

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

Fulvio Pierangelini

OUR COCKTAILS

OUR SPRITZ

AMERICANO

NEGRONI

APERITIVO "DEL PROFESSORE" CON GHIACCIO

BITTER "DEL PROFESSORE" CON GHIACCIO

SELECTION OF VERMOUTH

GIN TONIC TRAVEL

HENDRICK'S

FRESH AND CITRUS SCENT, NOTE OF BLACK PEPPER, ROSE AND CUCUMBER

SCOTLAND

VALLOMBROSA

JUNIPER MARKED WITH CORTECCIA AND ALMOND NOTES

ITALY

CLANDESTINO

RESINIOUS, NOT FILTERED "AMBER", DRY,
SLIGHTLY SPICY AND CITRUSY

ITALY (EMILIA ROMAGNA)

PLYMOUTH

FRAGRANT, HERBACEOUS NOTES WITH CORIANDER AND CARDAMOMO PERFUME

ENGLAND

SOLO GIN

PLANT NOTES, INTENSE TASTE OF WILD JUNIPER

ITALY (SARDINIA)

ALBOS

FRESH, CITRUSY TASTE AND BRACKISH

ITALY (UMBRIA)



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**

OUR SELECTION ACCIUGHE

CANTABRIA

LA BURRATA PUGLIESE CON ALICI

"BURRATA" CHEESE WITH ANCHOVIES FROM CANTABRIAN SEA



BOCCONI DI BUFALA E ALICI DEL MAR CANTABRICO

3 SMALL BUFFALO DOP MOZZARELLAS SERVED WITH CANTABRIAN SEA ANCHOVIES, TAGGIASCHE OLIVES AND EVO OIL WITH TROMBOLOTTO LEMON



ACCIUGHE

CANTABRIAN SEA ANCHOVIES SELECTION SERVED WITH TOASTED BREAD, SWEET VANILLA BUTTER FROM ST.MALÒ AND FRENCH "YUZU" BUTTER



ACCIUGHE EXTRA

CANTABRIAN SEA EXTRA ANCHOVIES SELECTION "00" SERVED WITH TOASTED BREAD, SWEET VANILLA BUTTER FROM ST.MALÒ AND FRENCH "YUZU" BUTTER



MORTELLA ED ACCIUGHE

FIORDILATTE CHEESE WITHERED IN MIRTO BRANCHES SERVED WITH ANCHOVIES FROM CANTABRIA AND YELLOW TOMATOES BAKED IN THE OVEN



MEDITERRANEO

ALICI FRITTE

FRESH FRIED ANCHOVIES FROM ADRIATIC SEA WITH PEPPER SAUCE AND CHILLI AND EGGPLANT SAUCE



BUFFALO MOZZARELLA GR.250/300 WITH ANCHOVIES



CROSTINI DI PANE AI FICHI E NOCI

TOASTED FIGS AND WALNUTS BREAD SERVED WITH THYME SCENTED GOAT CHEESE FROM OSSOLANA VALLEY AND ANCHOVIES



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/I" (TIRRENO/ADRIATICO)

APPETIZERS

BIS DI MARIOZZO

TWO LITTLE BUNS SERVED WITH ROBIOLA DI ROCCAVERANO CHEESE,
BLACK BREED PORK AND ANCHOVIES FROM CANTABRIC SEA



FOIE GRAS FATTO IN CASA

GOOSE FOIE GRAS CARPACCIO WITH SWEET AND SOUR ONIONS DRESSED WITH
RASPBERRY VINEGAR MIXED AND SPICES (SARAWAK PEPPER, CLOVES, CINNAMON, NUTMEG)



MOSCARDINI AGLIO, OLIO E PEPERONCINO

BABY SQUIDS WITH GARLIC, EXTRA VIRGIN OLIVE OIL AND CHILI PEPPER
SERVED WITH MASHED CAULIFLOWER AND ORANGE SAUCE AND BLACK PEPPER



