



**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,  
ACTIVE PURE CERTIFIED SYSTEM**

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

**Fulvio Pierangelini**

## OUR COCKTAILS

ROSCIOLI COCKTAIL “ARIDAJE” (A ROMAN EXCLAMATION FOR “HERE WE GO AGAIN”)	12,00
SPRITZ (APEROL, CAMPARI OR LIMONCELLO)	10,00
NEGRONI	12,00
AMERICANO	12,00
MILANO-TORINO	12,00
OUR VERMOUTH “REGOLA VII”	10,00
<b>GIN TONIC TRAVEL</b>	<b>12,00</b>
<b>ROSCIOLI ERGIN ROMAN DRY GIN</b> juniper, roman mint, Roscioli pepper blend, angelica, coriander	ITALIA (UMBRIA)
<b>MARCONI 46 DISTILLED DRY GIN</b> juniper, muscat grapes, mountain pine, stone pine, mint, cardamom, coriander	ITALIA (VENETO)
<b>SPECK LONDON DRY GIN</b> smoked juniper, pepper, allspice, rosemary, coriander	ITALIA (TRENTINO)
<b>ORGANICO DI CARLO CRACCO distilled gin</b> juniper berries, clary sage, lemon	ITALIA (PIEMONTE)
<b>CLANDESTINO COLD COMPOUND GIN</b> juniper, angelica, cardamom, coriander, aromatic calamus	ITALIA (EMILIA ROMAGNA)
<b>BATHTUB GIN</b> juniper, coriander, orange peel, cassia bark, cardamom, cloves	INGHILTERRA
<b>HENDRICK’S DISTILLED GIN</b> yarrow, coriander, juniper, cubeb berries, elderflower, orange and lemon peel, angelica and iris root, damask rose petals and cucumber	SCOZIA
<b>NIKKA COFFEY GIN</b> juniper, yuzu, hamatsu, kabosu, sansho pepper	GIAPPONE
<b>SCAPEGRACE BLACK DRY GIN</b> juniper, aronia berries, saffron, pineapple, butterfly pea, sweet potatoes	NUOVA ZELANDA
<b>JIN JIJI DARJEELING DRY GIN</b> juniper, coriander, Darjeeling tea, ginger, lemon peel, angelica, cashew nuts, cloves	INDIA

# OUR SELECTION ACCIUGHE

## CANTABRIA

**LA BURRATA PUGLIESE CON ALICI** 25,00  
"burrata" cheese with anchovies from Cantabrian Sea



**BOCCONI DI BUFALA E ALICI DEL MAR CANTABRICO** 17,00  
3 small buffalo DOP mozzarellas served with Cantabrian Sea anchovies, zucchini "alla scapece" and evo oil with trombolotto lemon



**ACCIUGHE** 25,00  
Cantabrian Sea anchovies selection served with toasted bread, sweet vanilla butter from Saint Malo and french "yuzu" butter



**ACCIUGHE EXTRA** 30,00  
Cantabrian Sea extra anchovies selection "00" served with toasted bread, sweet vanilla butter from Saint Malo and french "yuzu" butter



## MEDITERRANEO

**ALICI FRITTE** 16,00  
fresh fried anchovies from Adriatic Sea served with a vanilla ketchup



**BUFALA GR.250/300 CON ALICI** 25,00



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** 16,00  
two little buns served with chicken liver pate and candied lemon



**FOIE GRAS FATTO IN CASA** 23,00  
goose foie gras carpaccio garnished with caramelized and yuzu flavored red onions



**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



**CARCIOFO ALLA ROMANA** 14,00  
stewed roman artichoke served on a potatoes foam, garnished with Mora Romagnola breed lard, crispy potatoes, arugula and Piave cheese



**TRIPPA FRITTA** 14,00  
deep fried tripe served with a Bloody Mary sauce



**TONNO ROSSO STAGIONATO SOTT'OLIO** 17,00  
red tuna from sicily kept in olive oil jar, seasoned in olive oil 2018 served with roman grilled artichokes and "borrettane" onions in seasoned balsamic vinegar



**LA NOSTRA PARMIGIANA FREDDA** 16,00  
room temperature served parmigiana layers of fiordilatte molisano and round red eggplants, basil flavoured extra virgin olive oil and shaved Parmesan cheese Red Cows milk 36 months aged



