

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	10,00
AMERICANO	12,00
NEGRONI	12,00
SELECTION OF VERMOUTH	9,00
GIN TONIC TRAVEL	12,00
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 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, TAGGIASCHE OLIVES 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 PEPPER SAUCE AND CHILLI AND EGGPLANT SAUCE



BUFFALO MOZZARELLA GR.250/300 WITH ANCHOVIES 22,00



CROSTINI DI PANE AI FICHI E NOCI 16,00
TOASTED FIGS AND WALNUTS BREAD SERVED WITH THYME SCENTED GOAT CHEESE FROM OSSOLANA VALLEY AND ANCHOVIES



FILETTI DI ACCIUGHE E UOVO SODO DI PARISI, 20,00
ANCHOVIES FILLETS SERVED WITH BOILED EGG, PIQUILLO RED PEPPERS AND CRUNCHY TOMATO BREAD



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 (OUR "MARITZZETTO" OF THE ROMAN TRADITION) 13,00
TWO LITTLE BUNS WITH GOAT CHEESE FROM ALTA LANGA, GHERKINS
AND SCOOTED WURSTEL OF BLACK BREED PORK, HOME MADE PEPPERONI MUSTARD



FOIE GRAS FATTO IN CASA 22,00
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 16,00
BABY SQUIDS WITH GARLIC, EXTRA VIRGIN OLIVE OIL AND CHILI PEPPER
SERVED WITH MASHED CAULIFLOWER AND ORANGE SAUCE AND BLACK PEPPER



INSALATA DI CARCIOFI 16,00
COOKED AND RAW ARTICHOKE SERVED WITH CARROTS,
ROASTED PINE NUTS AND NUTS OIL



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 ARTICHOKE AND "BORRETTANE" ONIONS IN SEASONED BALSAMIC VINEGAR



CAPONATA DELLA TRADIZIONE SICILIANA 13,00
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



LA CAPRESE 15,00
BUFFALO MOZZARELLA WITH TOMATOES THYME SCENTED, "PESTO ALLA GENOVESE"
AND DRIED RED PEPPERS FROM SENISE



TORTINO DI ALICI 15,00
ANCHOVIES PIE WRAPPED IN PUFF PASTRY AND CHANTERELLE MUSHROOMS



PINK SALAMI "THE ANCESTOR OF MORTADELLA" 13,00
WITH MIXED CRUNCHY VEGETABLES COOKED IN VINEGAR



<p>PALETA DE JAMON IBERICO</p> <p>PALETA OF JAMON IBERICO SERVED WITH CHILLI PEPPERS FROM PIEDMONT STUFFED WITH ANCHOVIES AND CAPERS</p> 	21,00
<p>MORTADELLA FATTA A MANO</p> <p>HANDMADE "MORTADELLA" WITH PARMESAN CURLS FROM RED COWS 36 MONTHS AND CRISPY PASTRY BREAD</p> 	13,00
<p>SARDINE DELLA GALIZIA</p> <p>CANTABRIAN SEA SPICY SARDINES SERVED ON TOP OF CRISPY BREAD WITH OLIVE OIL IN LEMON PERFUME</p> 	13,00
<p>"STRACCIATA" PUGLIESE, ZUCCHINE E BOTTARGA</p> <p>WITH ZUCCHINI "SCAPECE STYLE" AND MINT OIL WITH MULLET DRY FISH EGGS</p> 	13,00
<p>LA BURRATA PUGLIESE CON POMODORINI</p> <p>"BURRATA" CHEESE WITH BLACK PEPPER FROM MALAYSIA WITH DOUBLE SUNDRIED CHERRY TOMATOES IN THE TRADITIONAL WAY AND SHENTED WITH BASIL</p> 	19,00
<p>BURRATA CON CAVIALE</p> <p>"BURRATA" CHEESE FROM CORATO WITH CAPTIVE-RAISED CAVIAR "PRUNIER/CAVIAR HOUSE" (SUBJECT TO AVAILABILITY)</p> 	55,00
<p>BURRATA CON PERLE DI TARTUFO</p> <p>"BURRATA" CHEESE FROM ANDRIA WITH WINTER BLACK TRUFFLE PEARLS</p> 	26,00
<p>ZUPPA DI CECI E CASTAGNE</p> <p>CHICKPEAS AND CHESTNUTS SOUP SERVED WITH AROMATIC HERBS, CHANTILLY CREAM AND TOASTED RYE AND THORNTREE HONEY BREAD</p> 	16,00
<p>FIORI DI ZUCCA</p> <p>COURGETTE FLOWERS STUFFED WITH ROMAN OXTAIL STEWS AND PEPPERED WHITE CHEESE FONDUE</p> 	15,00

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"

15,00

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

19,00

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



RUOTE AL POMODORO "ACQUA COTTA"

