



## DOLCI

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<b>MARTAMISU' NOT A TIRAMISU'</b>	13
layers of mascarpone cream, coffee soaked hazelnut shortbread, rich chocolate sauce - true roman style!	
<b>CROSTATA DI VISCIOLE</b>	10
ricotta + sour cherry tart	
<b>GRANITA</b>	8
coffee granita, whipped cream, hazelnut biscuit	
<b>ZABAGLIONE</b>	14
seasonal roast fruit, burnt marsala zabaglione	
<b>MARITOZZO</b>	9
roman sweet bun, whipped cream, crème pâtissière, candied orange	

## FORMAGGI

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<b>PECORINO ROMANO</b> (sheeps milk)	11
broadbeans, pane croccante	
<b>ROBIOLA</b> (buffalo milk)	12
orange mustard fruits, pane croccante	
<b>VENTO D'ESTATE</b> (sheeps milk)	12
orange mustard fruits, pane croccante	



## ANTIPASTI

<b>OLIO BUONO E BIANCA ROMANA</b>	9
roman focaccia, monti cecubi organic evoo	
<b>SUPPLI</b>	each 6
crumbed fried rice croquette, beef mince ragout, mozzarella	
<b>BURRO E ALICI</b>	each 7
anchovy + butter bruschetta	
<b>CARCIOFO ALLA GIUDIA</b>	each 9
fried globe artichoke	
<b>GNOCCHI FRITTI</b>	10
fried potato gnocchi, pecorino, black pepper	
<b>ASPARAGI</b>	16
grilled asparagus, free range egg yolk	
<b>ROMANA</b>	14
thin crusted pizza, san marzano tomato, oregano, evoo	
<b>MORTADELLA</b>	14
italian mortadella, pistachio, parmigiano	
<b>RICOTTA E VIGNAROLA</b>	20
house made ricotta, sautéed broadbeans, artichokes, peas, romaine lettuce	
<b>TIELLA GAETANA</b>	20
baby octopus black olive pie	
<b>SARDINE ARRAGANATE</b>	20
baked sardines, curly endive, breadcrumbs	
<b>SEPIE E CECI</b>	20
cuttlefish, mussels, chickpeas	
<b>POLPETTE</b>	16
veal meatballs, tomato ragout, soft polenta, pecorino	

## SECONDI

<b>VITELLO</b>	29
daily cut	
<b>SCOTTADITO</b>	each 11
grilled lamb tomahawk, chilli sautéed chicory	
<b>PESCE</b>	30
market fish	
<b>ARZILLA</b>	29
pan fried skate wing, butter, lemon, roman bean, pine nuts, sultanas	
<b>POLLO ALLA ROMANA</b>	29
corn fed chicken, mixed capsicum, salsa pomodoro	
<b>BISTECCA</b> 250g	33
riverine hanger steak	

## CONTORNI

<b>PATATE AL FORNO</b>	9
roasted potatoes, rosemary, garlic, evoo	
<b>BIETA E SPINACI RIPASSATI</b>	8
sautéed siverbeet, spinach	
<b>ZUCCHINE SCAPECHE</b>	8
marinated fried zucchini, mint, evoo	
<b>RUCOLA</b>	8
rocket, lemon, evoo	

## PASTE

<b>TONNARELLI CACIO E PEPE</b>	23
hand made thick spaghetti, pecorino romano dop, black pepper	
<b>BUCATINI</b>	24
hollow spaghetti, mussels, cherry tomato, basil, pecorino	
<b>PAPPARDELLE</b>	24
ribbon shaped pasta, lamb ragout	
<b>BOMBOLOTTI ALLA CARBONARA</b>	23
short tube pasta, egg yolk, guanciale, black pepper, pecorino romano dop	
<b>RISOTTO</b>	23
vialone nano rice, spinach, peas, broadbeans, zucchini flowers, mint	
<b>FETTUCINE</b>	24
thin ribbon pasta, blue eye cod, artichoke, yellow tomato	

## SCHIACCIATE

"pinza dough is not pizza.  
a unique technique dating back  
to the roman empire. rested 72  
hours, made with less oil and  
a high water content makes it  
highly digestible plus less  
calories!"

<b>MARGHERITA</b>	18
san marzano tomato, fior di latte, reggiano, basil	
<b>VELLETRI</b>	24
spring vegetable salsa, smoked mozzarella, yellow cherry tomato, artichokes	
<b>TRIONFALE</b>	24
mortadella, rocket, parsley pesto, stracciatella, pecorino	
<b>PRIMAVERA</b>	20
pecorino black pepper sauce, broadbeans, egg, mint	
<b>DE' FIORI</b>	25
buffalo mozzarella, zucchini flowers, anchovies, grana padano	
<b>TRASTEVERINA</b>	26
smoked fior di latte, potato, ham, kale confit	
<b>OSTIENSE</b>	22
tomato, anchovies, black olives	
<b>FLAMINIA</b>	26
tomato, prosciutto, mushrooms, black olives, fior di latte	
<b>NORCINA</b>	22
smoked mozzarella, spicy salami, tomato	
<b>AMATRICIANA</b>	24
san marzano tomato, guanciale, caramelised onion, shaved pecorino	
<b>SALARIA</b>	24
fior di latte, ricotta, lemon zest, fennel fronds, black pepper	