**CAPONATA DELLA TRADIZIONE SICILIANA (VEGETARIAN)** 15,00  
eggplant "caponata" served with dry fruit and pine nuts



**HAMBURGER DI MOZZARELLA DI BUFALA DOP** 16,00  
buffalo mozzarella DOP served with grilled praga hand sliced ham, cherry dry tomatoes, black pepper and balsamic vinegar



**SALAME ROSA "L'ANTENATO DELLA MORTADELLA"** 14,00  
with mixed crunchy vegetables cooked in vinegar



**PALETA DE JAMON IBERICO** 22,00  
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



**PASSATINA DI FAGIOLI BIANCHI** 17,00  
pureed white beans, served with “cardoncelli” and “pioppini” mushrooms  
and garnished with jamon iberico de bellota “Pata Negra”



**SARDINE DELLA GALIZIA** 16,00  
Cantabrian Sea spicy sardines served with taggiasca olives



**FOCACCINA CON CIAUSCOLO “VISSANO”** 16,00  
flat bread stuffed with spreadable “ciauscolo” salami, “provolone” DOP cheese,  
red onions from Vulcano Island compote and wild herbs leaves



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



**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



**INDIVIA BELGA** 14,00  
Belgian endive baked in the oven with Shropshire cheese  
and garnished with dry taggiasche olives and tatsoi



**SELEZIONE DEI NOSTRI SALUMI AFFINATI “A CASA NOSTRA”** 25,00  
italian salumi smoked in the house with cherries beer, Lambrusco sparkling  
red wine and Nebbiolo, spicy “Romagnola Black” lard, salami “gentile parmense”  
with laurel and thyme scent



**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 "FRANCESCAN" (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 25,00

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



## TORTELLINO IN BRODO 17,00

handmade tortellino filled up with beef and pork meat, parmesan cheese and nutmeg served in an organic chicken broth



## TAGLIOLINO 22,00

handmade fresh tagliolini tossed with french smoked butter, raw shrimps and parsley juice



## PASTA E FAGIOLI 16,00

short pasta served in a rich white beans cream garnished with crunchy black pork rind



## LA LASAGNA DI MARCO 16,00

traditional lasagna from Marche region, layers of homemade fresh eggs pasta, beef, pork and chicken livers ragu, besciamella sauce and Red Cows 48 months aged Parmesan Cheese



# 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)

14,00

fresh pasta with roman "pecorino" cheese DOP, "cacio" from Moliterno, "pecorino di fossa" from Sogliano al 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

16,00

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 Echiré, anchovies from Cantabric Sea and rye bread crumbs



## GNOCCHI CON PATATE DI AVEZZANO ALL'AMATRICIANA

16,00

handmade gnocchi served with campanian region tomatoes sauce DOP, crispy cheek pig and roman pecorino cheese DOP



## MAIN COURSES - FISH

### COOKED FISH

**SALMONE SELVAGGIO DELL'ALASKA** 23,00  
seared wild salmon served with a fennel, olives and oranges salad garnished with sour cream



**SGOMBRO** 18,00  
marinated mackerel from Mediterranean sea, served with pak choi and green apple sauce



**POLPO VERACE** 20,00  
octopus cooked in a pan with garlic, chili and extra virgin olive oil garnished with an anchovies flavored mayonnaise



**BRANZINO** 23,00  
sea bass baked in the oven in a bread and nduja crust served with wild herbs leaves



### RAW FISH \*

**TARTARE DI TONNO** 22,00  
tuna tartare garnished with Hasekura sauce, raspberry pearls and tatsoi



**CARPACCIO DI PESCE BIANCO** 26,00  
white fish carpaccio garnished with kumquat and almonds



**SCAMPI CRUDI DELL'ALTO MAR TIRRENO** A PESO  
raw king prawns from tyrrhenian sea  
(price follows daily market value from 120 to 160 euro for kg)



**BURRATA DI ANDRIA CON TARTARE DI SCAMPI CRUDI** 28,00  
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** 19,00  
"carpaccio" of smoked swordfish with evo olive oil and lemon



**TONNO** 19,00  
sliced smoked tuna with evo olive oil and lemon



**SPECK DI TONNO AFFUMICATO** 20,00  
tuna juniper wood smoked speck



## SALMON \*\*

**SELEZIONI DI SALMONI** 25,00  
selection of salmons, scottish from Sutherland,  
norwegian from Vetvikja island and marinated with dill  
garnished with fresh lemon juice, gr. 150



