

Menu

- Cover charge: € 6 p.p.
- No half portion allowed
- Each dish additioned of seasonal truffle increases by € 30
- We kindly ask to report any allergies to the staff



Appetizers

Composé of raw fish, red tuna tartare and oyster from Brittany € 38

Sea bass, salmon, tuna fish, oyster from Brittany, red shrimps, langoustine - Raw and blast chilled fish - **Allergens:** fish, shellfish

Avocado mousse with steamed prawns € 30

Shrimp, avocado - **Allergens:** shellfish

Fried prawns and courgette flowers stuffed with sea bass and truffle mayonnaise € 30

Shrimps, courgette flowers, sea bass, egg white, yeast, flour - **Allergens:** gluten, shellfish, fish, egg

Beef fillet carpaccio with topinambur and parmesan flakes € 35

Beef, topinambur, parmesan - **Allergens:** dairy products

Foie gras escalope with Madeira-flavoured figs and plums € 35

Foie gras, figs, plums - **Allergens:** gluten

Grilled scallops with mushrooms and vegetables € 35

Scallops, mushrooms, vegetables - **Allergens:** clams

Eggplant "Parmigiana" with crispy smoked 'provolone' cheese € 25

Eggplant, smoked provola cheese, tomato, basil, flour, egg - **Allergens:** dairy products, egg

Plateau Royal of Oysters and shellfish (min. two people - upon order) € 220

Lobster, Brittany oysters, prawns, langoustine - **Allergens:** shellfish

Oyster of the day € 7

Allergens: shellfish

Caviar 30 gr € 140

Beluga 30 gr € 250





Traditional Roman Cuisine

Roman-style artichokes with 24-month-aged Parma ham € 28

Mixed legumes “à la vignarola” with bacon € 25

Tripe flavored with mint € 20

Tonnarelli “cacio e pepe” € 25

Rigatoni “alla carbonara” flavored with seasonal black truffle € 40

Stewed cod with pachino cherry tomatoes, raisins and toasted pine nuts € 38

Veal fillet “Saltimbocca” with sage and 24-month-aged Parma ham € 38

“Scottadito” lamb € 38

Fresh Pasta

Paccheri with seafood, shellfish, cherry tomatoes and pecorino cheese € 35

Paccheri, seafood, tomato, pecorino cheese - **Allergens:** gluten, shellfish, fish, dairy products

Ravioli with gorgonzola cheese, pears, nuts and Roman mint € 30

Ravioli, gorgonzola, pears, nuts, mint - **Allergens:** gluten, tree nuts

Risotto with Madras Curry and Peeled Prawns € 35

Rice, curry, shrimp, cream, flour - **Allergens:** shellfish, gluten

Linguine with mullet botargo and zucchini julienne € 35

Mullet botargo, courgettes, lemon vinaigrette, flour - **Allergens:** **gluten, fish**

Soup of pasta and beans with mixed € 32

Pasta, beans, seafood - **Allergens:** gluten, fish, shellfish

Tagliolini with cheese fondue and black truffle € 40 / white truffle € 50

Tagliolini, truffle, cheese - **Allergens:** dairy products, truffle, gluten

Tagliatelle with meat ragù, chanterelle mushroom and Bronte pistachios € 32

Tagliatelle, meat sauce, mushrooms, pistachios - **Allergens:** gluten

Artisanal tortellini in beef € 28

Tortellini, mixed meat, celery, carrot, onion, parmesan cheese - **Allergens:** gluten, dairy, egg, celery

All first courses can be made with gluten-free pasta ☒





Fresh fish of the day and shellfish

Sautéed mussels and clams with bread croutons € 30

Mussels, clams, parsley, garlic, oil, chilli, white wine, cherry tomatoes - **Allergens:** gluten, shellfish

Sliced red tuna glazed with balsamic vinegar € 35

Tuna, balsamic vinegar, lemon vinaigrette - **Allergens:** fish

Grilled shellfish and mixed fish of the day € 45

Catch of the day, langoustine, red prawns, squid, oil, lemon - **Allergens:** fish, shellfish

Sea bass escalope with tomatoes, potatoes, Gaeta olives and Salina capers € 40

Sea bass, flour, potatoes, olives, tomatoes, capers - **Allergens:** fish, gluten

Red mullet with light pesto, artichokes, potatoes and pine nuts € 40

Red mullet, basil pesto, artichokes, potatoes, pine nuts - **Allergens:** fish, nuts

Stewed catch of the day and crispy bread croutons € 45

Langoustine, red prawns, fish of the day, croutons, celery, carrot, onion, saffron - **Allergens:** shellfish, gluten, celery

Catch of the day (per hect.) € 10

Lobster (per hect.) € 14

Red prawns (per hect.) € 18

Langoustine (per hect.) € 18

Mediterranean lobster (per hect.) € 18





White and red meats

Tartare of Danish Crown beef fillet with Tropea onion, mustard and olive oil € 40

Beef, onion, oil, salt, pepper, mustard, tabasco, Worchester sauce, capers, egg, brandy, gherkins - **Allergens:** mustard, egg

Guinea fowl with mushrooms and Perigourdine sauce € 38

Guinea fowl, mushrooms, Perigourdine sauce - **Allergens:** dairy, gluten, sulphites

Beef tournedos with Madeira sauce and Foie Gras € 45

Beef, Madeira sauce, Foie Gras

Sliced beef entrecôte with bread panure, mushrooms and rocket € 40

Beef, bread crumbs, mushrooms, rocket - **Allergens:** gluten

Beef fillet chateaubriand with Béarnaise sauce and bacon (min. two people) € 90

Beef, bacon, Bernese sauce (egg, butter, estragon, lemon, reduction of vinegar) - **Allergens:** egg, dairy products

Side Dishes

Asparagus € 22

Porcini /Ovoli mushrooms (based on seasonality) € 30

Mixed grilled vegetables € 22

Vegetable caponata with pine nuts and basil € 22

Fried eggs with black truffle € 40

Seasonal vegetable side dishes € 14





Drinks, Coffee and Cocktails

Coffee € 5

Cappuccino € 5

Herbal teas € 5

Mineral water € 5

Cocktail bar € 12 /20

Beer € 7

Soft drink € 7

Distilled spirits € 10 /30

Champagne Flûte € 18

Spumante Flûte € 12

