

Antipasti

Appetizers

Antipasto Fico (fiore di zuccina, crocchetta cacio e uova, crostino cicoria e Gorgonzola, prosciutto S. Daniele)	12
House starter (fried zucchinis flower, cheese and egg croquette, Gorgonzola and chicory crostino, S. Daniele ham)	
La nostra parmigiana di melanzane	8
Our eggplant "parmigiana"	
Crocchette di baccalà mantecato con crema di ceci	8
Codfish croquettes with chickpeas cream	
Carpaccio di carne salada con olio al limone	12
Carpaccio of "salada" meat with lemon oil	
Fiori di zuccina, alici e ricotta di bufala	9
Battered deep fried zucchinis flowers with anchovies and buffalo ricotta	
Polpo scottato con patate ed olive taggiasche	12
Seared octopus, potatoes and "taggiasche" olives	
Uovo pochet fritto con fonduta di pecorino e tartufo	10
Pochet fried egg with pecorino cheese fondue and truffle	
Carpaccio di carciofi e Parmigiano	12
Artichokes carpaccio and Parmigiano cheese	
Caprese con mozzarella di bufala d.o.p.	9
Caprese with buffalo mozzarella d.o.p., tomatoes and sweet basil	
Prosciutto di San Daniele e mozzarella di bufala d.o.p.	10
San Daniele ham and buffalo mozzarella d.o.p.	

Primi

First courses

Spaghetti pomodoro e basilico	10
Spaghetti with tomato and basil	
La tradizione:	
Amatriciana,	11
Pasta with tomatoes, black pepper, Guanciale and Pecorino cheese	
Carbonara,	12
Pasta with egg, black pepper, Pecorino cheese and Guanciale	
Cacio e Pepe,	11
Pasta with Pecorino cheese and black pepper	
Gricia	11
Pasta with black pepper, Pecorino cheese and Guanciale	
Tonnarelli guanciale e carciofi	12
Pasta with artichokes and Guanciale	
Fettuccine al ragu'	12
Fettuccine with bolognese sauce	
Fagotti al ragù di coda, crema di pecorino e cacao	15
Filled pasta with oxtail ragù, Pecorino cheese cream and cocoa	
Spaghettoni vongole e bottarga	14
Spaghettoni with clams and bottarga	
Spaghetti cozze, vongole e olive taggiasche	13
Spaghetti with mussels, clams and "taggiasche" olives	

Secondi piatti

Main courses

Saltimbocca alla romana	12
Roman style veal with sage and cured ham	
Bistecca di manzo italiano	16
Italian meat beefsteak	
Abbacchio alla scottadito	16
Roman style grilled lamb chops	
Maialino, sedano rapa e broccoletti	16
Pork, celeriac and broccoletti	
Carré di agnello, crema di patate affumicate e formaggio caprino	18
Rack of lamb, smoked mashed potatoes and goat cheese	
Baccalà alla romana	16
Roman style codfish	
Frittura di calamari e gamberi*	14
Fried calamari and shrimps *	
Scampi e mazzancolle alla griglia *	18
Shrimp and jumbo prawns on the grill *	
Grigliata mista di pesce (min 2 pers p.p)	20
Mixed grilled fish (min 2 servings p.s.)	
Trancio di pesce secondo disponibilità del mare	17
Fish steak, day's catch	

Insalate

Salads

- Nicosia: lattuga, pomodoro, alici, tonno, uovo e cipolla** 7
Roman lettuce, tomatoes, anchovies, tuna, eggs and onions
- Palermo: arance, finocchi e olive nere** 7
Orange, fennels, black olives
- Greca: feta, pomodori, cetrioli, cipolla, olive nere e origano** 7
Feta cheese, tomatoes, cucumbers, onions, black olives, oregano
- Caesar: lattuga, pollo, parmigiano, crostino, salsa caesar** 9
Roman lettuce, grilled chicken, parmesan cheese, bread crostini, caesar dressing
- Insalatona: uova, mozzarella, pomodori, tonno, olive, lattuga** 9
Eggs, mozzarella, tomatoes, tuna fish, olives, roman lettuce

Contorni

Sides

- Verdure di stagione all'agro o ripassate** 5 / 7
Vegetables in season sauteed or boiled
- Patate arrosto** 4
Roast potatoes
- Patate fritte *** 4
Fried potatoes *

Pizzeria

Pizzas

Marinara	7	Capricciosa	11
Tomatoes, Garlic, Oregano		Tomatoes, Mozzarella, Mushrooms, Egg, Cured Ham, Olives, Artichokes	
Napoletana	9	Diavola	10
Tomatoes, Mozzarella, Anchovies		Tomatoes, Salami, Red Hot Chili Pepper,	
Pizza Rossa	7	Vegetariana	10
Tomatoes		With Mixed Grilled Vegetables and mozzarella	
Margherita	8	Radichio e Gorgonzola	10
Tomatoes, Mozzarella		Red Chicory And Gorgonzola Cheese	
Pizza al Prosciutto	10	Zucchine Julienne, Mozzarella e Alici	10
Tomatoes, Mozzarella, cured ham		Mozzarella, Anchovies, Zucchini Julienne	
Calzone Classico	10	Focaccia Wael Special: Rucola, Bufala, Pachino e Grana	12
Calzone With Mozzarella, Ham		Focaccia with rucola, mozzarella di bufala, pachino cherry tomatoes, parmesan cheese	
Calzone Funghi e Prosciutto	11	Boscaiola: Funghi e Salsiccia	10
Calzone With Mozzarella, Ham And Mushrooms		Mushrooms and sausage	
Bresaola Rughetta e Parmigiano	11	Quattro Formaggi	10
Bresaola, Rucola, Parmigiano Cheese		With four cheeses	
Parmigiana	10	Crostino	10
Tomatoes, Mozzarella, Eggplants, Parmigiano Cheese, Basil		Mozzarella and anchovies or mozzarella and ham	
Fico: Pachino Mozzarella Carciofini e Basilico	10	Fiori di Zucchina e Alici	11
Our Special "Fico": Cherry Tomatoes, Mozzarella, Artichokes, Basil		Zucchini flowers and anchovies	
Bufala	11		
Cherry Tomatoes, Mozzarella di Bufala, Basil			
Funghi	10		
Tomatoes, Mushrooms, and mozzarella			
Tonno e Cipolla Rossa	11		
Tomatoes, Mozzarella, Tuna, Red Onion			

