



menù

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# CONTENTS

## OUR SPRITZ AND SPIRIT BLENDS

FRITTI

PIZZA

FOCACCIA (WHITE PIZZA) & CALZONE (STUFFED PIZZA)

BRUSCHETTE (FRIED TOASTED BREAD),

CROSTINI (CROUTONS),

## THE COUNTER OF DELICATESSEN

Selections of salami (cured meat)

Selections of cheeses

## THE KITCHEN

Starters

First courses

Second courses

Salads and vegetables

## SELECTION OF BEERS

Draft and Craft

Vegetarian dish 

Vegan dish 

*\* Never we purchase frozen food and in our kitchen We use only top quality fresh food.  
Some raw materials or semi - finished products may undergo the abatement process  
temperature for legal arrangement or need for workmanship*

*We use a hyposodic regimen for all our dishes. The salt we use in addition is a gray - raw  
Brittany organic.*

*Some products may be subjected a chilling process at - 20°*

**Please ask for the bill at the table**

## Foods to report for intolerances and food allergies.



Grains containing gluten



Mustard



Crustaceans



Sesame seeds



Fish



Sulphur dioxide and sulphides



Peanuts



Lupin beans



Soy



Shellfish



Milk and lactose



Garlic



Nuts



Broad beans



Celery



Eggs

## OUR SPRITZ (Aperol / Campari / Rosso Poli)

With Prosecco Extra Dry Miod	10,00
With Franciacorta Brut Contadi Castaldi	13,00
With Champagne Philipponnat Royale Reserve	25,00

## SPIRIT BLENDS

Gin&Tonic Bombay (EN)	10,00
Gin&Tonic Hendrick's (EN)	13,00
Gin&Tonic Portoflno (IT)	13,00
Gin&Tonic Nikka Coffey Gin (JAP)	13,00

Paired with premium gin gin pf your choice:

Schweppes Premium

Acqua Brillante Recoaro








Fever Tree Mediterranean

## LONG DRINK

Negroni	10,00
Americano	10,00

## FRITTI

*Our deep-fried food is home-made from fresh ingredients and freshly made batter*

- Suppli (rice balls) “on the phone” home made**       4,00  
Suppli croquettes made with tomato risotto of aged *Carnaroli* rice from *Principato Lucedio*, Date tomatoes by *Pomilia*, basil, (fresh cheese) mozzarella by *Terra Roma* and Parmigiano cheese (30 months old) made with Red Cows' milk
- Potato crocket**      4,00  
with potatoes from Grotte di Castro, mozzarella from *Terra Roma* and provola cheese
- Zucchini flowers with (fresh cheese) mozzarella**     8,00  
and anchovies from Sicily (n. 2 pcs)
- Zucchini flowers with (fresh cheese) mozzarella** (n. 2 pcs)     8,00
- Tempura season battered vegetables**    9,00

## PIZZA

### MIXTURE BY PIER LUIGI ROSCIOLI:

Our dough is made from top-quality organic flours

Ingredients: Organic flours by *Molino lacquone*, Organic white spelled

from *Molino Vecchino*, crude gray bio salt from Brittany “La Guerandaise”, fresh yeast

(less than 1gr for kg of flour), water of Rome, time. Tuscan Olive Oil by *Castello di Monsanto*.

(our pizza dough is prepared with organic flours only). Thanks to Pierluigi Roscioli







for his golden touch.











### THE TRADITION

*(Fiordilatte dei Monti Lattari According to Availability)*

- Margherita**    10,00  
Tomato *Pomilia*, (fresh cheese) mozzarella fior di latte *Terra Roma*
- Margherita Red Cow**    14,00  
Tomato *Pomilia*, (fresh cheese) mozzarella fior di latte *Terra Roma*, red cow Parmigiano 30 months
- Marinara**    9,00  
Tomato *Pomilia*, *Sulmona* red garlic, oregano from *Sicily*, *Felsina* oil
- Napoli**    13,00  
San Marzano *Pomilia* tomatoes, (fresh cheese) mozzarella fior di latte *Terra Roma*, anchovies from *Sicily*
- Quattro stagioni**    16,00  
Tomato *Pomilia*, (fresh cheese) mozzarella fior di latte *Terra Roma*, organic artichokes by *Agnoni* champignon mushrooms, ham from San Giovanni, organic egg by *San Bartolomeo*, olives from *Itri* by *Antonio De Luca*

