



**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**

VISIT OUR E-SHOP [shop.roscioli.com](http://shop.roscioli.com)

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

**Fulvio Pierangelini**

## **OUR COCKTAILS**

<b>ROSCIOLI COCKTAIL “ARIDAJE”</b> (A ROMAN EXCLAMATION FOR “HERE WE GO AGAIN”)	<b>13,00</b>
<b>SPRITZ</b> (APEROL, CAMPARI OR LIMONCELLO)	<b>10,00</b>
<b>NEGRONI</b>	<b>12,00</b>
<b>AMERICANO</b>	<b>12,00</b>
<b>MILANO-TORINO</b>	<b>12,00</b>
<b>OUR VERMOUTH “REGOLA VII”</b>	<b>12,00</b>
<b>GIN TONIC TRAVEL</b>	<b>12,00</b>
<b>ROSCIOLI ERREGIN ROMAN DRY GIN</b> juniper, roman mint, Roscioli pepper blend, angelica, coriander	ITALY (UMBRIA)
<b>SPECK LONDON DRY GIN</b> smoked juniper, pepper, allspice, rosemary, coriander	ITALY (TRENTINO)
<b>CLANDESTINO COLD COMPOUND GIN</b> juniper, angelica, cardamom, coriander, aromatic calamus	ITALY (EMILIA ROMAGNA)
<b>BATHTUB OLD TOM GIN</b> juniper, coriander, orange peel, cassia bark, cardamom, cloves	ENGLAND
<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	SCOTLAND
<b>NIKKA COFFEY GIN</b> juniper, yuzu, hamatsu, kabosu, sansho pepper	JAPAN
<b>SCAPEGRACE BLACK DRY GIN</b> juniper, aronia berries, saffron, pineapple, butterfly pea, sweet potatoes	NEW ZELAND
<b>JIN JIJI DARJEELING DRY GIN</b> juniper, coriander, Darjeeling tea, ginger, lemon peel, angelica, cashew nuts, cloves	INDIA
<b>BRICK FREE NON-ALCOHOLIC BIOLOGICAL GIN</b> juniper, lemon, pepper, bergamot, cardamom, thyme	GERMANY

# OUR SELECTION ACCIUGHE

## CANTABRIA

**LA BURRATA PUGLIESE CON ALICI** 26,00  
burrata cheese with anchovies from Cantabrian Sea



**BOCCONI DI BUFALA E ALICI DEL MAR CANTABRICO** 18,00  
3 small buffalo DOP mozzarella served with Cantabrian Sea anchovies, zucchini “alla scapece” and evo oil



**ACCIUGHE** 26,00  
Cantabrian Sea anchovies selection served with toasted bread, sweet vanilla butter from Saint-Malo and french “yuzu” butter



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



**ACCIUGHE EXTRA “000”** 45,00  
Cantabrian Sea extra anchovies selection “000” served with toasted bread, sweet vanilla butter from Saint-Malo and french “yuzu” butter (subject to availability)



## MEDITERRANEO

**ALICI FRITTE** 17,00  
fresh fried anchovies from Adriatic Sea served with “aioli” sauce and mustard





**BUFALA GR.250/300 CON ALICI**



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

<b>BIS DI MARIOZZO</b> two little buns filled up with whipped codfish and taggiasche olives pesto	17,00
    	
<b>FOIE GRAS FATTO IN CASA</b> goose liver foie gras carpaccio served with quinces infused in Jerez vinegar	26,00
  	
<b>MAIALINO DEL CHIANTI</b> pulled small pork slowly cooked served on crunchy bread with olives and giardiniera vegetables	16,00
 	
<b>INSALATA DI CARCIOFI ALLA ROMANA (VEGETARIANO)</b> cooked and raw artichokes salad served with scapece style carrots and rocket	18,00
	
<b>ALICI MARINATE</b> marinated Cantabrian sea anchovies served in fennel and orange salad, flavored with roscioli pepper blend and herb bread	18,00
 	
<b>TONNO ROSSO STAGIONATO SOTT'OLIO</b> red tuna from Sicily and its loaf steamed and aged in extra virgin olive oil served with roman grilled artichokes and "borettane" onions seasoned in balsamic vinegar	18,00
 	
<b>CAPRESE</b> buffalo mozzarella cheese DOP, vanilla flavoured tomatoes, basil oil, bran peppers, anchovies from Cetara and onion jam from Vulcano island	20,00
 	
<b>CAPONATA DELLA TRADIZIONE SICILIANA (VEGETARIAN)</b> eggplant "caponata" served with dry fruit and pine nuts	16,00
  	
