

## ANTIPASTI

- LAMINE DI SALMONE AL GHEE AROMATIZZATO** 140 g . . . . .  
*Salmon slices with aromatic ghee and lemon waffle*
- 🔪 **CARPACCIO DI MANZO** 100 g . . . . .  
*Beef carpaccio with parmesan shavings, lemon vinaigrette, balsamic vinegar, and arugula*
- CARPACCIO DI ROAST BEEF E ZUCCHINI** 100 g . . . . .  
*Roast beef and zucchini carpaccio with jus vinaigrette, balsamic vinegar, and olive oil*
- TARTARE DI CERVO** 120 g . . . . .  
*Venison tartare with mustard dressing, served with fresh fennel in lemon vinaigrette*
- 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, served with Dijon mustard sauce*
- RAVIOLONE BURRATA** 120 g . . . . .  
*Raviolone filled with burrata, cherry tomato sauce, served with arugula, garlic chips, and balsamic vinegar*
- 🔪 **CARCIOFO SU FONDUTA DI PARMIGIANO TARTUFATA** 160 g . . . . .  
*Artichoke with truffled parmesan cream*
- VONGOLE AL VINO BIANCO** 500 g . . . . .  
*Clams in white wine with butter, onion, garlic, and parsley*
- 🔪 **POLIPO E PATATE** 180 g . . . . .  
*Octopus spiced with paprika, Mediterranean lemon, and peperoncino, served with potatoes*
- FRITTO MISTO DI MARE** 390 g . . . . .  
*Crispy baby squid and shrimp served with tartar sauce and livorno sauce*

## ZUPPE

- ZUPPA DI MARE** 250 ml . . . . .  
*Shrimp bisque, octopus, clam, mussel, asparagus, carrot, potato, and artichoke, slightly spicy*
- CAPELLETTI IN BRODO** 250 ml . . . . .  
*Capelletti in beef broth stuffed with prosciutto and parmesan*
- MINISTRONE** 250 ml . . . . .  
*Genovese pesto, carrot, zucchini, peas, and potato*
- ZUPPETTA DI BOSCO** 250 ml . . . . .  
*Morel mushroom soup*

## INSALATA

- MOZZARELLA DI BUFALA** Imported Product 125 g  
*Buffala mozzarella with tomato slices and Genovese pesto*
- 🔪 **INSALATA VERDE** 200 g . . . . .  
*Mixed greens, arugula, baby spinach, asparagus, celery, green beans, avocado, and parmesan shavings with lemon dressing*
- ASPARAGI VERONA** 180 g . . . . .  
*Gratinated with parmesan cheese, crispy prosciutto, and tarragon butter*
- 🔪 **HEIRLOOM BURRATA** 360 g . . . . .  
*Burrata with heirloom tomatoes, white truffle balsamic cream, and arugula*
- INSALATA DI GRANCHIO REALE AL LIMONE** 100 g . . . . .  
*King Crab salad with croutons and Mediterranean lemon*

## RISOTTI

- RISOTTO ASPARAGI** 235 g . . . . .  
*Sautéed asparagus with garlic and pepper, finished with butter and parmesan*
- RISOTTO POMODORO** 155 g . . . . .  
*Tomato sauce, finished with butter and parmesan*
- RISOTTO ALLA PARMIGIANA** 260 g . . . . .  
*Finished with butter, parmesan, and crispy cheese*
- RISOTTO AL NERO DI SEPPIA** 255 g . . . . .  
*Black risotto with squid ink, shrimp, octopus, mussels, and clams*
- RISOTTO GORGONZOLA** 180 g . . . . .  
*Sweet gorgonzola cheese with green grapes, finished with butter and parmesan*
- RISOTTO AL GRANCHIO REALE** 235 g . . . . .  
*King Crab risotto with celery, mascarpone; finished with butter and parmesan*

