



SALADS

Octopus and cuttlefish salad with crunchy bread and courgette pesto € 16

Lettuce hearts with grilled chicken, crispy bacon, slivers of Parmesan cheese, toasted croutons with olive oil and Caesar dressing € 15

Caprese "pouch" with buffalo mozzarella from Campania and basil pesto ✓ € 16

"I sofà" salad with feta cheese, datterini vine tomatoes, Gaeta olives, avocado and seasonal exotic fruit ✓ € 15

STARTERS

Cured Parma ham with buffalo mozzarella from Campania and Casale del Giglio olive oil € 17

Mixed platter of cheeses and cold cuts from the Lazio region with citrus mustard and acacia honey with mini poppy seed croissant € 16

Thyme-smoked salmon roll filled with a goats' cheese and citrus mousse on a bed of valerian leaves and raspberry coulis € 17

Aubergine and buffalo mozzarella flan with a cream of San Marzano tomatoes and a basil emulsion ✓ € 16

The dishes served in this menu may contain one or more allergens pertaining to the 14 categories of allergens listed in Annex II of EU Regulation No. UE 1169/2011 such as: cereals containing gluten or derivatives thereof, crustaceans and products thereof, eggs and egg-based products, fish and products thereof, peanuts and products

FIRST COURSES

"Alla chitarra" spaghetti with lobster and datterini vine tomatoes •• € 23

Yellow tonnarelli pasta with cheese and pepper on a cream of pecorino romano cheese •• € 17

Drunken spaghetti "all'amatriciana" with pig's cheek bacon from Amatrice, pecorino romano cheese and a crispy tomato wafer •• € 17

Tortello filled with smoked aubergines with a piennolo tomato and swordfish •• € 18

Mezze maniche pasta "alla carbonara" with Lazio bacon and pecorino romano cheese • € 17

Bronze-drawn spaghetti with fresh cherry tomatoes and basil ✓✓ • € 17

Rice with an infusion of tomato, seared prawns and powdered cruschi peppers € 19



• These dishes are distinguished by our use of Gragnano Pasta, a protected geographical indication (PGI) product made from 100% Italian durum wheat semolina.

•• These dishes are prepared using fresh egg pasta

thereof, soybeans and products thereof, milk and products thereof (including lactose), nuts and products thereof, celery and celery based products, mustard and products thereof, sesame seeds and products thereof, sulphur dioxide and sulphites, lupin and products thereof, molluscs and products thereof.

MAIN COURSES

Catch of the day... € 28

Seafood pyramid with oysters, red prawns, striped prawns and tuna tartare € 30

Trio of tartare of sea bass, salmon and tuna served with andalouse sauce with lime, tartare sauce and gazpacho with Jack Daniel's € 26

Beef tartare with chopped tomatoes on a kataifi pastry € 28

Fillet of Angus beef with soy sauce and wild fennel € 28

DESSERTS & FRUIT

Coffee tiramisu with Osvego Gentilini biscuits € 11

Chocolate "Sanpietrino" pudding with a soft centre € 11

Mango cheesecake € 11

Crunchy hazelnut and cocoa crème brûlée € 11

Apple cake with sablée pastry served with vanilla and cinnamon ice cream € 11

Ice creams and sorbets € 10

Platter of exotic fruit and fresh seasonal fruit € 11

✓ Vegetarian dish ✓✓ Vegan dish

* Some products may be frozen depending on availability and season