INSALATA DI CARCIOFI

COOKED AND RAW ARTICHOKE SERVED WITH CARROTS,
ROASTED PINE NUTS AND NUTS OIL



TONNO ROSSO STAGIONATO SOTT'OLIO

RED TUNA FROM SICILY KEPT IN OLIVE OIL JAR, SEASONED IN OLIVE OIL 2014 SERVED WITH
ROMAN GRILLED ARTICHOKE AND "BORRETTANE" ONIONS IN SEASONED BALSAMIC VINEGAR



CAPONATA DELLA TRADIZIONE SICILIANA

EGGPLANT "CAPONATA" SERVED WITH DRY FRUIT AND PINE NUTS



HAMBURGER DI MOZZARELLA DI BUFALA

BUFFALO MOZZARELLA DOP SERVED WITH GRILLED PRAGA HAND SLICED HAM,
CHERRY DRY TOMATOES, BLACK PEPPER AND BALSAMIC VINEGAR



LA CAPRESE (VEGETARIAN)

BUFFALO MOZZARELLA WITH TOMATOES THYME SCENTED, "PESTO ALLA GENOVESE"
AND DRIED RED PEPPERS FROM SENISE



MOZZARELLA IN CARROZZA

PANFRIED IN HOMEMADE BREAD MOZZARELLA CHEESE
WITH ANCHOVIES FROM CANTABRIC SEA SERVED WITH CABBAGE SALAD



PINK SALAMI "THE ANCESTOR OF MORTADELLA"

WITH MIXED CRUNCHY VEGETABLES COOKED IN VINEGAR



CIRIOLETTA E MORTAZZA

CIRIOLETTA BREAD AND MORTADELLA SANDWICH SERVED WITH TOSSED ARTICHOKES AND SHEEP RICOTTA CHEESE LEMON FLAVOURED AND CHICORY



PALETA DE JAMON IBERICO

PALETA OF JAMON IBERICO SERVED WITH CHILLI PEPPERS FROM PIEDMONT STUFFED WITH ANCHOVIES AND CAPERS



MORTADELLA FATTA A MANO

HANDMADE "MORTADELLA" WITH PARMESAN CURLS FROM RED COWS 36 MONTHS AND CRISPY PASTRY BREAD



SARDINE DELLA GALIZIA

CANTABRIAN SEA SPICY SARDINES SERVED ON TOP OF CRISPY BREAD WITH OLIVE OIL IN LEMON PERFUME



"STRACCIATA" PUGLIESE, ZUCCHINE E BOTTARGA

WITH ZUCCHINI "SCAPECE STYLE" AND MINT OIL WITH MULLET DRY FISH EGGS



LA BURRATA PUGLIESE CON POMODORINI

"BURRATA" CHEESE WITH BLACK PEPPER FROM MALAYSIA WITH SUNDRIED CHERRY TOMATOES IN THE TRADITIONAL WAY



BURRATA CON CAVIALE

"BURRATA" CHEESE FROM CORATO WITH CAPTIVE-RAISED CAVIAR "PRUNIER/CAVIAR HOUSE" (SUBJECT TO AVAILABILITY)



BURRATA CON PERLE DI TARTUFO

"BURRATA" CHEESE FROM ANDRIA WITH WINTER BLACK TRUFFLE PEARLS



ZUPPA DI FUNGHI

MUSHROOMS SOUP SERVED WITH BIOLOGICAL CHICKEN AND PUFF PASTRY



FIORI DI ZUCCA

COURGETTE FLOWERS STUFFED WITH ROMAN OXTAIL STEWS AND PEPPERED WHITE CHEESE FONDUE



ZUPPA DI PATATE

POTATOES SOUP SERVED WITH HOMEMADE BREAD AND SEA ALMONDS



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 "FRANCESCA" (VEGETARIAN)

SHORT PASTA "RIGATONE" WITH ECHIRÈ 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)



