



## DOLCI

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<b>MARTAMISU'</b> NOT A TIRAMISU'	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>BLUE DI PECORA</b> (sheeps milk)	12
pickled figs, pane croccante	
<b>GRANA TRENTO</b> (cows milk)	12
pickled figs, pane croccante	



## ANTIPASTI

<b>OLIO BUONO E BIANCA ROMANA</b>	9
roman focaccia, monti cecubi evoo	
<b>FIORI DI ZUCCHINE</b>	each 6
fried zucchini flowers, anchovies, smoked mozzarella, sourdough batter	
<b>BURRO E ALICI</b>	each 7
anchovies + butter bruschetta	
<b>GNOCCHI FRITTI</b>	10
fried potato gnocchi, pecorino, black pepper	
<b>CARCIOFO</b>	each 7
oven roasted marinated artichoke	
<b>ROMANA</b>	14
thin crusted pizza, san marzano tomato, oregano, evoo	
<b>PROSCIUTTO</b>	10
24 month parma prosciutto	
<b>MORTADELLA</b>	14
italian mortadella, pistachio, parmigiano	
<b>RICOTTA ALLA PUTTANESCA</b>	20
house made ricotta, tomatoes, capers, olives, anchovy brine dressing	
<b>SARDINE ARRAGANATE</b>	20
baked sardines, curly endive, breadcrumbs	
<b>INSALATA DI POLIPO</b>	20
salad of baby octopus, black olives, cherry tomatoes, basil	
<b>ARROSTICINI</b>	each 4
grilled mini lamb skewer, lemon dressing	
<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>	29
market fish	
<b>POLLO ALLA DIAVOLA</b>	32
700g free range spicy chicken, zucchini + mint	
<b>BISTECCA</b>	33
280g rangers valley wagyu rump 5+	

## CONTORNI

<b>PATATE AL FORNO</b>	9
roasted potatoes, rosemary, garlic, evoo	
<b>INSALATA DI CANNELLINI</b>	8
cannellini beans, celery + parsley salad	
<b>CAVOLO NERO E SPINACI</b>	8
sautéed tuscan kale, spinach, lemon dressing	
<b>PISELLI</b>	9
sautéed peas, guanciale	
<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>SPAGHETTI FELICE</b>	23
cherry tomato, basil, mint, oregano, thyme, marjoram, ricotta	
<b>RIGATONI VACCINARA</b>	24
large tube pasta, oxtail ragout	
<b>BOMBOLOTTI AMATRICIANA</b>	23
short tube pasta, guanciale, tomato, pepper, chilli, pecorino	
<b>RISOTTO</b>	23
carnaroli rice, scampi tails, prawn bisque	
<b>FETTUCINE</b>	24
thin ribbon pasta, blue eye cod, artichoke, prawn bisque, yellow tomato	

## SUNDAY BRUNCH 12 - 4

<b>STRAPPA</b>	17
scrambled eggs, asparagus, roman brioche, arrabiata sauce	
<b>FRITTE</b>	17
two fried eggs, cacio e pepe salsa, crispy guanciale, roman focaccia	
<b>BIANCA ROMANA</b>	17
roman focaccia, ham, provolone, spring greens	
<b>BACON</b>	8
black pepper bacon	
<b>CECI E POMODORO</b>	6
roasted tomatoes, chick peas	

## 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	