

Starters

Organic Egg 68° in White Asparagus Carpaccio and Premium Quality Black Truffle (3, 5, 7, 8)	16,00€
Boiled Beef Croquette, Green Sauce and Horseradish (1, 3, 7, 9)	12,00€
Octopus and Leek in a "Mugnaia" sauce (2, 7, 12)	13,00€
Panbrioche, Patanegra, Tomato Water and Basil (1, 7, 9)	12,00€
Cod, Chickpeas and Helichrysum (4, 11, 12)	12,00€
Shrimp tempura from Mazara del Vallo with a sour note of Buttermilk (2, 7, 12)	14,00€

Meat & Seafood Raw Specialities

Beef Tartare, Patanegra Ham Lard, marinated Celeriac mousse, Mint Oil, Celery Parmesan (7, 9, 12)	25,00€
Carpaccio of Gallipoli purple Prawns, Buttermilk, thousand points Truffle, Black Tea Lentils soup and Mandarin gel (1, 2, 7, 12)	25,00€
Marinated mackerel Sashimi, Almond wafer and fine de claire Oyster sauce (1, 4, 7, 8, 12)	22,00€
Beef Carpaccio, Foie Gras and Pomegranate gazpacho(1, 7)	25,00€

Pastas (made with the premium quality "Senatore Cappelli" flour

Bottoncini alla Gricia, 2 consistencies of Onion and smoked "Guanciale d'Ossvaldo" (1, 3, 7)	14,00€
Spaghettoni "Mancini" with Shellfish Arrabbiata and Evo Olive Oil dop with Parsley (1, 2, 9, 12)	16,00€
Raviolo filled with Liquid Amatriciana, Guanciale Powder, "Guffanti" Selection Pecorino and Creme Fraiche (1, 3, 7)	14,00€
Spaghetti Ferdinando II° Carbonara, "Guffanti" Selection Pecorino and Kampot Pepper (1, 3, 7)	15,00€
Tortello with Potatoes, Topinambur and Scorzonera, fondue of "Picinisco" Pecorino and Premium Quality Black Truffle (1, 3, 7, 9)	18,00€
Wholemeal Sedanini, Roman Zucchini "Concia", Scampi and Finger Lime (1, 2, 9)	14,00€

Meat & Fish Main dishes

Disassembled Coda alla Vaccinara, Guffanti Selection Pecorino, Pine Nuts, Raisins and Cocoa (7, 8, 9)	€22,00
Turbot in a "Cacciatora sauce" and braised Chard (4, 8, 9, 10)	€25,00
Danish Sashi Beef Fillet, Potatoes, Hay and Premium Quality Black Truffle (7, 9)	€40,00
Rack of lamb, late-season Radicchio, Jerez Vinegar and grain Mustard (7, 10)	€28,00
Saltimbocca alla Romana of braised Veal Cheek, San Daniele Ham and snow of wild Sage (9)	€28,00
Monkfish and Scorzoneria in Cardoncelli Mushroom Sauce (4, 7, 9)	€28,00

Di Stagione

Puntarelle Salad with Anchovies from the Cantabrian Sea Anchovies and dop extra virgin Olive Oil (4)	€10,00
Roman Artichoke cooked in a low temperature	€10,00

Per terminare

Crema brûlée with tonka bean, bitter mandarin and candied kumquat (1, 3, 7)	€10,00
Meringue, raspberry and salted caramel (1, 3, 7)	€10,00
Mascarpone, coffee and cocoa (1, 3, 7)	€10,00
Panna cotta, peanuts and beer (1, 3, 7, 8)	€10,00
Chocolate sphere, gianduja bubbles, caramel shortbread powder and melting dark chocolate (1, 3, 7, 8)	€10,00

Allergens

1. gluten	4. fish	7. milk	10. mustard	13. lupin
2. crustaceans	5. peanuts	8. dried fruits	11. sesame	14. molluscs
3. eggs	6. soybeans	9. celery	12. sulfites	