BOTTARGA

SHORT PASTA "RIGATONE" WITH LEMON "YUZU" BUTTER AND DRY FISH EGGS OF CABRAS



RAVIOLO DI CODA E PECORINO

HOMEMADE RAVIOLO FILLED WITH ROMAN OXTAIL AND PECORINO CHEESE AND SERVED IN A LIGHT FOIE GRAS SAUCE AND SLIGHTLY SPICY SLOWLY COOKED FIGS



PASTA CECI E BACCALÀ

CHICKPEAS AND BLACK COD SOUP



SPAGHETTO SICILIANO "ALL'ANCIOVA"

SPAGHETTI PASTA TOSSED WITH ANCHOVIES, RAISINS, PINE SEEDS, TOMATO AND ORANGE SCENTED BREADCRUMBS



TORTELLINO EMILIANO

HANDMADE TORTELLINO SERVED IN BRESSE CHICKEN BROTH



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)

FRESH PASTA WITH ROMAN "PECORINO" CHEESE DOP,
"CACIO" FROM MOLITERNO, "PECORINO DI FOSSA" FROM SOGLIANO DEL RUBICONE
AND THREE PEPPERS



LA MATRICIANA O AMATRICIANA

"MEZZA MANICA" PASTA TOSSED WITH CAMPANIAN REGION TOMATO SAUCE DOP,
CRISPY CHEEK PIG AND ROMAN "PECORINO" CHEESE DOP



LA CARBONARA

LARGE SPAGHETTI TOSSED WITH CRISPY CHEEK PORK, THREE PEPPERS,
PAOLO PARISI EGGS AND ROMAN "PECORINO" CHEESE DOP



"LA GRICIA" DI STEFANO

SHORT PASTA "RIGATONE" WITH CHEEK PORK, ROMAN CHEESE HIGH QUALITY DOP
AND THREE PEPPERS



GNOCCO FATTO IN CASA ALLA MATRICIANA O AMATRICIANA

CON PATATE DI AVEZZANO, POMODORO CAMPANO,
GUANCIALE ARTIGIANALE E PECORINO ROMANO DOP



MEZZO PACCHERO SCHIACCIATO "ONDULO"

SHORT PASTA TOSSED WITH SAUSAGE FROM ROMAN COUNTRY SIDE PORK,
FIORE SARDO CHEESE AND ROASTED TOMATOES



MAIN COURSES - FISH

COOKED FISH

HACHÈ

FISH OF THE DAY HACHE' SLIGHTLY SCALDED, VEGETABLES,
BEANS GRAIN AND ALMONDS JELLY



TRANCIO DI SALMONE SELVAGGIO

WILD SALMON FILLET SERVED WITH TOMATOES BAKED IN THE OVEN,
CAPERS FLOWERS AND LIQUORICE POWDER



POLPO

STEWED OCTOPUS TENTACLES SLIGHTLY SPICY SERVED ON A TOPINAMBUR
AND CORIANDER PUREE



MEDAGLIONE DI BACCALÀ ISLANDESE

DEEP FRIED ICELANDIC BLACK COD MEDALLION SERVED WITH RUSSIAN CABBAGE SALAD
AND RASPBERRIES MAIONNAISE



RAW FISH*

TARTARE DI TONNO

TUNA TARTARE WITH TAGGIASCHE OLIVES, ONION LEAVES AND AROMATIC HERBS



SCAMPI CRUDI DELL'ALTO MAR TIRRENO

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

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



TONNO

SLICED SMOKED TUNA WITH EVO OLIVE OIL AND LEMON



SPECK DI TONNO AFFUMICATO

TUNA JUNIPER WOOD SMOKED SPECK



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



SALMONE NORVEGESE BALIK

BREEDING NORWEGIAN BALIK SALMON, AGED IN SWISS WATER
AND SMOKED WITH ASH AND SPRUCE WOOD, GR. 100



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

OYSTERS

OSTRICA BRETONE (SUBJECT TO AVAILABILITY OF THE SEASON)