<b>HAMBURGER DI MOZZARELLA DI BUFALA DOP</b> buffalo mozzarella DOP served with grilled Praga hand sliced ham, semi-dried cherry tomatoes, black pepper and balsamic vinegar	16,00
  	
<b>SALAME ROSA "L'ANTENATO DELLA MORTADELLA"</b> ancient cured meat produced in Bologna/Modena area served with small onions marinated in balsamic vinegar	16,00
 	
<b>LA NOSTRA PARMIGIANA FREDDA (VEGETARIAN)</b> cold "Parmigiana" with Rotonda DOP red aubergine under olive oil, fior di latte from Molise, roasted tomato sauce, 36 months Vacche Rosse parmesan cheese flakes and guttiau bread	18,00
   	
<b>PALETA DE JAMON IBERICO</b> paleta of jamon iberico served with chilly peppers from Piedmont stuffed with anchovies and capers	24,00
 	

<b>MORTADELLA FATTA A MANO</b>	<b>15,00</b>
handmade “mortadella” with parmesan curls from 36 months Red Cows and crispy pastry bread	
 	
<b>MORTADELLA ARTIGIANALE AL TARTUFO NERO ESTIVO</b>	<b>18,00</b>
artisanal black truffle mortadella served with flakes of Apulian raw milk pecorino cheese	
 	
<b>CREMA DI ZUCCA MANTOVANA ARROSTO</b>	<b>17,00</b>
roasted Mantovana pumpkin cream served with bagna cauda sauce, speck ham and cooked grape must	
  	
<b>SARDINE DELLA GALIZIA</b>	<b>16,00</b>
Cantabrian Sea spicy sardines served on crunchy bread and taggiasche olives	
 	
<b>IL PROSCIUTTO COTTO ALLA BRACE DI “SAINT-OYEN”</b>	<b>20,00</b>
typical baked ham produced in Gran San Bernardo valley, smoked with native woods, organic honey, genepy and craft beer, served with raw milk fontina cheese	
  	
<b>“STRACCIATA” PUGLIESE, ZUCCHINE E BOTTARGA</b>	<b>16,00</b>
with scapece style zucchini and mint oil with mullet dry fish eggs	
  	
<b>LA BURRATA PUGLIESE CON POMODORINI (VEGETARIAN)</b>	<b>22,00</b>
burrata cheese from Andria, black pepper from Malaysia, semi-dried cherry tomatoes and fried sage	
 	
<b>BURRATA CON PERLE DI TARTUFO (VEGETARIAN)</b>	<b>27,00</b>
burrata cheese from Andria with winter black truffle pearls	
 	
<b>BURRATA CON CAVIALE</b>	<b>55,00</b>
burrata served with “oscietra from Volga Astrakhan processing” Roscioli’s selection	
 	
	
<b>COME UN UOVO IN TRIPPA (VEGETARIANO)</b>	<b>15,00</b>
fake eggs tripe in tomato sauce au gratin with Provolone del Monaco cheese and mint oil	
   	
<b>SELEZIONE DI SALUMI AFFINATI “A CASA ROSCIOLI”</b>	<b>28,00</b>
italian salumi smoked in our cellar with kriek beer, Lambrusco sparkling red wine and Nebbiolo, spicy “Romagnola Black” lard, salami “gentile parmense” with laurel and thyme scent	
 	
<b>LA SPALLA DI SAN SECONDO</b>	<b>18,00</b>
typical grilled ham produced in Parmense area served with giardiniera vegetables and apples mustard	
  	
<b>FIORI DI ZUCCA</b>	<b>16,00</b>
courgette flowers stuffed with roman oxtail stews and cacio e pepe fondue	
    	

# OUR CLASSICS

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

## BURRO E PARMIGIANO "FRANCEScana" (VEGETARIAN) 16,00

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 26,00

homemade raviolo filled with roman oxtail stew and pecorino cheese served in a light foie gras sauce and figs compote



## TORTELLINO IN BRODO (TRADITIONAL BOLOGNESE RECIPE) 19,00

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



## ONDULO 18,00

short pasta tossed with white lamb ragù, mint and pecorino cheese



## TAGLIOLINO 20,00

fresh homemade eggs long pasta tossed with seabass gravy, Navelli's saffron, chiodini mushrooms and wild fennel



## SPAGHETTONE 20,00

thick spaghetti pasta tossed with boiled small meatballs, "picchiapò" sauce and bran peppers



# ROMAN CLASSICS

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

## CACIO E PEPE (VEGETARIAN)

15,00

fresh pasta with roman pecorino cheese DOP, Moliterno cheese, pecorino di fossa cheese from Sogliano al Rubicone and Roscioli pepper blend



