anatra alle prugne — ricetta di Apicio ^{12, 17} Braised duck leg with plums — Apicio's recipe	20
Abbacchio alla scottadito con sale e pepe ¹⁸ Grilled roman lamb with salt and black pepper	22

Contorni — Side dishes

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 Cicoria saltata con aglio, olio e peperoncino ^{17, 18} Roman chicory sauted with garlic, olive oil and chili pepper	6
 Patate al forno Roast potatoes	6
 Insalata mista ⁹ Mixed salad	6
 Insalata indivia belga con anacardi, agrumi e pepe rosa ^{8, 18} Endivia salad with cashews, citrus fruits and pink pepper	12
 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	12

Costo dei servizi di base	3€/Pax
Sit-down fee	
Acqua San Felice (Toscana) o Acqua di Nepi (Lazio)	3 €

 = Piatto vegetariano / Vegetarian dish