



DOLCI

- MARTAMISU' NOT A TIRAMISU'** 13
layers of mascarpone cream,
coffee soaked hazelnut shortbread,
rich chocolate sauce - true roman style!
- CROSTATA DI VISCIOLE** 12
ricotta + sour cherry tart
- GRANITA** 9
coffee granita, whipped cream,
hazelnut biscuit
- ZABAGLIONE** 15
seasonal roast fruit, burnt marsala
zabaglione
- MARITOZZO** 11
roman sweet bun, whipped cream,
crème pâtissière, candied orange

FORMAGGI

- PECORINO ROMANO** (sheeps milk) 11
broadbeans, pane croccante
- BLUE DI PECORA** (sheeps milk) 12
pickled figs, pane croccante
- GRANA TRENTO** (cows milk) 12
pickled figs, pane croccante



ANTIPASTI

OLIO BUONO E BIANCA ROMANA	11
roman focaccia, monti cecubi evoo	
FIORI DI ZUCCHINE	each 7
fried zucchini flowers, anchovies, smoked mozzarella, sourdough batter	
BURRO E ALICI	each 7
anchovies + butter bruschetta	
GNOCCHI FRITTI	10
fried potato gnocchi, pecorino, black pepper	
CARCIOFO	each 7
oven roasted marinated artichoke	
ROMANA	14
thin crusted pizza, san marzano tomato, oregano, evoo	
RICOTTA ALLA PUTTANESCA	20
house made ricotta, tomatoes, capers, olives, anchovy dressing	
SARDINE ARRAGANATE	20
baked sardines, curly endive, breadcrumbs	
INSALATA DI POLIPO	20
salad of baby octopus, black olives, cherry tomatoes, basil	
ARROSTICINI	each 5
grilled mini lamb skewer, lemon dressing	
POLPETTE	16
veal meatballs, tomato ragout, soft polenta, pecorino	

SECONDI

VITELLO	29
daily cut	
SCOTTADITO	each 11
grilled lamb tomahawk, chilli sautéed chicory	
PESCE	29
market fish	
POLLO ALLA DIAVOLA	32
700g free range spicy chicken, zucchini + mint	
BISTECCA	33
280g rangers valley wagyu rump 5+	

CONTORNI

PATATE AL FORNO	9
roasted potatoes, rosemary, garlic, evoo	
INSALATA DI CANNELLINI	10
cannellini beans, celery + parsley salad	
CAVOLO NERO E SPINACI	9
sautéed tuscan kale, spinach, lemon dressing	
PISELLI	10
sautéed peas, guanciale	
RUCOLA	9
rocket, lemon, evoo	

PASTE

TONNARELLI CACIO E PEPE	23
hand made thick spaghetti, pecorino romano dop, black pepper	
SPAGHETTI FELICE	23
cherry tomato, basil, mint, oregano, thyme, marjoram, ricotta	
RIGATONI VACCINARA	25
large tube pasta, oxtail ragout	
BOMBOLOTTI AMATRICIANA	23
short tube pasta, guanciale, tomato, pepper, chilli, pecorino	
RISOTTO	25
carnaroli rice, scampi tails, prawn bisque	
FETTUCINE	26
thin ribbon pasta, blue eye cod, artichoke, prawn bisque, yellow tomato	

SUNDAY BRUNCH 12 - 4

STRAPPA	17
scrambled eggs, asparagus, roman brioche, arrabiata sauce	
FRITTE	17
two fried eggs, cacio e pepe salsa, crispy guanciale, roman focaccia	
BIANCA ROMANA	17
roman focaccia, ham, provolone, spring greens	
BACON	8
black pepper bacon	
CECI E POMODORO	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!"

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