## PASTE

- SPAGHETTI PRINCIPE DI NAPOLI** 210 g . . . . .  
*With small beef meatballs in tomato and basil sauce*
- PENNE ARRABBIATA ALL'OLIVIERI** 180 g . . . . .  
*Short pasta in a tomato, garlic, and serrano chili sauce*
- CAPELLINI SCAMPONE** 210 g . . . . .  
*With prawns in a fresh cherry tomato sauce, white wine, garlic, and parsley*
- PACCHERI FUNGHI** 130 g . . . . .  
*Paccheri pasta in a creamy mushroom sauce, finished with parmesan*
- PACCHERI AMATRICIANA** 130 g . . . . .  
*Paccheri pasta with pancetta, Italian sausage, peperoncino, garlic, white wine, and tomato*
- PASTA TRASTEVERE** 130 g . . . . .  
*Handmade pasta with asparagus and speck, served on a wheel of aged Asiago cheese*
- STROZZAPRETI AL RAGÚ DI ANATRA** 130 g . . . . .  
*Handmade pasta with slow-cooked duck ragout*
- RAVIOLI CAPRESE** 110 g . . . . .  
*Ravioli filled with mozzarella and parmesan, served with fresh tomato sauce*
- 🔪 **RIGATONI CARBONE** 130 g . . . . .  
*Rigatoni pasta in a creamy tomato vodka sauce with parmesan and peperoncino*
- TAGLIOLINI RICOTTA LIMONE E GAMBERI** 130 g . . . . .  
*Creamy ricotta sauce flavored with lemon and shrimp*
- SPAGHETTI ALLA NERANO** 130 g . . . . .  
*Pasta sautéed with baby zucchini, basil, pecorino, and parmesan cheese*
- FETTUCINE AL ASTICE** 120 g . . . . .  
*Long pasta with lobster, pink sauce, and black pepper*

## PIZZE

- 🔪 **TARTUFO** 150 g . . . . .  
*With truffle cream and fresh truffle shavings*
- 🔪 **MARGHERITA** 100 g . . . . .  
*Tomato sauce, fresh mozzarella, basil, and parmesan*
- SALAME** 140 g . . . . .  
*Salami, mozzarella and tomato*
- CRISTINA** 150 g . . . . .  
*Tomato sauce, prosciutto, arugula, and parmesan*
- QUATTRO FORMAGGI** 165 g . . . . .  
*Asiago, gorgonzola, mozzarella and parmesan cheese*
- CACIO E PEPE** 260 g . . . . .  
*Burrata, fontina, gorgonzola, mozzarella, black pepper*  
With Black Truffle \$840 | Truffle \$1,880
- CAPRICCIOSA** 150 g . . . . .  
*Mozzarella, mushrooms, ham, artichoke, black olives and capers*

## PIATTI FORTI

- 🔪 **SALMONE E FARRO** 180 g . . . . .  
*Grilled salmon with caper and lemon sauce, served with farro pesto*
- 🔪 **SPIGOLA AL VINO BIANCO** 180 g . . . . .  
*Sea bass in white wine sauce with potatoes, parsley, capers, and cherry tomatoes*
- ANATRA CONFITADA** 240 g . . . . .  
*Duck confit with green pepper sauce and cauliflower purée*
- VITELLO LIMONE** 180 g . . . . .  
*Veal scaloppini with butter and lemon sauce, served with mashed potatoes*
- FILETTO DI MANZO AL OPORTO E FOIE** 180 g . . . . .  
*Port reduction, seared duck liver, and baby carrots*
- COSTATA DI VITELLO A LA MILANESE** 680 g To Share . . . . .  
*Veal Milanese served with arugula, parmesan, lemon vinaigrette, and livornese sauce*
- AGNELLO AL BURRO E ROSMARINO** 280 g . . . . .  
*Lamb chop with jus, Swiss chard, and morel mushrooms stuffed with sausages.*
- POLLO DI LATTE** 1 pc . . . . .  
*Milk-fed chicken with rosemary, sage, lemon, garlic, and white wine, served with oven-baked potato wedges*

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Trastevere