### RED PIZZAS (With tomato sauce)

- Margherita di Bufala**    13,00  
Tomato *Pomilia*, (fresh cheese) “Mozzarella di bufala di Paestum” PDO, basil
- Margherita e Bufala Cruda**    18,00  
Tomato *Pomilia*, (fresh cheese) hand-shredded “Buffalo Mozzarella cheese from Paestum” PDO, basil

<b>Napoli e Bufala</b>   	16,00
Tomato <i>Pomilia</i> , "Mozzarella di bufala di Paestum" PDO, anchovies from <i>Sicily</i>	
<b>Funghi*</b>  	12,00
Tomato <i>Pomilia</i> , (fresh cheese) mozzarella by <i>Terra Roma</i> , champignon mushrooms	
<b>Prosciutto</b>  	16,00
Tomato <i>Pomilia</i> , (fresh cheese) mozzarella by <i>Terra Roma</i> , Parma ham by Pio Tosini	
<b>Zibello</b>   	18,00
Tomato <i>Pomilia</i> , (fresh cheese) mozzarella by <i>Terra Roma</i> , culatello di Zibello Podere Cadassa	

## WHITE PIZZAS (No tomato sauce)



























<b>Date tomatoes e Rughetta</b>   	14,50
(Fresh cheese) mozzarella by <i>Terra Roma</i> , small fresh Date tomatoes and wild arugula salad	
<b>Fiori di zucca</b>   	13,00
(Fresh cheese) mozzarella by <i>Terra Roma</i> , zucchini flower	
<b>Fiori di zucca e Alici</b>   	14,00
(Fresh cheese) mozzarella by <i>Terra Roma</i> , zucchini flowers, anchovies from <i>Sicily</i>	
<b>Vegetariana</b>   	13,50
(Fresh cheese) mozzarella by <i>Terra Roma</i> , seasonal vegetables grilled in wood-fired oven	
<b>Scarola e Alici</b>    	15,00
(Fresh cheese) mozzarella by <i>Terra Roma</i> , scarola, Taggiasca olives, anchovies from <i>Sicily</i>	
<b>Cavolo e Cinta</b> (winter-time only)   	16,00
(Fresh cheese) mozzarella by <i>Terra Roma</i> , tuscan kale sauted with oil EVO and fresh chilli, pecorino cheese from Pienza and bacon from Siena	
<b>Quattro formaggi</b>   	15,00
(Fresh cheese) mozzarella by <i>Terra Roma</i> , Parmigiano Reggiano 30 months old, Fossa cheese from <i>Sogliano</i> , Gorgonzola from <i>Malga</i>	

## BUFALA WHITE (Pizzas with Buffalo Mozzarella Cheese)













<b>Bufala e Alici</b>   	15,00
(Fresh cheese) "Mozzarella di bufala di Paestum" PDO, Sarawak pepper, (on request), anchovies from <i>Sicily</i> and raw olive oil from <i>Tuscia Cerrosughero (VT)</i>	
<b>Bufala e Date tomatoes</b>   	14,00
Small fresh Date tomatoes from <i>Sicily</i> slightly blanched, (fresh cheese) "Mozzarella di bufala di Paestum" PDO	
<b>Bufala e Pomodorini semiseccchi</b>    	17,00
(Fresh cheese) "Buffalo Mozzarella cheese from Paestum" PDO and small tomatoes semi-dried by <i>De Carlo</i>	
<b>Bufala e Prosciutto</b>  	17,00
(Fresh cheese) "Buffalo Mozzarella cheese from Paestum" PDO and Parma ham 24 months aged by Pio Tosini	





































\* The base may sometime be watery due to the release of water from the Champignon mushrooms

