

## ANTIPASTI

**LAMINE DI SALMONE AL GHEE** 140 g .....  
*Salmon slices with aromatic ghee, lemon waffle*

🔪 **CARPACCIO DI MANZO** 100 g .....  
*Beef carpaccio with shaved Parmesan, extra virgin olive oil, and arugula*

**GAMBERI TIGRE AL BRANDY** Imported Product 1 pc .....  
*Tiger shrimp in brandy, with basil and peperoncino*

**CAVOLFIORE PARMIGIANA** 400 g .....  
*Cauliflower in a Parmesan crust, Dijon aioli*

**RAVIOLONE BURRATA** 120 g .....  
*Fried fresh pasta stuffed with burrata, cherry tomato sauce, arugula, garlic chips, balsamic vinegar*

🔪 **CARCIOFO AL PARMIGIANO TARTUFATO** 160 g .....  
*Artichoke with truffled Parmesan cream*

🔪 **POLIPO E PATATE** 180 g .....  
*Spiced octopus with paprika, potatoes, Mediterranean lemon, and peperoncino*

**FRITTO MISTO DI MARE** 390 g .....  
*Crispy baby squid and shrimp, tartar sauce, arrabbiata sauce*

## ZUPPE

**ZUPPA DI MARE** 250 ml .....  
*Shrimp bisque with octopus, clams, and mussels; lightly spicy*

**MINISTRONE** 250 ml .....  
*Beans, carrot, squash, peas, potato, short pasta, Genovese pesto*

**ZUPPETTA DI BOSCO** 250 ml .....  
*Morel, portobello, porcini, and seasonal mushroom soup*

## INSALATA

**CAPRESE DI BUFALA** Imported Product 125 g .....  
*Buffalo mozzarella with sliced tomatoes, Genovese pesto*

🔪 **INSALATA VERDE** 200 g .....  
*Mixed greens, arugula, baby spinach, asparagus, celery, green beans, avocado, shaved Parmesan, lemon dressing*

**CARCIOFI E PARMIGIANO** 220 g .....  
*Artichoke hearts, caramelized onion, arugula, shaved Parmesan, lemon dressing*

**HEIRLOOM BURRATA** 360 g .....  
*Burrata, heirloom tomatoes, white truffle balsamic cream, arugula*

**INSALATA KING CRAB AL LIMONE** 100 g .....  
*King Crab salad, Mediterranean lemon*

## RISOTTI

**RISOTTO NERO FRUTTI DI MARE** 255 g .....  
*Squid ink, shrimp, octopus, mussels, clams*

**RISOTTO ASPARAGI** 235 g .....  
*Sautéed asparagus with garlic and pepper, Parmesan*

**RISOTTO ALLA PARMIGIANA** 260 g .....  
*Parmesan, white wine, crispy cheese*

**RISOTTO GORGONZOLA** 180 g .....  
*Gorgonzola, green grapes, Parmesan*

## PASTE

🔪 **LINGUINE SPICY ARAGOSTA** 120 g .....  
*Maine lobster, arrabbiata sauce*

**SPAGHETTI PRINCIPE DI NAPOLI** 210 g .....  
*Beef meatballs, tomato sauce, basil*

**PACCHERI ALL'AMATRICIANA** 130 g .....  
*Pancetta, Italian sausage, peperoncino, garlic, white wine, tomato*

**FETTUCCINE TRASTEVERE** 130 g .....  
*Handmade with asparagus and speck, finished tableside on a wheel of aged Asiago*

**CASARECCE AL SUGO DI ANATRA** 130 g .....  
*Slow-cooked duck ragù, pecorino*

**RAVIOLI CAPRESE** 110 g .....  
*Filled with mozzarella and Parmesan, tomato sauce*

🔪 **RIGATONI CARBONE** 130 g .....  
*Creamy vodka tomato sauce, Parmesan, peperoncino*

**TAGLIOLINI AL LIMONE E GAMBERI** 130 g .....  
*Creamy lemon-infused ricotta sauce, shrimp*

**LINGUINE VONGOLE** 130 g .....  
*Clams in white wine, garlic butter, parsley*

## PIZZE

🔪 **TARTUFO** 150 g .....  
*Truffle cream, fresh truffle shavings*

🔪 **MARGHERITA** 100 g .....  
*Tomato sauce, fresh mozzarella, basil, parmesan*

**CRISTINA** 150 g .....  
*Tomato sauce, prosciutto di Parma, arugula, Parmesan*

**CACIO E PEPE** 260 g .....  
*Burrata, fontina, gorgonzola, mozzarella, black pepper*  
With Black Truffle \$860 | Truffle \$1,930

**CAPRICCIOSA** 150 g .....  
*Mozzarella, mushrooms, ham, artichoke, black olives, capers*

**SALAME CALABRESE** 140 g .....  
*Spicy salami, mozzarella, tomato*

## PIATTI FORTI

🔪 **SALMONE E FARRO** 180 g .....  
*Grilled salmon with caper–lemon sauce, pesto farro*

🔪 **SPIGOLA AL VINO BIANCO** 180 g .....  
*Sea bass in white wine sauce with potatoes, parsley, caper berries, cherry tomatoes*

**ANATRA CONFIT** 240 g .....  
*Slow-confit duck, green peppercorn sauce, cauliflower purée*

**VITELLO LIMONE** 180 g .....  
*Escalopes of veal with butter and lemon sauce; mashed potatoes*

**FILETTO DI MANZO AL OPORTO E FOIE** 180 g .....  
*Port wine reduction, seared duck liver, baby carrots*

**COSTATA DI VITELLO A LA MILANESE** 680 g To Share .....  
*Veal Milanese served with arugula, Parmesan, lemon vinaigrette, pomodoro sauce*

Eating raw or undercooked seafood or shellfish is the responsibility of the person who ingests it. The weight of our dishes is prior to cooking. Check product availability. Table service: \$16

Prices in National Coin M.N. include 16% TAX. Authorized payment methods: Cash, Debit/Credit Card (Visa, MasterCard, Amex) 0% comision. Tip is voluntary, not obligatory.

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