







SALUMERIA CON CUCINA

**FOODS TO REPORT FOR INTOLERANCE
AND FOOD ALLERGIES**

-  GRAINS WITH GLUTEN
-  SHELLFISH
-  EGGS
-  FISH
-  PEANUTS
-  SOY
-  MILK AND LACTOSE
-  NUTS (ALMONDS, HAZELNUTS, WALNUTS, PISTACHIOS)
-  CELERY
-  MUSTARD
-  SESAM SEEDS
-  SULFUR DIOXIDE AND SULPHITES IF ABOVE CERTAIN CONCENTRATIONS
-  LUPINS
-  CLAMS

**PLEASE REPORT ANY FURTHER INTOLERANCE
THAN THOSE WRITTEN ABOVE**

ALL ROOMS ARE TREATED WITH CONTINUOUS CYCLE AIR PURIFICATION

The easier cooking seems, the more it needs to be watched, as the margin of error is bound to increase.

Fulvio Pierangelini

OUR COCKTAILS

COCKTAIL OF THE DAY	10,00
SPRITZ (APEROL OR CAMPARI)	10,00
NEGRONI	12,00
AMERICANO	12,00
MILANO-TORINO	12,00
OUR VERMOUTH "REGOLA VII"	10,00
GIN TONIC TRAVEL	12,00
ORGANICO DI CARLO CRACCO typical resin notes with citrus hints and white summer flowers scents (organic)	ITALIA (PIEMONTE)
LUZ GIN fresh and balsamic with a predominance of persistent ripe juniper	ITALIA (TRENTINO)
MARCONI juniper with balsamic and spicy notes	ITALY (VENETO)
AQUAMIRABILIS 43° 12° fresh, citrusy taste, sea taste, intense, floral	ITALY (UMBRIA)
HENDRICK'S fresh and citrus scent, note of black pepper, rose and cucumber	SCOTLAND
BATHTUB fruity freshness, rich and spicy, orange, lemon, cardamom, coriander and cinnamon	ENGLAND
NIKKA COFFEY GIN fruity and fresh, citrusy taste, spicy with peppery hints	JAPAN

HIS MAJESTY THE WHITE TRUFFLE "TUBER MAGNATUM PICO"

ORIGIN: ALBA, ACQUALAGNA, SAN GIMIGNANO, SAN MINIATO
THE PRICE IS BY THE GRAM AND IT HAS TO BE CALCULATED ON TOP OF THE PRICE OF THE DISH
THE WHITE TRUFFLE PRICE AND THE PLACE WHERE IT IS FROM CHANGES EVERY DAY, SO PLEASE
ASK TO THE WAIT STUFF ABOUT THE QUOTATION

APPETIZERS

PLAIN BURRATA CHEESE FROM ANDRIA 16,00



BEEF CARPACCIO 16,00

FRIED "PAOLO PARISI" EGG 6,00



FIRST COURSES

TAGLIATELLE ALL'UOVO DI CAMPOFILONE 10,00

seasoned with sweet echirè butter



HANDMADE TORTELLINI 17,00

stuffed with meat tossed, seasoned with sweet echirè butter



MAIN COURSES - FISH

KING PRAWNS TARTARE WITH BURRATA CHEESE
AND CABRAS DRY MULLET EGGS 24,00

seasoned with extra virgin olive oil and maldon salt



MAIN COURSES - MEET

BEEF FROM PIEDMONT TARTARE 22,00

seasoned with extra virgin olive oil and maldon salt

OUR SELECTION ACCIUGHE

CANTABRIA

LA BURRATA PUGLIESE CON ALICI 24,00

“burrata” cheese with anchovies from cantabrian sea



BOCCONI DI BUFALA E ALICI DEL MAR CANTABRICO 16,00

3 small buffalo dop mozzarellas served with cantabrian sea anchovies, zucchini “alla scapece” and evo oil with trombolotto lemon



ACCIUGHE 23,00

cantabrian sea anchovies selection served with toasted bread, sweet vanilla butter from st.Malò and french “yuzu” butter



ACCIUGHE EXTRA 30,00

cantabrian sea extra anchovies selection “00” served with toasted bread, sweet vanilla butter from st.Malò and french “yuzu” butter