## THE FLOUR MOUNTAIN - Our special pizzas

<b>Superbio</b>   	16,00
(Fresh cheese) "Mozzarella di bufala di <i>Paestum</i> " PDO, sauce of organic tomatoes "Piennolo" Vesuvius <i>Casa Barone</i> , organic olive oil by <i>Castello di Monsanto</i> and basil	
<b>Napoli e Cantabrico</b>  	18,00
Sauce of large-bunch organic tomatoes "Piennolo" Vesuvius by <i>Officina Vesuviana</i> , "His Excellence" Corbara tomatoes, anchovies from <i>Cantabrico</i> by Ramon Pena, organic olive oil by <i>Castello Monsanto</i> (no cheese)	
<b>Chorizo</b>   	18,00
Tomato by <i>Pomilia</i> , (fresh cheese ) mozzarella by <i>Terra Roma</i> , Chorizo sliced salami of <i>Pata Negra Bellota Joselito / Alba Real</i>	
<b>Matrix</b>      	16,00
Tomato by <i>Officina Vesuviana</i> , guanciale from <i>Amatrice</i> , (fresh cheese ) fiordilatte by <i>Terra Roma</i> , Pecorino Romano Lopez 12 months old, chili pepper	
<b>Scozzese e Bufala</b>   	21,00
White pizza, (Fresh cheese) "Mozzarella di bufala di <i>Paestum</i> " PDO, slightly smoked Loch Fyne salmon from Scotland, wild fennel from <i>Valentano</i> , wild arugula salad (Salmon without preservatives only beta carotene)	
<b>Omaggio a Fulvio Pierangelini</b>    	45,00
(Fresh cheese) mozzarella by <i>Terra Roma</i> , fried pepperonis <i>Friarelli</i> and breton scallops with flavour of mortadella (according to availability)	
<b>Pata Negra and Buffalo Mozzarella</b>  	30,00
Tomato <i>Pomilia</i> , "Fresh Buffalo Mozzarella cheese from <i>Paestum</i> " PDO, basil and Pata Negra ham <i>Alba Real</i> 36 months machine cut	
<b>Zibello and Buffalo Mozzarella</b>   	22,00
<i>Pomilia</i> tomatoes, PDO buffalo mozzarella cheese from <i>Paestum</i> added raw and hand-cut, culatello ham from <i>Podere Cadassa</i> , Zibello	

## FOCACCE

<b>Plain Focaccia</b>  	7,00
with extravergin olive oil by Gallotti, rosemary and gray organic salt of Britain "The Guerandaise"	
<b>Vegetarian Focaccia</b>  	12,00
with seasonal vegetables grilled in wood-fired oven and Olive oil from Tuscia Cerrosughero (VT)	
<b>Focaccia with fresh Date Tomatoes and fresh Basil</b>  	10,00
<b>Capri Focaccia</b>   	18,00
with fresh date tomatoes, "Buffalo Mozzarella cheese from <i>Paestum</i> " PDO raw, basil extra virgin olive oil by Gallotti	
<b>Focaccia Ham and Buffalo Mozzarella</b>  	20,00
with "Buffalo Mozzarella cheese from <i>Paestum</i> " PDO and Parma ham by Pio Tosini (24 months old)	
<b>Focaccia Pata Negra and Water of Datterino Tomatoes</b> 	28,00
with Pata Negra Banega 46 months machine cut and Date tomato	

<b>Focaccia with Salmon &amp; raw Mozzarella di Bufala</b>   	25,00
Loch Fyne salmon with wild fennel, "Buffalo Mozzarella cheese from <i>Paestum</i> " PDO raw and arugola	
<b>Focaccia whit raw Beef and Arugola</b>  	18,00
served with Red Cow Parmesan and dressing of e.v. olive oil and lemon juice	
<b>Focaccia with Mortadella and Black Truffle</b> 	16,00
with mortadella and and black truffle from <i>Norcia</i> salumificio Bidinelli	
<b>Focaccia Mortadella</b> salumificio Bidinelli  	15,00
with pistachio	
CALZONE	
<b>Calzone Prosciutto e Mozzarella</b>  	15,00
Parma ham by Pio Tosini, (Fresh cheese) mozzarella by <i>Terra Roma</i>	
<b>Calzone Funghi e Prosciutto Cotto</b>  	15,00
(Fresh cheese) mozzarella by <i>Terra Roma</i> , champignon mushrooms, ham by <i>S. Giovanni</i>	
<b>Calzone Pata Negra e Fiordilatte</b>  	21,00
(Fresh cheese) Fiordilatte by <i>Terra Roma</i> , <i>Pata Negra</i> ham de <i>Bellota</i> 40 months old	
BRUSCHETTE	
Semi-whole wheat/white Lariano bread from Roscioli Bakery	
<b>Olive oil, Salt and Garlic from Sulmona</b>   	5,00
Extravergin olive oil by <i>Gallotti</i> , grey organic salt by <i>Guerande</i> bio, red garlic from <i>Sulmona</i>	
<b>Tomato</b>  	8,00
Date fresh tomatoes, basil, Extravergin olive oil by <i>Gallotti</i> , grey salt by <i>Guerande</i> bio	
<b>Sun Dried Tomato</b>   	8,00
Cream of tomato semidried by <i>De Carlo</i>	
<b>Burrata and Sun Dried Tomato</b>    	12,00
burrata (fresh cheese) "Buffalo Mozzarella cheese from <i>Paestum</i> " PDO and sun dried tomatoes by Agnoni	
<b>Date tomatoes e Alici</b>  	9,00
Date fresh tomatoes, basil, anchovies and <i>Sicilian</i> extravirgin olive oil by <i>Gallotti</i>	
CROSTINI	
White (Lariano style) bread, by Roscioli Bakery	
<b>Croutons with (fresh cheese) Mozzarella by Terra Roma</b>   	16,00
and anchovies from <i>Sicily</i>	
<b>Croutons with (fresh cheese)</b> "Mozzarella di bufala di <i>Paestum</i> " PDO   	20,00
and anchovies from <i>Cantabrian</i> sea	
<b>Croutons and Parma Ham by Pio Tosini</b>  	18,00
and (fresh cheese) mozzarella by <i>Terra Roma</i>	