BRETON OYSTER CONCAV



MAIN COURSES - MEAT

FOIE GRAS

TERRINE OF DUCK LIVER STEAMED AND SERVED WITH CONFIT PEARS AND CURCUMA



LE POLPETTE DELLA TRADIZIONE ROMANA

TRADITIONAL ROMAN MEATBALLS IN A RICH TOMATOES SAUCE SERVED WITH SHAVED SMOKED RICOTTA CHEESE AND CHESTNUTS PAN TOSSED POLENTA



HAMBURGER MAXI DI CARNE GR.200/220

MAXI BEEF BURGER WITH CRISPY BACON AND TOMATO HOME MADE BREAD AND MUSTARD SAUCE



STINCO DI AGNELLO

LAMB SHANK SLOWLY COOKED AND SERVED WITH MASHED POTATOES AND SHALLOTS CONFIT



ENTRECOTE GR.400

SBEEF ENTRECOTE SERVED WITH A SIDE OF BREAD COCOTTE FILLED UP WITH CHICORY AND COMTE' 36 MONTHS AGED



LINGOTTO DI MANZO

SLOWLY COOKED BEEF FROM PIEDMONT, RED WINE SAUCE AND CRUNCHY VEGETABLES COOKED IN VINEGAR



RAW MEAT

CARPACCIO DI MANZO

BEEF CARPACCIO SERVED WITH TOMATOES, OREGANO AND OLIVE OIL RAW SAUCE AND SHAVED PECORINO DI MOLITERNO DOP CHEESE



CARPACCIO DI MANZO AMERICANO DEL NEBRASKA AFFUMICATO

SMOKED BEEF CARPACCIO FROM NEBRASKA SERVED WITH MIMOLETTE EXTRA VEILLE



BATTUTA DI MANZO PIEMONTESE GR.150

BEEF TARTARE SERVED WITH BURRATA CHEESE AND SMOKED PAPRIKA



BATTUTA DI MANZO PIEMONTESE CLASSICA GR.150

SEASONED WITH EGG, SALT, EXTRA VIRGIN OIL, MUSTARD A L'ANCIENNE, CAPERS AND SHALLOTS



SIDE DISHES *

INSALATA VERDE (VEGETARIAN)

GREEN LITTLE WILD SALAD SEASONED WITH HASEKURA SAUCE (EXTRA VIRGIN OLIVE OIL, CORN OIL, RICE VINEGAR, SOY SAUCE, CARROTS, ONIONS, GINGER, ORIGAN, SESAM SEEDS)



INSALATA DI ERBE AROMATICHE

AROMATIC HERBS SALAD SERVED WITH GREEN APPLE AND COMTE' PETIT 36 MONTHS CHEESE



BROCCOLETTI E SALSICCIA

BROCCOLI LEAVES TOSSED WITH GARLIC, CHILLY AND SAUSAGE FROM THE COUNTRY SIDE



PEPERONI IN AGRODOLCE ALLA "GIUSY" (VEGETARIAN)

RED AND YELLOW PEPPERS PAN TOSSED SWEET AND SOUR MANNER

CICORIA RIPASSATA LEGGERMENTE PICCANTE (VEGETARIAN)

PAN TOSSED WITH GARLIC, CHILLY AND OLIVE OIL CHICORY

CARCIOFI ROMANESCHI ALLA CAFONA SOTT'OLIO (VEGETARIAN)

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

SELEZIONE DI FORMAGGI “NOBILI” ITALIANI

NOBLE ITALIAN CHEESE SELECTION

“PARMIGIANO REGGIANO, RED COWS, STRAVECCHIO ROSSO, ASIAGO STRAVECCHIO, PIAVE DI ALPEGGIO, FIORE SARDO DEL GAVOI, MONTEVERONESE DI ALPEGGIO”
(SUBJECT TO AVAILABILITY)

SELEZIONE DI FORMAGGI MOLLI DI LANGA

SELECTION OF SOFT CHEESE FROM LANGA

SELEZIONE DI FORMAGGI CAPRINI ITALIANI E FRANCESI

SELECTION OF ITALIAN AND FRENCH GOAT CHEESE

SELEZIONE DI FORMAGGI MOLLI DELLA NOSTRA PENISOLA

SELECTION OF SOFT CHEESE FROM OUR PENINSULA

I “PUZZOLENTI”