MEDITERRANEO

ALICI FRITTE 16,00

fresh fried anchovies from adriatic sea with sweet red pepper sauce and chilli



BUFFALO MOZZARELLA GR.250/300 WITH ANCHOVIES 23,00



ALL OUR ANCHOVIES ARE FROM SPRING CATCHES AND THEY ARE FROM:
CANTABRIA “ZONA FAO 27 VIII A/B” (GOLFO BISCAGLIA)
MEDITERRANEO “ZONA FAO 37 2/2.1/1” (TIRRENO/ADRIATICO)

APPETIZERS

BIS DI MARIOZZO 15,00

two little buns served with robiola di roccaverano cheese, black breed pork and anchovies from cantabric sea



FOIE GRAS FATTO IN CASA 22,00

goose foie gras carpaccio garnished with red cabbage, raisin and pinenuts



MAIALINO DEL CHIANTI 16,00

frayed little pig slowly cooked with olives and capers served on a typical sardinian crunchy bread garnished with sweet peppers compote



INSALATA DI CARCIOFI (VEGETARIAN) 16,00

cooked and raw artichokes served with carrots, roasted pine nuts and nuts oil



RADICCHIO (VEGETARIAN) 13,00

served with port reduction and gorgonzola sauce double cream



TONNO ROSSO STAGIONATO SOTT'OLIO 16,00

red tuna from sicily kept in olive oil jar, seasoned in olive oil 2014 served with roman grilled artichokes and "borrettane" onions in seasoned balsamic vinegar



CAPONATA DELLA TRADIZIONE SICILIANA (VEGETARIAN) 14,00

eggplant "caponata" served with dry fruit and pine nuts



HAMBURGER DI MOZZARELLA DI BUFALA 15,00

buffalo mozzarella dop served with grilled praga hand sliced ham, cherry dry tomatoes, black pepper and balsamic vinegar



PINK SALAMI "THE ANCESTOR OF MORTADELLA" 13,00

with mixed crunchy vegetables cooked in vinegar



PALETA DE JAMON IBERICO 21,00

paleta of jamon iberico served with chilli peppers from piedmont stuffed with anchovies and capers



MORTADELLA FATTA A MANO 14,00

handmade "mortadella" with parmesan curls from red cows 36 Months and crispy pastry bread



PIZZETTA ROMANA BIANCA 16,00
pizzetta romana bianca served with foie gras, mortadella,
gruyere aged in a cave and mandarin compote



VELLUTATA DI ZUCCA ARROSTITA 14,00
roasted pumpkin soup warm with cod confit
and cream of goat cheese of the langa



VITELLA MARINATA AL PONZU 16,00
veal marinated with ponzu served with cauliflower salad, red kale and oranges



SARDINE DELLA GALIZIA 15,00
cantabrian sea spicy sardines served on top of crispy bread
with olive oil in lemon perfume



“STRACCIATA” PUGLIESE, ZUCCHINE E BOTTARGA 14,00
with zucchini “scapecce style” and mint oil with mullet dry fish eggs



CALAMARO ARROSTO 16,00
roasted squid with toasted hazelnut from the langhe,
black cabbage buds and its cream



LA BURRATA PUGLIESE CON POMODORINI 19,00
“burrata” cheese with black pepper from malaysia
with sundried cherry tomatoes in the traditional way



BURRATA CON PERLE DI TARTUFO 27,00
“burrata” cheese from andria with winter black truffle pearls



SELEZIONE DEI NOSTRI SALUMI AFFINATI “A CASA NOSTRA” 23,00
italian salumi smoked in the house with cherries beer,
lambrusco sparkling red wine and nebbiolo



FIORI DI ZUCCA 15,00
courgette flowers stuffed with roman oxtail stews and peppered white cheese fondue



BURRATA CON CAVIALE 55,00
burrata served with “oscietra from volga
astrakhan processing” roscioli’s selection



OUR CLASSICS

OUR PASTA IS COOKED A "AL DENTE". IF YOU LIKE THE PASTA TO BE COOKED MORE DO NOT ESITATE TO ASK AT THE MOMENT OF THE ORDER. THANK YOU

BURRO E PARMIGIANO "FRANCESCANA" (VEGETARIAN) 15,00

short pasta "rigatone" with french butter "demi-sel", three kinds of parmesan cheese made from: red cow breed (36 months old), "bruna" alpine breed (30 months old) and classic "reggiano" hills (36 months old)



RAVIOLO DI CODA E PECORINO 24,00

homemade raviolo filled with roman oxtail and pecorino cheese and served in a light foie gras sauce and slightly spicy slowly cooked figs