## OUR SELECTION - From the deli counter

### THE ITALIAN SALUMERIA

<b>Parma</b>	18,00
Parma ham 24/30 months old by Pio Tosini 3 Ghiande high quality	
<b>Parma ham and Buffalo</b> 	23,00
Parma ham 24/30 months old by Pio Tosini 3 Ghiande machine sliced and (fresh cheese) "Buffalo Mozzarella cheese from Paestum" PDO 300gr.	
<b>Bresaola (air-cured meat) &amp; rocket</b> 	16,00
Raw Beef and Arugula served with Red Cow Parmigiano and dressing of EVO oil and lemon juice	
<b>Culatello di Zibello Dop. Podere Cadassa</b> presidio <i>Slow Food</i> (100gr.) 	26,00
<b>Mortadella "Bidinelli" of premiata salumeria Bidinelli with pistachio</b> 	14,00
<b>Mortadella with Truffle Bidinelli</b> (subject to availability)	16,00
<b>Mortadella and Parmigiano Reggiano Red Cow</b>	16,00
(cheese) scagles by <i>Reggiano</i> 30 months old made with Red Cows milk	
<b>Selection of Italian Salami</b>	21.00
Truffle-flavoured Mortadella by Bidinelli, salami Strohghino   , Cinta Senese pork loin  , Parma ham by Pio Tosini, PDO Culatello ham from Podere Cadassa-Zibello (S.D. e rotazione)	
<b>Spigaroli Selection</b> – Ancient court of Pallavicina of Massimo Spigaroli	32.00
24-month cured PDO Culatello ham  , air-cured coppa from Southern Po valley, traditionally seasoned lard, salami Strohghino (if av.)  	
<b>Final Italy - Spain</b>	32,00
Culatello ham from <i>Podere Cadassa-Zibello</i> 24 months old  , Pata Negra ham de <i>Bellota</i> 40 months old by <i>Alba Real</i> hand cut	
<b>SPANISH HAMS AND SALAMIS</b>	
<b>Pata Negra</b>	35,00
<i>Pata Negra</i> ham de <i>Bellota</i> 40/46 months old by <i>Alba Real</i> hand sliced 100gr	
<b>Pata Negra Cinco Jotas</b>	44.00
<i>Pata negra</i> "5Jotas" Sanchez Romero <i>Bellota</i> 100% over 40 months aging (100gr) (An Icon of Gastronomy. From 100% Iberian wild pigs and fed on acorns)	
<b>Pata Negra Joselito</b>	46,00
"The King" <i>Bellota</i> 42/60 mesi Gran Riserva (S.D - 100gr) (The most prestigious ham in the world. From wild pigs fed on acorns)	
<b>Pata Negra and Buffalo</b>	36,00
<i>Pata Negra</i> ham de <i>Bellota</i> 40 months old by <i>Alba Real</i> hand sliced and (fresh cheese) "Buffalo Mozzarella cheese from Paestum" PDO300gr	
<b>Iberica Selection</b>  	32.00
<i>Pata Negra</i> <i>Alba Real</i> ham 40 months old (40gr) machine sliced, Chorizo Joselito, Salsichon and <i>Lomo Bellota</i> <i>Alba Real</i>	
<b>Cecina de Leon "Iberian bresaola"</b> served with lemon-oil mince	23,00

## Italian/French Cheese

**Selection of Italian cheese**   18,00




Pecorino from Pienza, Fossa cheese from Sogliano, Castelmagno, Robiola 2 latti, Gorgonzola di Malga, Testun aged in Barolo marc (typologies may vary according to availability)



**Selection of French cheese**   18,00

Pico, Petit fiancé, Camembert, Cabrisac, Chabichou  
Gres Champenois, Reblochon, Roquefort (typologies may vary according to availability)