15,00

WHEEL SHAPE PASTA TOSSED WITH TOMATO, RED COWS PARMESAN CHEESE, EGGS AND AROMATIC HERBS



RAVIOLI RICOTTA E SPINACI

19,00

FRESH RAVIOLI PASTA FILLED WITH RICOTTA CHEESE AND SPINACHES IN A CHESTNUTS SAUCE AND PLUCKS



MINESTRA DI PESCE DEL TIRRENO

18,00

FISH SOUP SERVED WITH ANCHOVIES FILLED WITH BURRATA CHEESE AND TOASTED PINE NUTS



TORTELLINO EMILIANO

18,00

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

13,00

FRESH PASTA WITH ROMAN "PECORINO" CHEESE DOP,
"CACIO" FROM MOLITERNO, "PECORINO DI FOSSA" FROM SOGLIANO DEL RUBICONE,
SARAWAK AND VIETNAMESE BLACK PEPPER



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, SARAWAK AND VIETNAMESE
BLACK PEPPER, PAOLO PARISI EGGS AND ROMAN "PECORINO" CHEESE DOP



"LA GRICIA" DI STEFANO

14,00

SHORT PASTA "RIGATONE" WITH CHEEK PORK, ROMAN CHEESE HIGH QUALITY DOP,
SARAWAK AND VIETNAMESE BLACK PEPPER



FETTUCCHINE FATTE IN CASA

15,00

FRESH FETTUCCHINE PASTA HOMEMADE TOSSED WITH ROMAN OXTAIL STEWS
RICH TOMATOES SAUCE AND PECORINO CHEESE FROM MOLITERNO



GNOCCHO FATTO IN CASA ALLA MATRICIANA O AMATRICIANA

15,00

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



MAIN COURSES - FISH

COOKED FISH

BACCALÀ 30,00
BLACK COD IN A LITTLE BROTH WITH VEGETABLES



TRANCIO DI PESCE BIANCO (SUBJECT TO AVAILABILITY OF THE DAY) 21,00
WHITE FISH FILLET WITH PORT AND ECHIRER BUTTER SAUCE
AND DEEP FRIED ARTICHOKE



PARMIGIANA DI SGOMBRO DELL'ADRIATICO 22,00
MACKEREL FROM ADRIATIC SEA WITH TALEGGIO FROM VALSASSINA CHEESE,
SAN SECONDO PORK SHOULDER, LENTILS AND CANNELLINI BEANS CREAM



RAW FISH*

TARTARE DI PESCE BIANCO (SUBJECT TO AVAILABILITY OF THE DAY) 21,00
WHITE FISH TARTARE WITH PINK GRAPEFRUIT AND BEETROOTS SORBET



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 26,00
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

23,00



SALMONE SELVAGGIO ROSSO "SOCKEYE"

FISHED WITH THE HOOK IN THE ALASKAN SEAS

28,00



SALMONE NORVEGESE BALIK

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

33,00



** 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

EACH 5,00



MAIN COURSES - MEAT

FOIE GRAS 34,00
TERRINE OF DUCK LIVER STEAMED AND SERVED WITH CONFIT PEARS AND CURCUMA



LE POLPETTE DELLA TRADIZIONE ROMANA 16,00
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 22,00
MAXI BEEF BURGER WITH CRISPY BACON AND TOMATO HOME MADE BREAD AND MUSTARD SAUCE

TOPPINGS (HOME MADE KETCHUP AND BARBECUE SAUCE):

- CHEDDAR FARMHOUSE OR GORGONZOLA DOUBLE CREAM 23,00

- CARAMELISED ONIONS 23,00

- FRIED EGG 26,00



COSTOLETTE DI AGNELLO DELLE PICCOLE DOLOMITI LUCANE 25,00
LAMB RIBS DIPPED IN MUSTARD AND PISTACHIO CRUMBS SERVED WITH ARTICHOKES, LEMON BALM LEAVES AND TOPINAMBOUR SAUCE



ENTRECOTE GR.400 34,00
SERVED WITH POTATOES AND ASIAGO D'ALPEGGIO CHEESE PIE



PANCETTA DI MAIALE BRADO 28,00
PORK BELLY WITH JAMON IBERICO GLAZE AND GRILLED PORCINI MUSHROOMS



RAW MEAT

CARPACCIO DI MANZO 20,00
BEEF CARPACCIO SERVED WITH RED CHARD LEAVES AND RADISH MAYONNAISE



CARPACCIO DI MANZO AMERICANO DEL NEBRASKA AFFUMICATO 19,00
SMOKED BEEF CARPACCIO FROM NEBRASKA SERVED WITH MIMOLETTE EXTRA VEILLE



BATTUTA DI MANZO PIEMONTESE GR.150 26,00
WELL BEATEN BEEF MEAT WITH PARMESAN CHEESE SAUCE AND LEMON MARMALADE



BATTUTA DI MANZO FASSONE GR.150 2,00
SEASONED WITH EGG, SALT, EXTRA VIRGIN OIL, MUSTARD A L'ANCIENNE, CAPERS AND SHALLOTS