MAFALDA 15,00

long pasta served with cream of black cabbage, pecorino cheese fondue and toasted hazelnuts "Tonda gentile"



FUSILLONE 16,00

fusillone pasta tossed with lamb ragout and comte de jura 48 months aged cheese



ZUPPA DI PESCE BIANCO E CROSTACEI 18,00

white fish and shellfish soup with organic legumes



TAGLIOLINO AI RICCI DI MARE 21,00

fresh homemade long pasta tossed with sea urchins and yuzu



SPAGHETTO AFFUMICATO 19,00

smoked spaghetti with Roman broccoli, raw shrimps and black garlic



ROMAN CLASSICS

OUR PASTA IS COOKED A "AL DENTE". IF YOU LIKE THE PASTA TO BE COOKED MORE DO NOT ESITATE TO ASK AT THE MOMENT OF THE ORDER. THANK YOU

CACIO E PEPE (VEGETARIAN)

13,00

fresh pasta with roman "pecorino" cheese dop, "cacio" from moliterno, "pecorino di fossa" from sogliano del rubicone and three peppers



LA MATRICIANA O AMATRICIANA

15,00

"mezza manica" pasta tossed with campanian region tomato sauce dop, crispy cheek pig and roman "pecorino" cheese dop



LA CARBONARA

15,00

large spaghetti tossed with crispy cheek pork, three peppers, paolo parisi eggs and roman "pecorino" cheese dop



"LA GRICIA" DI STEFANO

15,00

short pasta "rigatone" with cheek pork, roman cheese high quality dop and three peppers



BURRO E ACCIUGHE

19,00

thick spaghetti tossed with sweet butter from echiree, anchovies from cantabric sea and rye bread crumbs



GNOCCO CON PATATE DI AVEZZANO "CACIO E PEPE" (VEGETARIAN)

14,00

handmade gnocchi served in a pecorino cheese and black pepper sauce



MAIN COURSES - FISH

COOKED FISH

CAPASANTA 21,00

seared with potato cream, wild rice and black tea "Lapsang"



TRANCIO DI SPIGOLA 24,00

sea bass fillet in teriaky sauce and broccoli romanesco au gratin



FILETTO DI ROMBO 25,00

turbot fish fillet serve with potatoes millefeuille



RAW FISH *

TARTARE DI RICCIOLA 22,00

amberjack tartare served with raspberries and pistachios



CUBOTTO DI TONNO 23,00

raw tuna cube, bloody mary sauce, porcini mushrooms sauce, wild herbs and green apple



SCAMPI CRUDI DELL'ALTO MAR TIRRENO ON WEIGHT

raw king prawns from tyrrhenian sea
(price follows daily market value from 100 to 130 euro for kg)






BURRATA DI ANDRIA CON TARTARE DI SCAMPI CRUDI 27,00

king prawns tartare with "burrata" cheese and cabras dry mullet eggs








* ALL RAW FISH IS BLAST CHILLED AT -20°;
ACCORDING TO SEASONS SOME FISH PRODUCTS COULD BE FROZEN ON BOARD

SMOKED FISH FROM OUR DELI


PESCE SPADA “carpaccio” of smoked swordfish with evo olive oil and lemon 	19,00
TONNO sliced smoked tuna with evo olive oil and lemon 	19,00
SPECK DI TONNO AFFUMICATO tuna juniper wood smoked speck 	19,00

SALMON **

SELEZIONI DI SALMONI selection of salmons, scottish from cutherland, norwegian from vetvikja island and marinated with dill garnished with fresh lemon juice, gr. 150 	24,00
SALMONE NORVEGESE BALIK breeding norwegian balik salmon, aged in swiss water and smoked with ash and spruce wood, gr. 100  	35,00
SALMONE DELLA NUOVA ZELANDA “ORA KING” smoked with manuka wood  	30,00

** ALL OUR SALMON ARE SERVED WITH FRENCH YUZU FLAVOURED BUTTER FROM SAINT-MALO

OYSTERS

OSTRICA BRETONE breton oyster concav (subject to availability of the season) 	EACH 5,00
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MAIN COURSES - MEAT

TERRINA DI FOIE GRAS 34,00

steamed goose liver terrine with chestnuts cream and pears and white balsamic vinegar



POLPETTE DELLA TRADIZIONE ROMANA 16,00

veal and beef meatballs cooked in a riched tomatoes sauce and served with chestnuts polenta