## “Buffalo Mozzarella cheese from Paestum” PDO

**Nature Buffalo (fresh cheese)** - 300gr   16,00




**Buffalo (cheese), Olives and small tomatoes** - 300gr    18,00  
taggiasche olives and and semi-dried small tomatoes by *De Carlo*

**Buffalo (fresh cheese) and Botargo** - 300gr   22,00  
grated Muggine bottarga from *Cabras*

**Buffalo and Anchovies** - 300gr    23,00  
with Cantabrian anchovies from *Galizia*

## Burrata (fresh cheese) from Andria

**Burrata (fresh cheese) from Andria**    20,00  
**with small dried tomatoes** - 300gr  
with small dried tomatoes and taggiasche olives

**Burrata (fresh cheese) from Andria and Botargo** - 300gr    23,00  
with Botargo from *Cabras*

**Burrata (fresh cheese) from Andria and Anchovies** - 300gr    26,00  
with Cantabrian anchovies from *Galizia*

**Burrata (fresh cheese) from Andria and Caviar**   45,00  
with selection caviar from Prunier / “Tradition” Prunier Caviar House - 10 gr

## Oil preserved

**Dried small Tomatoes by De Carlo**   9,00

**Roasted Artichokes “alla cafona”** (n. 3 pcs)   13,50
























**Anchovies from Cantabrian sea gold selection**   24,00  
caliber “00” by Codesa with demi-sel butter from Isigny flakes

**Oil preserved selection by Agnoni**   15,00  
Roasted artichokes, sun dried tomatoes, grilled eggplant and candied onions

# THE KITCHEN

(Some dishes may be ordered with no veal, fish, fresh cheese according to vegetarian and vegan rules)

## STARTERS FROM THE KITCHEN

- Mousse of chickpeas by Valentano, slices of Artichokes "Violetto"\***    15,00  
sauteed in a frying pan with bottarga of mullet from *Cabras*
- Stack of "Parmigiana di Melanzane"**     16,00  
with "Mozzarella di bufala di Paestum" PDO, cream of fresh date tomatoes and Parmigiano Reggiano Vacche Rosse
- Caponatina**     15,00  
(mix of fresh vegetables – eggplant, olive, onions and celery)  
stuffed in traditional sicilian style
- The Bio Egg of San Bartolomeo**    15,00  
Poached eggs up on a tartlet of potatoes from *Grotte di Castro*, saffron pistils, with Parmigiano Reggiano Vacche Rosse fondue and Date tomatoes cream
- Artichokes salad, raw and cooked**    15,00  
with pine nuts, wild arugula salad, parmisan flakes by Parmigiano Reggiano Vacche Rosse and extravergin olive oil from Tuscany region by *Castello di Monsanto*
- Salmon & Roman chicory (fresh vegetable)**  22,00  
Smoked Scottish salmon by Lock Fine and wild fennel from *Valentano*, Roman chicory seasoned with vinaigrette made with traditional balsamic vinegar by *Modena* and wasabi (lightly smoked salmon without preservatives only beta carotene)
- Warm cream of fresh Date tomatoes from Scicli**   14,00  
With Burrata (fresh cheese) from Paestum, basil oil and crispy waffle of Parmigiano Reggiano Vacche Rosse
- Baby spinach & pear salad**    14,00  
Walnuts, fossa pecorino cheese & chestnut honey sauce

## STARTERS FROM THE SALAME COUNTER

- "La Caprese"**   20,00  
"Buffalo Mozzarella cheese from *Paestum*" 300gr, fresh Date tomatoes from Sicily, origan of Eraclito, basil
- Bufala & Tomato trio**    16,00  
Ovoline trio of "Buffalo Mozzarella cheese from *Paestum*" PDO with semi-dry tomatoes
- Bufala & Botargo trio**    18,00  
Ovoline trio of "Buffalo Mozzarella cheese from *Paestum*" PDO balls (fresh cheese) from Paestum sprinkled with bottarga (egg Mullet fish) from *Cabras*, small semi-dried tomatoes and taggiasche olives
- Bufala & Cantabrian Anchovy trio**    18,00  
Ovoline trio of "Buffalo Mozzarella cheese from *Paestum*" PDO balls (fresh cheese) with Cantabrian anchovies coming from Galizia, small semi-dried tomatoes and taggiasche olives
- Bufala trio and Caviar**   43,00  
Ovoline trio of "Mozzarella di bufala di Paestum" PDO balls (fresh cheese) from Paestum with selection caviar from "*Tradition*" Prunier - 10 gr