**SALMONE NORVEGESE BALIK** 38,00  
breeding norwegian balik salmon, aged in swiss water  
and smoked with ash and spruce wood, gr. 100 (subject to availability)



**SALMONE BIOLOGICO IRLANDESE** 32,00  
Irish organic salmon smoked with aged beech in natural vintage smokehouses



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

## OYSTERS

**OSTRICA BRETONE CONCAVA** CAD 5,00  
breton oyster concav (subject to availability of the season)



## MAIN COURSES - MEAT

**FOIE GRAS "FATTO IN CASA"** 35,00  
steamed goose liver terrine garnished with red Port flavoured figs



**POLPETTE DELLA TRADIZIONE ROMANA** 16,00  
veal, beef and pork meatballs cooked in a rich tomato sauce and served with chestnut polenta



**GUANCIA DI MANZO** 24,00  
beef cheek slowly stewed with Barolo red wine and vegetables, garnished with a celeriac warm cream



**FILETTO DI MAIALINO** 27,00  
suckling pig fillet served with a carrots and tarragon cream garnished with baby carrots passion fruit flavored



**CONIGLIO** 21,00  
rabbit out of the bones, stuffed with rosemary, garlic and fennel leaves, baked in the oven served with a side of chicory tossed with garlic, chili ad extra virgin olive oil



## RAW MEAT

**CARPACCIO DI MANZO** 22,00  
beef carpaccio served with cardoncelli mushrooms, wild herbs from the country side and garnished with a brown stock sauce



**CARPACCIO DI MANZO AFFUMICATO DEL NEBRASKA** 22,00  
beef carpaccio smoked with oak wood, extra virgin olive oil, maldon salt and lemon

## BEEF TARTARE

**TARTARE DI MANZO** 26,00  
beef tartare garnished with an anchovies flavored mayonnaise and served on a crunchy garlic bread



**TARTARE DI MANZO** 26,00  
beef tartare garnished with black sesame, green apple and a mustard and honey sauce



## SIDE DISHES \*

<b>“MISTICANZA” (VEGETARIAN)</b>	13,00
wild herbs salad garnished with walnuts from Sorrento and Stravecchio rosso di Amandola cheese	
 	
<b>PUNTARELLE ALLA ROMANA</b>	10,00
puntarelle seasoned with vinegar, red garlic and anchovies from Cantabric Sea	
 	
<b>CAVOLFIORE GRATINATO (VEGETARIAN)</b>	10,00
gratinated cauliflower garnished with comtè 42 months aged cheese	
 	
<b>CICORIA RIPASSATA LEGGERMENTE PICCANTE (VEGETARIAN)</b>	8,00
pan tossed with garlic, chilly and olive oil chicory	
<b>CARCIOFI ROMANESCHI ALLA CAFONA SOTT’OLIO (VEGETARIAN)</b>	14,00
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






## BUFFALO MOZZARELLA DOP (CERTIFIED ORIGIN)

### SALERNITANA

coming from farms in the area of Paestum, precisely in Capaccio, it is elastic, not very savory and velvety, with a thin outer skin, sweet and aromatic taste, very present the sensation of freshly milked milk.

### CASERTANA

our mozzarella comes from the Cancellò and Arnone area west of Caserta, not far from the Tyrrhenian Sea, the characteristics are based on the strong flavor, elasticity and tenacity of the dough accompanied by a strong character of milk with great chewability.

<b>BIS OF BUFFALO MOZZARELLA GR.250/300</b>	24,00
buffalo mozzarella with anchovies from Cantabrian Sea and grated bottarga from Cabras	
	
<b>BUFFALO MOZZARELLA GR.250/300 WITH BOTTARGA FROM CABRAS</b>	20,00
	
<b>BUFFALO MOZZARELLA GR.250/300 AND SUNDRIED CHERRY TOMATOES</b>	18,00
<b>BUFFALO MOZZARELLA GR.500 AND SUNDRIED CHERRY TOMATOES</b>	23,00
<b>BUFFALO MOZZARELLA GR.250/300 WITH PARMA HAM</b>	24,00
buffalo mozzarella with hand sliced “Parma” ham, seasoned 28 months	
	
<b>BUFFALO MOZZARELLA GR.250/300 WITH PATA NEGRA</b>	30,00
“S.Romero/Blazquez/Alba Real” (subject to availability)	
	