ITALIAN AND FRENCH SOFT AND CREAMY CHEESE WASHED RIND

SELEZIONE DI FORMAGGI A PASTA DURA E SEMIDURA

SELECTION OF HARD AND SEMI-HARD CHEESE MADE UP WITH RAW MILK,
FROM ITALIAN DAIRY TRADITION

SELEZIONE DI FORMAGGI RARI D’ALPEGGIO ITALIANI

SELECTION OF EXCEPTIONAL ITALIAN CHEESE OF HIGH PASTURE (D’ALPEGGIO)

SELEZIONE DI ERBORINATI (BLU CHEESE)

SELECTION OF “ERBORINATI” CHEESE FROM ITALY AND WORLDWIDE

SELEZIONE DI “SAPORITI D’ITALIA”

“PROVOLONE” AND “PECORINO” CHEESE SEASONED IN OUR ITALIAN PENINSULA

SELEZIONE DI FORMAGGI MOLLI FRANCESI

SELECTION OF FRENCH SOFT CHEESE

SELEZIONE DI FORMAGGI STAGIONATI FRANCESI

SELECTION OF SEASONED FRENCH CHEESE

SELEZIONE DI FORMAGGI SVIZZERI SEMI STAGIONATI

SWISS CHEESE SELECTION SEMI MATURE

“TETE DE MOINE, ETIVAZ, GRUYERE, APPENZELLER, EMMENTAL GROTTA, SBRINZ”
(SUBJECT TO AVAILABILITY)

VERTICAL CHEESE TASTING OF “BITTO STORICO RIBELLE”

“ALPEGGIO CAVIZZOLA 2016, ALPEGGIO ANCOGNO SOLIVA 2014,
ALPEGGIO CAVIZZOLA 2009, ALPEGGIO ANCOGNO SOLIVA 2007”
WITH HOME MADE “FIORONI” FIGS MUSTARD

SELEZIONE DI FORMAGGI “LAZIALI” BIOLOGICI

SELECTION OF SEASONED AND SOFT CHEESE FROM THE ROMAN COUNTRYSIDE

COLD CUTS SELECTION

ITALIA VS SPAGNA

"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"

PORK HEAD COOKED IN MORELLINO DI SCANSANO WITH LEMON,
BLACK PEPPER AND GINGER ROOT

SELEZIONE DI SALUMI DELLA TRADIZIONE ITALIANA

SELECTION OF ITALIAN COLD CUTS FROM OUR TRADITION

SELEZIONE DI SALUMI DI RAZZA NERA ITALIANA

SELECTION OF COLD CUTS OF ITALIAN "BLACK RACE"

SELEZIONE DI LARDI

SELECTION OF LARD (SUBJECT TO AVAILABILITY): "COLONNATA, ARNAUD,
CINTA SENESE, RAZZA CASERTANA NERA, GRIGIO CASENTINO, PATA NEGRA"

SELEZIONE DI SALUMI E FORMAGGI

SELECTION OF ITALIAN COLD CUTS AND CHEESE FROM OUR TRADITION



LA SALUMERIA SPAGNOLA DI "JOSELITO" E "SANCHEZ ROMERO CARVAJAL"

SELECTION OF "LOMO DE PATA NEGRA", SALAMI "CHORIZO DE SALAMANCA" AND "MORCON"

I SOTT'OLII

DRIED CHERRY TOMATOES, GRILLED ARTICHOKE AND "BORRETTANE" ONIONS SEASONED
IN BALSAMIC VINEGAR, "TAGGIASCHE" OLIVES (EVERYTHING KEPT IN VIRGIN OLIVE OIL)