## FIRST COURSES ( We cook pasta "al dente". If you want a different cooking report it )

**Tomato and Basil** (16/18 minutes of cooking)      15,00

Artisan bombolotti/spaghetti (pasta shape) by *Verrigni*,  
small fresh Date tomatoes from Sicily and basil

**Amatriciana** (16/18 minutes of cooking)        16,00

Pasta balls hand made *bombolotti artigianali Verrigni*,  
"His Excellence" Corbara tomatoes , guanciale from *Amatrice*  
(cured meat product prepared from pork jowl or cheeks)  
and *Pecorino Romano* (cheese)

**Carbonara** (16/18 minutes of cooking)        17,00

Large spaghetti *Verrigni Oro*, eggs from *Paolo Parisi*, guanciale  
from *Amatrice* (cured meat product prepared from pork jowl or cheeks),  
slightly toasted pepper from *Sarawak* and *Pecorino Romano* - cheese

**Vegetarian Carbonara** (16/18 minutes of cooking)       17,00

Large spaghetti *Verrigni Oro*, eggs from *Paolo Parisi*, smoked Bio Seitan,  
pepper from *Sarawak*, *Pecorino Romano* - cheese - (according to seitan availability)


**Spaghetti with Bottarga**       16,00

Creamy mullet botargo from *Cábrás*, garlic, oil, hot pepper

## FRESH HOME-MADE EGG PASTA

**Cacio e Pepe (Cheese and Pepper)**     16,00

Tonnarelli long pasta made with eggs hand made, Pecorino romano  
(cheese typical from Rome area), Pecorino di Fossa (cheese)  
and toasted pepper from *Malaysia*

**Fettuccina and Tomato**     16,00

Long pasta home made with eggs, small Date tomatoes  
and Parmigiano *Reggiano* kind, made from Red Cows milk, 30 months old

**Ravioli with Ricotta and Herbs**     21,00




Butter demi-sel from Brittany, saffron pistils, fresh sage  
and Parmigiano *Reggiano* kind, made from Red Cows milk, 30 months old,  
(according availability - handmade)

*Half portions are evaluated at 70% of full complete portion*

## SECOND COURSES (Beef from Marche/Tuscany region and Danish S.D.)







- Meat Balls cooked in traditional**      18,00  
Tomato and basil sauce salted demi-sel butter from Brittany
- Organic "San Bartolomeo" Chicken from San Bartolomeo farm grilled**  22,00  
Organic grilled chicken breast served with seasonal grilled vegetables or baked potatoes (according to availability)
- Tagliata**  25,00  
Entrecote beef coming from Marche region with baked potatoes
- Beef Tartare coming from Marche region**   25,00  
with *Paolo Parisi* bio yolk egg
- Fried meatballs of organic San Bartolomeo Chicken**     18,00  
Chicken rolled in breadcrumbs and avocado mousse
- Salad with organic San Bartolomeo Chicken**  16,00  
with Parmesan cream

## ORGANIC & VEG

- Smoked organic Seitan**    16,00  
Sliced, served with grilled vegetables or baked potatoes  
(wheat gluten – highly protein-based food suitable for vegans)

## SALADS AND VEGETABLES

Fresh organic vegetables of the day from the Campo de Fiori, Testaccio and Trionfale markets (subject to availability)

- Roman lettuce** 7,00
- Mixed salad** 9,00  
Romaine lettuce, red lollo, rocket, radicchio from Chioggia, Date tomatoes and carrots
- Premium mixed salad**  12,00  
Dressed with olive oil by Monsanto from Tuscany, traditional balsamic vinegar from Modena and Parmigiano Red Cow
- Roman traditional chicory**   12,00  
Served with balsamic vinaigrette mixed with pounded anchovies
- Wild bitter salad from Maccarese**  13,00  
Dente di leone, small spinach, arugula and chervil hunting hare, cockscomb, fraiar's rope (according to availability)
- Grilled vegetables** 10,00
- Escarole with olives from Itri by De Luca and pinenuts**   10,00
- Pan-fried Tuscan kale** (winter-time only)  10,00
- Pan-fried Turnip Tips** (if. Av.)  9,00
- Sautéed chards** (S.D.)  10,00
- Chicory**  9,00  
Chicory from *Agro Romano* field cooked, hot pepper and red garlic from *Sulmona*
- Baked potatoes with thyme and rosemary**  8,00
- Bread by Roscioli basket**  4,00  
Rustic bread with sourdough natural leavening with biological flour and grey salt from Bretagna