LOMBO D'AGNELLO 22,00

Lamb loin from "carpineto romano" in a crust of herbs and artichokes



PETTO D'ANATRA 21,00

duck breast, toasted pak choi and orange sauce



TERRINA DI POLLO 18,00

chicken terrine grilled with its sauce and sauteed cardoncelli



RAW MEAT

CARPACCIO DI MANZO 21,00

beef carpaccio with poplar mushrooms, hazelnut pesto and aromatic herbs



CARPACCIO DI MANZO AFFUMICATO DEL NEBRASKA 20,00

beef carpaccio smoked with oak wood, extra virgin olive oil, maldon salt and lemon

BEEF TARTARE

TARTARE DI MANZO 24,00

beef tartare seasoned with mustard and tabasco, served with avocado sauce and marinated onions



TARTARE DI BUFALO 25,00

buffalo tartare served with capers flowers, red turnip and buffalo cream



SIDE DISHES *

“MISTICANZA”

10,00

wild herbs salad served with pears and castelmagno cheese 30 months aged



BROCCOLI SICILIANI

10,00

Sicilian broccoli roasted, served with anchovies, red turnip salad and gorgonzola sauce



INSALATA DI CAVOLO VIOLA

10,00

purple cabbage salad, tatsoi, cashews and hasekura seasoning



PATATE NOVELLE

8,00

buttered baby potatoes



CICORIA RIPASSATA LEGGERMENTE PICCANTE (VEGETARIAN)

8,00

pan tossed with garlic, chilly and olive oil chicory

CARCIOFI ROMANESCHI ALLA CAFONA SOTT'OLIO (VEGETARIAN)

12,00

artichokes “romaneschi” kept in olive oil

*** THE VEGETABLES THAT WE USE ARE FROM ACQUAPONIC CULTURE, IT IS A CULTIVATION TECHNIQUE THAT ASSOCIATES FISH BREEDING TO VEGETABLE PRODUCTION AND THAT ALLOWS TO SAVE MORE THAN 90% OF WATER COMPARED WITH CONVENTIONAL AGRICULTURE, WITHOUT THE USE OF CHEMICALS, GUARANTEEING A PRODUCT OF EXCELLENCE WELL BEYOND THE ORGANIC AND BIODYNAMIC**





CHEESE SELECTION

I NOSTRI AFFINATI “NELLE CANTINE IN TOSCANA” selection of cheese refined in tuscan cellars “provolone stravecchio 30 mesi cappatura nera, pecorini affinati nel fieno nel timo e nell’elicriso, comté del jura 36 mesi, caciocchiato irpino 48 mesi, provolone del monaco affinato nel fieno e nel basilico greco” (subject to availability)	25,00
SELEZIONE DI FORMAGGI “NOBILI” ITALIANI noble italian cheese selection “parmigiano reggiano, red cows, stravecchio rosso, asiago stravecchio, piave di alpeggio, fiore sardo del gavo, monteверonese di alpeggio” (subject to availability)	21,00
SELEZIONE DI FORMAGGI MOLLI DI LANGA selection of soft cheese from langa	20,00
SELEZIONE DI FORMAGGI CAPRINI ITALIANI E FRANCESI selection of italian and french goat cheese	20,00
SELEZIONE DI FORMAGGI MOLLI DELLA NOSTRA PENISOLA selection of soft cheese from our peninsula	20,00
I “PUZZOLENTI” italian and french soft and creamy cheese washed rind	19,00
SELEZIONE DI FORMAGGI A PASTA DURA E SEMIDURA selection of hard and semi-hard cheese made up with raw milk, from italian dairy tradition	20,00
SELEZIONE DI FORMAGGI RARI D’ALPEGGIO ITALIANI selection of exceptional italian cheese of high pasture (d’alpeggio)	21,00
SELEZIONE DI ERBORINATI (BLU CHEESE) selection of “erborinati” cheese from italy and worldwide	20,00
SELEZIONE DI “SAPORITI D’ITALIA” “provolone” and “pecorino” cheese seasoned in our italian peninsula	18,00
SELEZIONE DI FORMAGGI MOLLI FRANCESI selection of french soft cheese	20,00
SELEZIONE DI FORMAGGI STAGIONATI FRANCESI selection of seasoned french cheese	20,00
VERTICAL CHEESE TASTING OF “BITTO STORICO RIBELLE” WITH PINK GRAPEFRUIT MUSTARD “alpeggio cavizzola 2016, alpeggio ancogno soliva 2014, alpeggio cavizzola 2009, alpeggio ancogno soliva 2007” with home made “fioroni” figs mustard	22,00