<b>BUFFALO MOZZARELLA GR.250 / 300 WITH CULATELLO REFINED IN OUR CELLARS</b>	30,00
	

# CHEESE SELECTION

<b>I NOSTRI AFFINATI “NELLE CANTINE IN TOSCANA”</b> selection of cheese refined in tuscan cellars: “provolone stravecchio 30 months cappatura nera, pecorini affinati nel fieno nel timo e nell’elicriso, comté del Jura 36 months, caciocchiato irpino 48 months, provolone del Monaco affinato nel fieno e nel basilico greco” (subject to availability)	<b>25,00</b>
<b>SELEZIONE DI FORMAGGI MOLLI DI LANGA</b> selection of soft cheese from Langa	<b>20,00</b>
<b>SELEZIONE DI FORMAGGI CAPRINI ITALIANI E FRANCESI</b> selection of italian and french goat cheese	<b>20,00</b>
<b>SELEZIONE DI FORMAGGI MOLLI DELLA NOSTRA PENISOLA</b> selection of soft cheese from our peninsula	<b>20,00</b>
<b>I “PUZZOLENTI”</b> italian and french soft and creamy cheese washed rind	<b>20,00</b>
<b>SELEZIONE DI FORMAGGI A PASTA DURA E SEMIDURA</b> selection of hard and semi-hard cheese made up with raw milk, from italian dairy tradition	<b>20,00</b>
<b>SELEZIONE DI FORMAGGI RARI D’ALPEGGIO ITALIANI</b> selection of exceptional italian cheese of high pasture (d’alpeggio)	<b>21,00</b>
<b>SELEZIONE DI ERBORINATI (BLU CHEESE)</b> selection of “erborinati” cheese from Italy and worldwide	<b>20,00</b>
<b>SELEZIONE DI “SAPORITI D’ITALIA”</b> “provolone” and “pecorino” cheese seasoned in our italian peninsula	<b>19,00</b>
<b>SELEZIONE DI FORMAGGI MOLLI FRANCESI</b> selection of french soft cheese	<b>20,00</b>
<b>SELEZIONE DI FORMAGGI STAGIONATI FRANCESI</b> selection of seasoned french cheese	<b>20,00</b>
<b>VERTICAL CHEESE TASTING OF “BITTO STORICO RIBELLE”</b> “alpeggio orto vaga 2016, alpeggio bonino soliva 2018, alpeggio caldenno 2019, alpeggio ancogno soliva 2019”	<b>30,00</b>

# COLD CUTS SELECTION

## SELEZIONE DEI NOSTRI SALUMI AFFINATI “A CASA NOSTRA” 25,00

Italian salumi smoked in the house with cherries beer, Lambrusco sparkling red wine and Nebbiolo, spicy “Romagnola Black” lard, salami “gentile parmense” with laurel and thyme scent



## ITALIA VS SPAGNA 30,00

“culatello di zibello” dop 32/36 months vs Pata Negra Sanchez Romero  
“5 jota” 42 months knife sliced

## TESTA DI MAIALE O “COPPA DI TESTA” 14,00

pork head cooked in Morellino di Scansano with lemon, black pepper and ginger root

## SELEZIONE DI SALUMI DELLA TRADIZIONE ITALIANA 20,00

selection of italian cold cuts from our tradition

## SELEZIONE DI SALUMI DI RAZZA NERA ITALIANA 25,00

selection of cold cuts of italian “black breeds”

## SELEZIONE DI LARDI 16,00

selection of lard (subject to availability): “Colonnata, Arnaud, cinta senese, razza Casertana Nera, Grigio Casentino, Pata Negra”

## SELEZIONE DI SALUMI E FORMAGGI 21,00

selection of italian cold cuts and cheese from our tradition



## LA SALUMERIA SPAGNOLA DI “JOSELITO” E “SANCHEZ ROMERO CARVAJAL” 26,00

selection of “lomo de Pata Negra”, salami “chorizo de Salamanca” and “Morcon”

## I SOTT’OLII 18,00

dried cherry tomatoes, grilled artichokes and “borrettane” onions seasoned in balsamic vinegar, “taggiasche” olives (everything kept in virgin olive oil)