## BEVERAGES

Acqua San Pellegrino, Nepi, Panna	3,50
Coca Cola vetro 33 cl, Coca Cola zero 33 cl, Fanta 33 cl, Sprite 33 cl	5,00
Chinotto Neri 25 cl	5,00
Fruit juices	5,00
Fentimans Soft Drink (S.D.)	6,00
Fentimans Indian Tonic	6,00
Fever Tree Mediterranean	6,00

## COFFE, TEA, INFUSIONS

(for a detailed list, please see Desserts-Spirits Menu)

Exclusive Espresso mix "Emma" from coffee roasting company Leonardo Lelli - Bologna: Arabica: 80% - Robusta: 20%	3,50
Tea selection by "La via del Tè"-Florence	5,00
Organic infusion selection by "La via del Tè"-Florence	5,00

## INFUSIONS, TONIC LIQUORS, DIGESTIVES

(for a detailed list, please see Desserts-Spirits Menu)

Selection of tonic liquors and digestives	6,00
"il Convento" Limoncello from Sorrento Peninsula	8,00
Selection of spirits	10,00
(for a detailed list, please see Desserts-Spirits Menu)	
Cocktails, Long drinks	10,00

Cake service (per person)	2,00
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*Half portions are evaluated at 70% of full complete portion  
Any change/addition to menu dishes may result in extra-price*

*Indoor use of electronic cigarettes is prohibited*

## BEER SELECTION

### DRAUGHT BEER “0.4 cl”

**Menabrea Bionda** (40 cl – Lager, 4.8%, Italy – Biella) 8,00

Light lager but with a nice body. Distinct fruity and flowery notes match with an intense but light flavour, featuring a full and moderately bitter finish. Very balanced beer suitable for any food pairing.

### 33 cl

**Menabrea** (Lager 5.5% - Italy, Biella) 7,00

Light bottom-fermented amber-coloured beer. Good structure with balanced bitterness and fragrant roasted hop notes. Pair with: elaborate and average fatty dishes.

**Pietra Blonde Bio** – Gluten-free (Blonde Ale 5.5%, Corsica Fr.) 8,00

Top-fermented blonde beer produced with organic spring barley malt. Fragrant nose with notes of cereal, compact and persistent foam, in the mouth it opens with nuances of bread and fresh pleasant bitterness, pleasantly persistent. The manufacturing process eliminates gluten to the delight of intolerant people. Pairing - Chickpea puree or low-fat preparations

**Blanche de Namur** (White, 4.5%, Belgium) 7,00

Fresh and delicate bouquet of white flowers, bergamot and fine spicy hints of turmeric and coriander. Very drinkable, with citrus notes and spices well balanced by persistent bitterness. The fruity hints of white peach and lemon make it a thirst-quenching beer, but with a great personality. Made with raw wheat. Pair with: pizzas topped with Spanish cured meat, salami and sheep's milk cheese, but also biscuits and tarts.

**Star ship**, Olmaia Brewery, Siena (Bitter pale ale, 5 English hops, 4.5%) 8,00

A tribute to Led Zeppelin. Amber ale with a considerable olfactory impact through fine herbs and vegetable overtones, a panoply of yeasts and malts turning quickly to dried fruits and oxidised apple. Finish of almond and “herbal” notes. Pair with: goat cheese, seasoned salami

**Tangerine Ipa**, Birrificio Olmaia, Siena - Tuscany (Session IPA, 4,5%) 8,00

Bitter style beer with American hops, contact foam and a slightly hazy amber color. On the nose the herbaceous hops, a caramelized and roasted note. Soft body and bitter finish. Pairing - Cured meats, seasoned pecorico cheeses and structured white pizzas

**Saison Dupont** (Saison, 6.5%, Belgium) 8,00

Blonde colour with golden reflections, fruity aroma with citrus and spicy notes. Intense flavour featuring a hop finish. Thirst-quenching but full bodied beer which can be matched with light dishes, soft cheeses and fatty cold cuts, as well as traditional and raw topped pizza.

**Pietra** (Lager, 6.5%, Corsica – Fr) 9,00

Bottom-fermented chestnut beer with a firm and compact head. The chestnut sweetness is well balanced by the bitterness of the hop, with an intense and lingering taste. The brackish hints of the Mediterranean scrubland emphasize the connection of this island beer with a great terroir. Suitable for pairing with a wide range of food: complex pizzas, fatty cured meats, sheep's milk cheese and French goat's milk cheese (chevre). Perfect matching with mushrooms and chickpea cream.

