

All Day Menu

Appetisers

Confit trout dried apricot, mustard cauliflower salad (4,10)	10
Roasted asparagus  gialletti mushroom, almond alioli (8)	12
Beef tendons fried tripe, spicy sesame cream, red onion (10,11)	12
Artichoke “Giudia style”  seaweed powder, lemon and mint	11
Crispy stew beef meatball fermented lemon gremolada (1,3,7,9)	10
Marsala chicken liver pâté homemade pickled vegetable, toasted sourdough (1,7,9,12)	9

Pasta

Fresh tonnarelli pasta cacio e pepi (V) (1,3,7)	14
Mixed pasta Romain broccoli, skate fish broth (1,4,9)	15
Fettuccine (V) smoked butter, Parmigiano Reggiano (1,3,7)	15
Sedanini pasta, langoustine cream, crispy Crusco pepper (1,2,7,9)	16
Spaghetti, oven-baked tomato sauce (V) basil, Parmigiano Reggiano (1,7)	14

Secondi

Catch of the day ‘cacciatora’ style with agretti (12,14)	24
Chunky veal milanese potato purée, jus (1,3,7)	25
Seasonal vegetable Vignarola stew 	16
Lamb shoulder “alla scottadito” celeriac purée, spring onion (7,9)	22
Rabbit porchetta with loquat chutney (9)	20
Roasted Roman lettuce butter, horseradish, anchovy, lemon (4,7)	19

Sides

Mixed leaf salad  olive oil, salt, lemon (9)	7
Handcut potato fries (3) 	6
Roman artichoke  with mint dressing	8
Pan fried chicory, garlic, chili 	6
Bread (1)	3

Something sweet

Artisanal Gelato or sorbet, Cialda (3,7,8)	7
Chocolate & olive oil cake sea salt, whipped cream (1,3,7)	9
Blood orange tarte tatin with vanilla ice cream (1,3,7)	9
Ricotta cheese and wild cherry tart (1,3,7)	8

 plant based (V) vegetarian

Please note not all ingredients are listed on the menu descriptions.
If you have a food allergy please advise your server before ordering.

Allergens: gluten (1), shellfish (2), eggs (3), fish (4), peanuts (5), soy (6), milk (7), tree nuts (8), celery (9), mustard (10), sesame seeds (11), sulfur dioxide (12), lupin (13), molluscs (14).