COLD CUTS SELECTION

ITALIA VS SPAGNA “culatello di zibello” dop 32/36 months vs pata negra sanchez romero “5 jota” 42 months knife sliced	30,00
TESTA DI MAIALE O “COPPA DI TESTA” pork head cooked in morellino di scansano with lemon, black pepper and ginger root	13,00
SELEZIONE DI SALUMI DELLA TRADIZIONE ITALIANA selection of italian cold cuts from our tradition	19,00
SELEZIONE DI SALUMI DI RAZZA NERA ITALIANA selection of cold cuts of italian “black race”	22,00
SELEZIONE DI LARDI selection of lard (subject to availability): “colonnata, arnaud, cinta senese, razza casertana nera, grigio casentino, pata negra”	16,00
SELEZIONE DI SALUMI E FORMAGGI selection of italian cold cuts and cheese from our tradition	20,00
 SELEZIONE DEI NOSTRI SALUMI AFFINATI “HOME MADE” selection of italian salumi smoked in the house with cherries beer, lambrusco sparkling red wine and nebbiolo	20,00
 LA SALUMERIA SPAGNOLA DI “JOSELITO” E “SANCHEZ ROMERO CARVAJAL” selection of “lomo de pata negra”, salami “chorizo de salamanca” and “morcon”	26,00
I SOTT’OLII dried cherry tomatoes, grilled artichokes and “borrettane” onions seasoned in balsamic vinegar, “taggiasche” olives (everything kept in virgin olive oil)	18,00

BUFFALO MOZZARELLA DOP (CERTIFIED ORIGIN)

BIS DI MOZZARELLA DI BUFALA GR.250/300 buffalo mozzarella with anchovies from cantabrian sea and grated bottarga from cabras	24,00
 BUFFALO MOZZARELLA GR.250/300 WITH BOTTARGA FROM CABRAS	20,00
 BUFFALO MOZZARELLA GR.250/300 AND SUNDRIED CHERRY TOMATOES	18,00
BUFFALO MOZZARELLA GR.500 AND SUNDRIED CHERRY TOMATOES	23,00
BUFFALO MOZZARELLA GR.250/300 WITH PARMA HAM buffalo mozzarella with hand sliced “parma” ham, seasoned 28 months	24,00
	
BUFFALO MOZZARELLA GR.250/300 WITH PATA NEGRA “s.romero/blazquez/alba real” (subject to availability)	29,00
	

SELECTION OF ITALIAN HAMS

SELEZIONE DI PROSCIUTTI ITALIANI 22,00
selection of italian hams (subject to availability)
“parma, san daniele, monti sibillini, sauris, d’osvaldo, speck dell’alto adige”

CRU DI PARMA 24,00
selection of “cru” parma hams
riano di langhirano 30/34 months 270 m slm, capoponte tizzano 30/36 months
810 m slm, mulazzano lesignano de’ bagni langhirano 36/40 months 350 m slm,
served with crispy garden vegetables

PROSCIUTTO DI PARMA SELEZIONE “SANT ILARIO” 36 MESI 28,00
parma ham “sant ilario” 36 months, refined in a marble basin
with mountain herbs (subject to availability)

LO SPECK DELLA “VAL DI VIZZE” 20,00
speck from val di vizze smoked and seasoned for 10/12 months
and served with chillies, anchovies and capers



PROSCIUTTO CRUDO DI CINTA SENESE DOP 27,00
(knife sliced, subject to availability)

I PROSCIUTTI DI RAZZA NERA ITALIANA 29,00
selection of black italian breed (subject to availability)
“nebroidi, cinta senese, mora romagnola, grigio casentino, casertana, nero calabrese”

LA “CULACCIA” DI BUSSETO PARMENSE 22,00
rare type of “culatello” ham, more sapid and sweeter than normal,
served with crunchy bread

“CULATELLO” DI ZIBELLO DOP 26,00
from “bassa parmense”, 26/34 months

SPALLA CRUDA DI PALASONE 20,00
sliced pork shoulder from palasone served with red peppers

GLI AFFUMICATI D’ITALIA 23,00
italian smoked hams
d’osvaldo 24/36 months, sauris 20/24 months, bassiano 24 months