**Non-alcoholic Clausthaler** (Lager, Germany) 7,00  
Pale beer with golden reflections. Intense aroma of herbs and flowers with honey notes. Well-bodied with average persistent finish.  
Suitable for the whole meal

**Biere Du Boucanier Red**, Van Steenberge Brewery (Strong Ale, 7%, Belgium) 10,00  
Beautiful amber red color with full and brilliant foam. In the mouth it is round, with excellent spiciness and a perfect sweet-bitter balance. Low alcohol content with notes of tangerine and oriental spices. Versatile and thirst-quenching. Pairing - Red pizzas with fatty cured meats, goat's cheeses, mature parmesan

## 50 cl

**Peroni Gran Riserva** (Double Malt Bock, 6.6%, Italy) 10,00  
Amber ale with roasted hints in the nose. Full-bodied and intense flavor starting with spicy and dried fruit and caramel notes supported by a balanced structure, with a bitterish licorice finish. Pair with aged cured meat and cheese, elaborate pizzas.

**Augustiner Weiss Bier** (Weiss, 5,4%, Germany) 10,00  
Light wheat beer with golden reflections, opaque due to suspended yeasts, full-bodied foam. The bouquet is floral, with notes of fine spiciness, yellow pulp fruit, banana and freshly baked bread. Light and thirst-quenching, it ends with a bitter finish of orange peel. Pairing - Fresh cured meats and cheeses, medium complexity white pizzas

## 75 cl

**Saison Dupont Biologique** (Saison 5.5%, Belgium) 18,00  
Blonde colour with fine, white and persistent head. Bouquet revealing hints of wheat and slightly roasted grain. Medium body but intense, with herbaceous and dried fruit notes. Quite lingering finish, very drinkable. Pair with goat's milk cheeses and spun curd cheeses, as well as white pizzas.

**Olmaia La5** (Ale 5.5%, Italy – Val D'Orcia, Siena) 20,00  
Unfiltered, unpasteurized beer and re-fermented in the bottle. Honey colour with golden reflections. Flowery, slightly herbaceous and fruity notes in the nose. Good balance between the malt sweetness and the hop bitterness in the mouth. Full-bodied finish with a nice acidity, slightly spicy and lingering. Pair with red pizzas and Tuscan sheep's milk cheese.

**Rulles Blonde** (Ale 7%, Belgium) 20,00  
Golden colour, soft and creamy head, citric and spicy bouquet, with light malt notes of caramel. Thirst-quenching with a lingering finish, not very bitter. Pair with fatty cured meats and medium complex dishes, as well as elaborate pizzas.

**Blanche de Namur** (White, 4.5%, Belgium) 18,00  
Fresh and delicate bouquet of white flowers, bergamot and fine spicy hints of turmeric and coriander. Very drinkable, with citrus notes and spices well balanced by persistent bitterness. The fruity hints of white peach and lemon make it a thirst-quenching beer, but with a great personality. Made with raw wheat. Pair with pizzas topped with Spanish cured meat, salami and sheep's milk cheese, but also biscuits and tarts.

**Pietra** (Bock, 6.5%, Corsica – Fr) 21,00  
Bottom-fermented chestnut beer with a firm and compact head. The chestnut sweetness is well balanced by the bitterness of the hop, with an intense and lingering taste. The brackish hints of the Mediterranean scrubland emphasize the connection of this island beer with a great terroir. Suitable for pairing with a wide range of food: complex pizzas, fatty cured meats, sheep's milk cheese and French goat's milk cheese (chevre). Perfect matching with mushrooms and chickpea cream.

### **Méthode Champenoise - The missing link between beer and Champagne**

**Malheur Dark Brut** (Classical method, dark, 12%) 25,00  
Refermented in the bottle, this beer rests on yeasts in oak barrels for not less than 6 months. Mahogany colour with an Irish-coffee style head and roasted hints in the nose. Bouquet featuring prune, raisin and dried fruits, in addition to biscuit, dark chocolate, vanilla, and liquorice. Rhubarb and leather finish on roasted notes. Good balance in the mouth with further overtones of chocolate, coffee, red fruits and Mon cheri. Pair with: elaborate dishes, blue cheese

**Malheur Brut** (Classic Method, Blonde, Vol. 11%) 25,00  
Refermented beer in a clear bottle, aged in oak barrels for six months. Golden color slightly veiled. Notes of croissants with butter, toast and roasting but also a citrus note that refreshes the bouquet.  
Excellent for aperitif, with smoked salmon or small pastries.



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