Bevande

Beverages

Bibite in lattina Sodas	2.50	Birra alla spina (S) Draft beer (Small)	3
Birra in bottiglia Bottled Beer	5,50	Birra alla spina (M) Draft beer (Medium)	6
Vino della Casa 1Lt. 10 House Wine Red Or White		Birra alla spina (L) Draft beer (large)	10
Acqua Minerale (San Pellegrino) Sparkling water San Pellegrino			2.5
Acqua Minerale (Acqua di Nepi) Sparkling water Acqua di Nepi			2.5
Acqua Minerale (Acqua Panna) Sparkling water Acqua Panna			2.5

Caffetteria e Liquori

Coffee and liquors

ESPRESSO	2,00
CAFFE AMERICANO American coffee	3,50
GRAPPE	5 / 7
LIQUORI NAZIONALI O ESTERI Domestic or imported liquors	5 / 8

Curiosity

Mozzarella di bufala (Buffalo Mozzarella)

Buffalo mozzarella is made with the milk of water buffaloes, bred for centuries in the south of Italy. Buffalo milk is exceptionally tasty as it has more than twice the protein and fat content of cow milk. Buffaloes must be milked by hand.

Prosciutto San Daniele (San Daniele ham)

San Daniele ham comes from a very specific region in the northeast of Italy. The animals must be born and bred in Italy, their diet is disciplined by the law to only include first quality products, and each ham must be cured for at least 13 months.

Pecorino (or Romano Cheese)

Sheep are still bred in the immediate surroundings of Rome, and their milk is used to make this gem of the local gastronomy that we call pecorino or romano cheese. It can be eaten alone but its best use is to enhance the flavor of so many of our local dishes. Just take a look at our menu!

Gricia

Gricia is the grandmother of amatriciana! Before 1492, there were definitely no tomatoes in Rome, so people did pasta without. You can give it a try too- we promise you won't regret it!

La Carbonara

There are just as many recipe for carbonara as there are people in Rome. Enjoy ours!

Abbacchio alla "Scottadito"

Literally it means "it will burn your fingers". That is because it is so delicious that you can't stop eating it even if it's too hot to touch. Be prepared!

Fassona

Fassona is an autoctone breed of beef originally from Piedmont. It is a beef breed, characterized by the large muscle masses, the unique taste and of course the strict rules of nutrition. Furthermore, all the animals are identified and accompanied by a personal record from birth to slaughter.

Parmigiano Reggiano

Parmigiano Reggiano is a lot more than just parmesan. Did you know, for example, that dairy cows whose job is to make milk for Parmigiano cannot eat anything other than organic ay and grain? They have no access to silage, by products or nutrition meals. There are only 4000 farms in the whole world that produce milk destined to the production of Parmigiano Reggiano. It is really the king of cheeses, and one of the great prides of the Italian food industry.

ALLEGATO II – REGOLAMENTO C.E. 1169 / 2011

- A.** Cereali contenenti glutine (cioè grano, segale, orzo, avena, farro, kamut o i loro e prodotti derivati);
- B.** Crostacei e prodotti a base di crostacei;
- C.** Uova e prodotti a base di uova (comprese le uova di tutte le specie animali ovipari);
- D.** Pesce e prodotti a base di pesce
- E.** Soia e prodotti a base di soia
- F.** Latte e prodotti a base di latte (incluso lattosio
- G.** Frutta a guscio vale a dire mandorle, nocciole, noci, noci di acagiù, noci di pecan, noci del Brasile, pistacchi, noci macadamia (o noci del Queensland);
- H.** Sedano e prodotti a base di sedano;
- I.** Senape e prodotti a base di senape;
- J.** Semi di sesamo e prodotti a base di semi di sesamo;
- K.** Anidride solforosa e solfiti in concentrazioni superiori a 10mg/kg o 10mg/l espressi in termini di SO₂ totale da calcolarsi per prodotti così come proposti pronti al consumo;
- L.** Lupini e prodotti a base di lupini;
- M.** Molluschi e prodotti a base di molluschi

*= in caso di mancanza del prodotto fresco
può contenere alimento surgelato o congelato

*= If the fresh product is unavailable
may contain frozen food

Per qualsiasi necessità relativa ad intolleranze alimentari
o allergie ai prodotti,
lo staff sarà lieto di dare ogni necessaria informazione

For any problem relating to food intolerances or allergies to products,
the staff will be happy to give any necessary information