## LA MATRICIANA O AMATRICIANA

16,00

"mezza manica" short pasta tossed with campanian region tomato sauce DOP, crispy pork cheek and roman pecorino cheese DOP



## LA CARBONARA

17,00

thick spaghetti pasta tossed with crispy pork cheek, Paolo Parisi eggs, roman pecorino cheese DOP and Roscioli pepper blend



## "LA GRICIA" DI STEFANO

16,00

"rigatone" short pasta tossed with crispy pork cheek, roman pecorino cheese DOP and Roscioli pepper blend



## BURRO E ACCIUGHE

20,00

thick spaghetti pasta tossed with sweet butter from Echiré, anchovies from Cantabrian Sea and rye bread crumbs



## GNOCCHI CON PATATE DI AVEZZANO ALL'AMATRICIANA

17,00

handmade gnocchi tossed with campanian region tomato sauce DOP, crispy pork cheek and roman pecorino cheese DOP



# MAIN COURSES - FISH

## COOKED FISH

**SPIGOLA** 26,00  
confit seabass, portobello grilled mushrooms and sautéed sauce



**BACCALA' ALLA ROMANA** 26,00  
roman style cod stick, mandarin mustard and savory



**CALAMARO RIPIENO** 24,00  
squid stuffed with pancotto and turnip greens on king prawns reduction



## RAW FISH \*

**TARTARE DI SPIGOLA** 24,00  
seabass tartare served with figs chutney and chilly flavored bread crumble



**SCAMPI CRUDI DELL'ALTO MAR TIRRENO** A PESO  
raw king prawns from tyrrhenian sea  
(price follows daily market value from 120 to 160 €/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  
smoked swordfish carpaccio with EVO oil and lemon



**TONNO** 19,00  
smoked tuna carpaccio with EVO oil and lemon



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



## SMOKED SALMON \*\*

**SELEZIONI DI SALMONI** 25,00  
selection of salmons, scottish from Orkney Islands, norwegian Coda Nera and Kenmare irish marinated with dill, gr. 150



**FILETTO REALE DI SALMONE SCOZZESE "LOCH FYNE"** 38,00  
scottish salmon smoked with ex whisky casks wood



**SALMONE SELVAGGIO "COHO TROLL"** 38,00  
wild silver salmon caught in Alaskan waters



**SALMONE NORVEGESE DELL'ISOLA DI SKJERVOY** 35,00  
norwegian salmon smoked with ash and fir wood, raised in eco-sustainable waters (subject to availability)



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

## OYSTERS

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



## MAIN COURSES - MEAT

**FOIE GRAS “FATTO IN CASA”** 36,00  
goose liver terrine served on a sweet pan brioche from our bakery



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



**CERVO** 27,00  
pan-seared deer served with mashed cauliflower,  
crispy Jerusalem artichokes and cranberries



**MANZO** 24,00  
braised beef, ivy honey glaze and roasted Cannara onion



**MAIALINO** 24,00  
pork loin, Patanegra ham and pale ale beer gravy,  
mashed potatoes and giardiniera vegetables



## RAW MEAT

**CARPACCIO DI MANZO** 24,00  
beef carpaccio served with pear mustard, caper leaves and gruyere



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

## BEEF TARTARE

**TARTARE DI MANZO** 26,00  
beef tartare seasoned with Parisi egg yolk, shallot,  
extra virgin olive oil, salt, pepper and grain mustard



**TARTARE DI MANZO ALLA PIZZAIOLA** 26,00  
beef tartare served with pizzaiola sauce, smoked oregano and taralli



## SIDE DISHES \*

**“MISTICANZA” (VEGAN)** 13,00  
wild herbs from the country side served with yellow melon from Castelli Romani and cashew nuts



**PUNTARELLE ALLA ROMANA** 10,00  
“puntarelle” with anchovies from Cantabrian Sea



**PEPERONI ALLA GIUSY (VEGAN)** 9,00  
sweet and sour peppers



**CICORIA RIPASSATA LEGGERMENTE PICCANTE (VEGAN)** 8,00  
pan-tossed with garlic, chilly and olive oil wild chicory

**CARCIOFI ROMANESCHI ALLA CAFONA SOTT’OLIO (VEGAN)** 14,00  
“romaneschi” artichokes in olive oil



\* THE MISTICANZA AND ALL THE HERBS 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 Capaccio, in the area of Paestum. 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 Cancelli 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.