VERTICAL TASTING OF “CULATELLO DOP” 32,00
36 months, 48 months, black breed

BRESAOLA ARTIGIANALE (SUBJECT TO AVAILABILITY)

BRESAOLA DELLA TRADIZIONE “VALTELLINESE” 16,00
served with “misticanza” salad and “stravecchio rosso” biological cheese

BRESAOLA DI RAZZA “BLACK ANGUS” 15,00
served with buffalo ricotta cheese from “paestum” scented lemon

BRESAOLA RAZZA “WAGYU” 22,00
served with small smoked “burrata” cheese

**ALL OUR “BRESAOLE” COME FROM WILD RANGE BREED
AND ARE PRODUCED WITHOUT ADDICTION OF ANY PRESERVATIVES AND LACTOSE**

SELECTION OF SPANISH HAMS










“CINCO JOTAS” SANCHEZ ROMERO “andalusia, huelva, jabuco” 42 months	38,00
MONTELLANO GRAN RISERVA (150 PCS. PER YEAR) “mozarbez salamanca” 60 months (subject to availability)	50,00
JOSELITO “salamanca, castilla leon, guijelo” 48/60 months	45,00
MONTELLANO “mozarbez, salamanca” 48 months	34,00
MALDONADO “badajoz, extremadura” 36/42 months (subject to availability)	34,00
MARTIN RAVENTOS “RESERVA PERSONAL” “salamanca, castilla leon, guijelo” 48 months (subject to availability)	35,00
PROSCIUTTO DI MANZO ASTURIANO “CECINA DE LEON” seasoned in extra virgin olive oil, lemon and sarawak pepper	20,00

ALL THE SPANISH PROSCIUTTI ARE HAND SLICED AS SPANISH TRADITION REQUIRES

HAMS FROM THE REST OF THE WORLD

MANGALITZA O MANGALICA balkan ham seasoned 36 months	32,00
NOIR DE BIGORRE ham from black breed pork from the region of pyrenees	32,00

OUR DESSERT

OUR TIRAMISÚ 	11,00
CANNOLO ALLA SICILIANA ESPRESSO sicilian cannolo filled with roman sheep milk cheese and sicilian candied fruit 	10,00
GELATI E SORBETTI DEL GIORNO ice cream & sorbets of the day 	9,00
FONDUE DI CIOCCOLATO FONDENTE 70% dark chocolate fondue 70% cocoa served with fresh fruit and biscuits 	11,00
YUZU TARTE yuzu cream, italian meringue and red basil foglioline 	11,00
CREMOSO AL CIOCCOLATO AL LATTE E PORCINI creamy milk chocolate and porcini mushrooms dessert, chocolate sand, blasted pecans and vanilla ice cream 	11,00
GANACHE ALL'AVOCADO avocado ganache and white chocolate, citrus jam, cocoa crumble, raspberries and mango 	11,00
SPUMA ALLA BIRRA "ROSCIOLINO" beer Rosciolino foam, maple syrup, ice cream and peanut biscuits 	10,00
MILLEFOGLIE puff pastry dessert with pistachio cream, white chocolate and raspberries 	11,00

BREAD OF OUR URBAN ECOLOGICAL OVEN

CESTINO DI PANE DEL FORNO ROSCIOLI * 4,00
basket of bread from our roscioli bakery (subject to availability)
kamut bread, lariano, 5 cereals, rye with honey, pan brioche,
pata negra and parmesan, figs, our “pizza bianca”, olives, walnut bread



* BE CAREFUL MAY COINTANS OLIVE BONES

AVAILABLE IF REQUIRED, GLUTEN FREE BREAD 4,00

WATER

PANNA 3,00
NEPI 3,00
SANPELLEGRINO 3,00
PLOSE (STILL, SPARKLING) 4,00

BOTTLED BEERS

ROSCIOLINO 33c1 “FABBRICA BIRRA PERUGIA” ITALY 8,00
produzione esclusiva con malti e luppoli
scelti appositamente per la creazione della nostra birra
tipologia pale ale (chiara)
gradazione 5% vol.
gradi plato 12
malti selezionati: pilsner, frumento crudo
luppoli selezionati: mandarin, cascade

AMBRATA “RED ALE” 33c1 ITALY 8,00

NOTE: HALF PORTIONS ARE EVALUATED AT 70% OF FULL COMPLETE PORTION