SIDE DISHES *

INSALATA VERDE 8,00

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 13,00

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



MISTO DI BROCCOLI COTTI AL VAPORE 10,00

MIXED STEAMED BROCCOLI GARNISHED "ROCHEBARON" FRENCH BLUE CHEESE



PEPERONI IN AGRODOLCE ALLA "GIUSY" 8,00

RED AND YELLOW PEPPERS PAN TOSSED SWEET AND SOUR MANNER

CICORIA RIPASSATA LEGGERMENTE PICCANTE 8,00

PAN TOSSED WITH GARLIC, CHILLY AND OLIVE OIL CHICORY

CARCIOFI ROMANESCHI ALLA CAFONA SOTT'OLIO 10,00

ARTICHOKES "ROMANESCHI" KEPT IN OLIVE OIL

FUNGHI MISTI SALTATI CON BOCCONCINI DI MORTADELLA GRIGLIATA 10,00

MIXED MUSHROOMS SAUTEED WITH GRILLED MORTADELLA

POLENTA ALL'ARANCIA CON SCAROLA RIPASSATA 8,00

ORANGES FLAVOURED POLENTA SERVED WITH TOSSED ESCAROLE



* 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)	21,00
SELEZIONE DI FORMAGGI MOLLI DI LANGA SELECTION OF SOFT CHEESE FROM LANGA	18,00
SELEZIONE DI FORMAGGI CAPRINI ITALIANI E FRANCESI SELECTION OF ITALIAN AND FRENCH GOAT CHEESE	19,00
SELEZIONE DI FORMAGGI MOLLI DELLA NOSTRA PENISOLA SELECTION OF SOFT CHEESE FROM OUR PENINSULA	18,00
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)	20,00
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
SELEZIONE DI FORMAGGI SVIZZERI SEMI STAGIONATI SWISS CHEESE SELECTION SEMI MATURE (SUBJECT TO AVAILABILITY) "TETE DE MOINE, ETIVAZ, GRUYERE, APPENZELLER, EMMENTAL GROTTA, SBRINZ"	19,00
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	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 SALAMI FROM OUR TRADITION	18,00
SELEZIONE DI SALUMI DI RAZZA NERA ITALIANA SELECTION OF COLD CUTS OF ITALIAN "BLACK RACE"	21,00
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
 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 ARTICHOKE 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	23,00
 BUFFALO MOZZARELLA GR.250/300 WITH BOTTARGA FROM CABRAS	20,00
 BUFFALO MOZZARELLA GR.250/300 AND SUNDRIED CHERRY TOMATOES SUNDRIED CHERRY TOMATOES IN THE TRADITIONAL WAY AND SHENTED WITH BASIL	18,00
BUFFALO MOZZARELLA GR.500 AND SUNDRIED CHERRY TOMATOES SUNDRIED CHERRY TOMATOES IN THE TRADITIONAL WAY AND SHENTED WITH BASIL	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/CARRASCO/BANEGA" (SUBJECT TO AVAILABILITY)	28,00
	

SELECTION OF ITALIAN HAMS

SELEZIONE DI PROSCIUTTI ITALIANI 21,00
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 DÈ BAGNI LANGHIRANO 36/40 MONTHS 350 M SLM"
SERVED WITH CRISPY GARDEN VEGETABLES

GRAN SUINO PESANTE PADANO 22,00
GREAT HEAVY "PADANO" PORK SERVED WITH ARTICHOKE HEARTS "VIOLETTO BRINDISINO"

PROSCIUTTO CRUDO DI CINTA SENESE DOP 26,00
(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 THEN NORMAL,
SERVED WITH CRUNCHY BREAD

"CULATELLO" DI ZIBELLO DOP 26,00
FROM "BASSA PARMENSE", 26/34 MONTHS

GLI AFFUMICATI D'ITALIA 22,00
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 33,00
"ANDALUSIA, HUELVA, JABUCO" 42 MONTHS

BLASQUEZ 34,00
"SALAMANCA, GUIJELO" 36 MONTHS

JOSELITO 42,00
"SALAMANCA, CASTILLA LEON, GUIJELO" 48/60 MONTHS

MALDONADO 34,00
"BADAJOZ, EXTREMADURA" 36/42 MONTHS

MARTIN RAVENTOS "RESERVA PERSONAL" 35,00
"SALAMANCA, CASTILLA LEON, GUIJELO" 48 MONTHS

PROSCIUTTO DI MANZO ASTURIANO "CECINA DE LEON" 19,00
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 32,00
BALKAN HAM SEASONED 36 MONTHS

NOIR DE BIGORRE 32,00
HAM FROM BLACK BREED PORK FROM THE REGION OF PYRENEES

BREAD OF OUR URBAN ECOLOGICAL OVEN

CESTINO DI PANE DEL FORNO ROSCIOLI * 3,00
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 33cl "FABBRICA BIRRA PERUGIA" ITALY 7,00

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" 33cl ITALY 8,00

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