**BIS OF BUFFALO MOZZARELLA GR.250/300** 25,00  
buffalo mozzarella with anchovies from Cantabrian Sea and grated bottarga from Cabras



**BUFFALO MOZZARELLA GR.250/300 WITH BOTTARGA FROM CABRAS** 22,00



**BUFFALO MOZZARELLA GR.250/300 AND SUNDRIED CHERRY TOMATOES (VEGETARIAN)** 21,00

**BUFFALO MOZZARELLA GR.500 AND SUNDRIED CHERRY TOMATOES (VEGETARIAN)** 26,00

**BUFFALO MOZZARELLA GR.250/300 WITH PARMA HAM** 26,00  
buffalo mozzarella with hand sliced “Parma” ham, seasoned 28 months



**BUFFALO MOZZARELLA GR.250/300 WITH PATA NEGRA** 32,00  
“S.Romero/Blazquez/Alba Real” (subject to availability)



**BUFFALO MOZZARELLA GR.250/300 WITH CULATELLO REFINED IN OUR CELLARS** 34,00



# CHEESE SELECTION \*

<b>I NOSTRI AFFINATI “NELLE CANTINE IN TOSCANA”</b>	<b>28,00</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>SELEZIONE DI FORMAGGI MOLLI DI LANGA</b>	<b>22,00</b>
selection of soft cheese from Langa	
<b>SELEZIONE DI FORMAGGI CAPRINI ITALIANI E FRANCESI</b>	<b>22,00</b>
selection of italian and french goat cheese	
<b>SELEZIONE DI FORMAGGI MOLLI DELLA NOSTRA PENISOLA</b>	<b>22,00</b>
selection of soft cheese from our peninsula	
<b>I “PUZZOLENTI”</b>	<b>22,00</b>
italian and french soft and creamy washed rind cheese	
<b>SELEZIONE DI FORMAGGI A PASTA DURA E SEMIDURA</b>	<b>22,00</b>
selection of hard and semi-hard cheese made up with raw milk, from italian dairy tradition	
<b>SELEZIONE DI FORMAGGI RARI D’ALPEGGIO ITALIANI</b>	<b>23,00</b>
selection of exceptional italian cheese of high pasture (d’alpeggio)	
<b>SELEZIONE DI ERBORINATI (BLUE CHEESE)</b>	<b>22,00</b>
selection of worldwide “erborinati” cheese	
<b>SELEZIONE DI “SAPORITI D’ITALIA”</b>	<b>21,00</b>
“provolone” and “pecorino” cheese aged in our italian peninsula	
<b>SELEZIONE DI FORMAGGI MOLLI FRANCESI</b>	<b>22,00</b>
selection of french soft cheese	
<b>SELEZIONE DI FORMAGGI STAGIONATI FRANCESI</b>	<b>22,00</b>
selection of aged french cheese	
<b>“BITTO STORICO RIBELLE”</b>	<b>30,00</b>
“alpeggio orto vaga 2016, alpeggio bonino soliva 2018, alpeggio caldenno 2019, alpeggio ancogno soliva 2019” (subject to availability)	
<b>LA NOSTRA SELEZIONE DI COMTÈ DEL JURA</b>	<b>21,00</b>
selection of Comtè cheese (36 months of minimum maturation) aged in natural caves	
<b>SELEZIONE DI PARMIGIANO REGGIANO “COLLINA E MONTAGNA”</b>	<b>22,00</b>
selection of Parmisan cheese, 36/48/60/84 months of maturation of various breeds “Alpine Brown, White Cows, Red Cows” (according to availability)	

\* ALL OUR CHEESE SELECTIONS ARE SERVED WITH AN ARTISANAL SINGLE FRUIT OR MIXED FRUITS MUSTARD

## COLD CUTS SELECTION

### SELEZIONE DI SALUMI AFFINATI “A CASA ROSCIOLI” 28,00

italian salumi smoked in our cellar with krieb beer, Lambrusco sparkling red wine and Nebbiolo, spicy “Romagnola Black” lard, salami “gentile parmense” with laurel and thyme scent



### ITALIA VS SPAGNA 31,00

culatello di Zibello DOP 32/36 months vs Pata Negra Sanchez Romero “5 jota” 42 months hand sliced