# SELECTION OF ITALIAN HAMS

<b>PROSCIUTTO DI PARMA SELEZIONE “SANT’ILARIO” 36 MESI</b> parma ham “Sant Ilario” 36 months, refined in a marble basin with mountain herbs (subject to availability)	<b>28,00</b>
<b>SELEZIONE DI PROSCIUTTI ITALIANI</b> selection of italian hams (subject to availability): “Parma, San Daniele, Monti Sibillini, Sauris, D’Osvaldo, speck dell’Alto Adige”	<b>22,00</b>
<b>CRU DI PARMA</b> 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	<b>25,00</b>
<b>LO SPECK DELLA “VAL DI VIZZE”</b> speck from val di vizze smoked and seasoned for 10/12 months and served with chillies, anchovies and capers 	<b>20,00</b>
<b>PROSCIUTTO CRUDO DI “CINTA SENESE” DOP</b> (knife sliced, subject to availability)	<b>27,00</b>
<b>I PROSCIUTTI DI RAZZE AUTOCTONE ITALIANE</b> selection of black italian breeds (subject to availability): “Nebroidi, Cinta Senese, Mora Romagnola, Grigio Casentino, casertana, nero calabrese”	<b>30,00</b>
<b>LA CULACCIA DI BUSSETO PARMENSE</b> rare type of “culatello” ham, more sapid and sweeter than normal, served with crunchy bread	<b>22,00</b>
<b>CULATELLO DI ZIBELLO DOP</b> from “bassa parmense”, 26/34 months	<b>26,00</b>
<b>SPALLA CRUDA DI PALASONE</b> sliced pork shoulder from Palasone served with red peppers	<b>20,00</b>
<b>GLI AFFUMICATI D’ITALIA</b> italian smoked hams: D’Osvaldo 24/36 months, Sauris 20/24 months, Bassiano 24 months	<b>23,00</b>
<b>CULATELLO NOSTRA “AFFINATURA”</b> culatello from Zibello 36 months, aged with Trappist cherry beer, Lambrusco and spices, served with fig and walnut toast	<b>32,00</b>
<b>CULATELLO DI RAZZA NERA DI PARMA</b> Parma Black Pig culatello, 42 months, with fig and walnut bread	<b>36,00</b>

## ARTISAN BRESAOLA (SUBJECT TO AVAILABILITY)

<b>BRESAOLA DELLA TRADIZIONE “VALTELLINESE”</b> served with “misticanza” salad and “Piave stravecchio” cheese 30 months	17,00
<b>BRESAOLA DI RAZZA “BLACK ANGUS”</b> served with “misticanza” salad and “Piave stravecchio” cheese 30 months	19,00
<b>BRESAOLA DI RAZZA “WAGYU”</b> served with “misticanza” salad and “Piave stravecchio” cheese 30 months	24,00

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

## SELECTION OF SPANISH HAMS

<b>“CINCO JOTAS” SANCHEZ ROMERO</b> “Andalusia, Huelva, Jabuco” 42 months	38,00
<b>MONTELLANO GRAN RISERVA (150 PCS. PER YEAR)</b> “Mozarbez Salamanca” 60 months (subject to availability)	50,00
<b>JOSELITO</b> “Salamanca, Castilla Leon, Guijelo” 48/60 months (subject to availability)	45,00
<b>MONTELLANO</b> Mozarbez, Salamanca” 48 months	34,00
<b>MALDONADO</b> “Badajoz, Extremadura” 36/42 months (subject to availability)	34,00
<b>MARTIN RAVENTOS “RESERVA PERSONAL”</b> “Salamanca, Castilla Leon, Guijelo” 48 months (subject to availability)	35,00
<b>PROSCIUTTO DI MANZO ASTURIANO “CECINA DE LEON”</b> seasoned in extra virgin olive oil, lemon and Sarawak pepper	22,00

ALL THE SPANISH PROSCIUTTI ARE HAND SLICED AS SPANISH TRADITION REQUIRES

## HAMS FROM THE REST OF THE WORLD

<b>MANGALITZA O MANGALICA</b> balkan ham seasoned 36 months	34,00
<b>NOIR DE BIGORRE</b> ham from black breed pork from the region of Pyrenees	32,00

# 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** 3,50

**NEPI** 3,50

**SANPELLEGRINO** 3,50

**PLOSE (STILL, SPARKLING)** 4,50

## BOTTLED BEERS

**ROSCIOLINO 33c1 “FABBRICA BIRRA PERUGIA”** ITALY 9,00

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: Mandarina, Cascade

**AMBRATA “RED ALE” 33c1** ITALY 8,00

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