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



BUFFALO MOZZARELLA GR.250/300 WITH BOTTARGA FROM CABRAS



BUFFALO MOZZARELLA GR.250/300 AND SUNDRIED CHERRY TOMATOES

BUFFALO MOZZARELLA GR.500 AND SUNDRIED CHERRY TOMATOES

BUFFALO MOZZARELLA GR.250/300 WITH PARMA HAM

BUFFALO MOZZARELLA WITH HAND SLICED "PARMA" HAM, SEASONED 28 MONTHS



BUFFALO MOZZARELLA GR.250/300 WITH PATA NEGRA

"S.ROMERO/CARRASCO/BANEGA" (SUBJECT TO AVAILABILITY)



SELECTION OF ITALIAN HAMS

SELEZIONE DI PROSCIUTTI ITALIANI

SELECTION OF ITALIAN HAMS (SUBJECT TO AVAILABILITY)

"PARMA, SAN DANIELE, MONTI SIBILLINI, SAURIS, D'OSVALDO, SPECK DELL'ALTO ADIGE"

CRU DI PARMA

SELECTION OF "CRU" PARMA HAMS

RIANO DI LANGHIRANO 30/34 MONTHS 270 M SLM,

CAPOPONTE TIZZANO 30/36 MONTHS 810 M SLM,

MULAZZANO LESIGNANO DÈ BAGNI LANGHIRANO 36/40 MONTHS 350 M SLM"

SERVED WITH CRISPY GARDEN VEGETABLES

GRAN SUINO PESANTE PADANO

GREAT HEAVY "PADANO" PORK SERVED WITH ARTICHOKE HEARTS "VIOLETTO BRINDISINO"

PROSCIUTTO CRUDO DI CINTA SENESE DOP

(KNIFE SLICED, SUBJECT TO AVAILABILITY)

I PROSCIUTTI DI RAZZA NERA ITALIANA

SELECTION OF BLACK ITALIAN BREED (SUBJECT TO AVAILABILITY)

"NEBROIDI, CINTA SENESE, MORA ROMAGNOLA, GRIGIO CASENTINO,

CASERTANA, NERO CALABRESE"

LA "CULACCIA" DI BUSSETO PARMENSE

RARE TYPE OF "CULATELLO" HAM, MORE SAPID AND SWEETER THEN NORMAL,

SERVED WITH CRUNCHY BREAD

"CULATELLO" DI ZIBELLO DOP

FROM "BASSA PARMENSE", 26/34 MONTHS

GLI AFFUMICATI D'ITALIA

ITALIAN SMOKED HAMS

D'OSVALDO 24/36 MONTHS

SAURIS 20/24 MONTHS

SPECK ALTO ADIGE RISERVA 24/28 MONTHS

SELECTION OF SPANISH HAMS

“CINCO JOTAS” SANCHEZ ROMERO

“ANDALUSIA, HUELVA, JABUCO” 42 MONTHS

MONTELLANO

“MOZARBEZ SALAMANCA” 48 MONTHS (SUBJECT TO AVAILABILITY)

JOSELITO

“SALAMANCA, CASTILLA LEON, GUIJELO” 48/60 MONTHS

MALDONADO

“BADAJOZ, EXTREMADURA” 36/42 MONTHS (SUBJECT TO AVAILABILITY)

MARTIN RAVENTOS “RESERVA PERSONAL”

“SALAMANCA, CASTILLA LEON, GUIJELO” 48 MONTHS (SUBJECT TO AVAILABILITY)

PROSCIUTTO DI MANZO ASTURIANO “CECINA DE LEON”

SEASONED IN EXTRA VIRGIN OLIVE OIL, LEMON AND SARAWAK PEPPER

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

NOIR DE BIGORRE

HAM FROM BLACK BREED PORK FROM THE REGION OF PYRENEES

BREAD OF OUR URBAN ECOLOGICAL OVEN

CESTINO DI PANE DEL FORNO ROSCIOLI *

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

WATER

PANNA

NEPI

SANPELLEGRINO

PLOSE (STILL, SPARKLING)

BOTTLED BEERS

ROSCIOLINO 33cl "FABBRICA BIRRA PERUGIA" ITALY

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" 33cl ITALY

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