### TESTA DI MAIALE O “COPPA DI TESTA” 15,00

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



### SELEZIONE DI SALUMI DELLA TRADIZIONE ITALIANA 22,00

selection of italian cold cuts from our tradition

### SELEZIONE DI SALUMI DI RAZZA NERA ITALIANA 26,00

selection of italian “black breed” cold cuts

### SELEZIONE DI LARDI 17,00

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

### SELEZIONE DI SALUMI E FORMAGGI 24,00

selection of italian cold cuts and cheese from our tradition



### LA SALUMERIA SPAGNOLA DI “JOSELITO” E “SANCHEZ ROMERO CARVAJAL” 27,00

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

## I SOTT'OLII

### I SOTT'OLII MISTI 18,00

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



### CARDONCELLI MUSHROOMS IN OLIVE OIL 12,00

### BORETTANE ONIONS WITH BALSAMIC VINEGAR 12,00

# SELECTION OF ITALIAN HAMS

**PROSCIUTTO DI PARMA SELEZIONE “SANT’ILARIO” 36/42 MESI** 28,00  
parma ham “Sant’Ilario” 36/42 months, refined in marble with wild mountain herbs (subject to availability)

**SELEZIONE DI PROSCIUTTI ITALIANI** 24,00  
selection of italian hams (subject to availability):  
“Parma, San Daniele, Monti Sibillini, Sauris, D’Osvaldo, speck dell’Alto Adige”

**CRU DI PARMA** 26,00  
selection of “cru” parma hams:  
Riano di Langhirano 30/34 months 270 m alm, Capoponte Tizzano 30/36 months 810 m alm, Mulazzano Lesignano de’ Bagni Langhirano 36/40 months 350 m alm, served with crispy garden vegetables



**LO SPECK DELLA “VAL DI VIZZE”** 22,00  
speck from Val di Vizze smoked and aged 10/12 months, served with chilly peppers from Piedmont stuffed with anchovies and capers



**PROSCIUTTO CRUDO DI “CINTA SENESE” DOP** 28,00  
hand sliced (subject to availability)

**I PROSCIUTTI DI RAZZE AUTOCTONE ITALIANE** 31,00  
selection of black italian breeds (subject to availability):  
“Nebrodi, Cinta Senese, Mora Romagnola, Grigio Casentino, Casertana, Nero Calabrese”

**LA CULACCIA DI BUSSETO PARMENSE** 24,00  
rare type of “culatello” ham, more sapid and sweeter then normal



**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

**CULATELLO NOSTRA “AFFINATURA”** 35,00  
culatello from Zibello 36 months, aged with krieb beer, Lambrusco and spices



**CULATELLO DI RAZZA NERA DI PARMA** 36,00  
Parma Black pork culatello, 42 months



**CULATELLO DI ZIBELLO DOP** 28,00  
from “bassa parmense”, 26/34 months



## 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	20,00
<b>BRESAOLA DI RAZZA “WAGYU”</b> served with “misticanza” salad and “Piave stravecchio” cheese 30 months	24,00

\* ALL OUR “BRESAOLA” COME FROM WILD RANGE BREED  
AND ARE PRODUCED WITHOUT ADDITION 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)	48,00
<b>MONTELLANO</b> Mozarbez, Salamanca” 48 months	36,00
<b>MALDONADO</b> “Badajoz, Extremadura” 36/42 months (subject to availability)	36,00
<b>MARTIN RAVENTOS “RESERVA PERSONAL”</b> “Salamanca, Castilla Leon, Guijelo” 48 months (subject to availability)	38,00
<b>PROSCIUTTO DI MANZO ASTURIANO “CECINA DE LEÓN”</b> seasoned in extra virgin olive oil, lemon and Sarawak pepper	22,00

\*\* ALL THE SPANISH HAMS ARE HAND SLICED AS SPANISH TRADITION REQUIRES

## HAMS FROM THE REST OF THE WORLD

<b>MANGALITZA O MANGALICA</b> balkan or hungarian pork, aged 36 months in Italy	36,00
<b>NOIR DE BIGORRE</b> ham from black breed pork from Midi-Pyrénées region	32,00
<b>PROSCIUTTO DE “BARRANCOS” (PORTOGALLO)</b> ham from “Porco Preto Alentejano”, 48 months	40,00

# BREAD OF OUR URBAN ECOLOGICAL OVEN

**CESTINO DI PANE DEL FORNO ROSCIOLI \*** 4,00

basket of bread from our family bakery:

kamut bread, Lariano bread, 5 cereals bread, rye bread with honey, pan brioche, Pata Negra and parmesan focaccia, figs, nuts and raisin bread, our “pizza bianca”, olives bread, walnut bread (subject to availability)



\* BE CAREFUL. OLIVES AND WALNUT BREAD MAY CONTAIN OLIVE BONES

**IL NOSTRO CESTINO DI TARALLI MISTI** 4,00

classic, cheese and black pepper, dry tomatoes and onion selection of taralli



**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

Roscioli exclusive production

Pale Ale

5% vol.

gradi plato 12

malts: Pilsner, wheat

hops: Mandarina, Cascade

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