

















## VEGETARIAN STARTERS

- Bao stuffed with red cabbage , broccoli croquette and sriracha mayonnaise   ( 3.8 ) € 16,50
- Avocado tartare with shallots cucumber lime zest and seed chips   € 16,50
- Vegan carasau bread lasagna with seasonal vegetables and vegetable béchamel   €16.50
- Gazpacho with crunchy vegetables   (10.1,) € 16.50

## SEA STARTERS

- Crunchy panzanella with sea bass carpaccio and basil (1,4,10) € 16,50
- Gratin squid on field salad and bottarga  (1,4,14) € 17.50
- Small octopus and zucchini threads fried in extra virgin olive oil and ginger mayonnaise ( 7,5 ) € 26
- Sautéed clams  (14) €. 24.00
- Catalan-style lobster salad with potatoes, cherry tomatoes, fresh onion and lime  (2.10) € 15 x hg

## RAW FISH AND CRUSTACEANS

- Oysters special claire's  (14) € 4,50 1 pcs
- Scampi, oil and lemon  ( 2 ) € 15,00 hg
- Salmon tacos with avocado and chives (4, 1.3) €17.50•
- Ahi Tuna nachos , with marinated tuna,wakame salad avocado scallions jalapenos sweet soy pickled ginger aioli, truffle cream sesame cilantro.  (10,4) € 23,50
- Mixed tartare ( 2 ) 15,00 hg 2 (4) € 29.50
  - Plateau of raw, tartare , oyster, prawns and shrimp  (14,2,4) € 75,00 ( 2 persone)

## **MEAT STARTERS**

Buffalo caprese, olive oil and basil 🍷 (8) € 16.50

Tacos filled with pork ribs, bbq sauce and caramelized onion (1.3) €16.50

Veal with tuna sauce with caper flower and mixed salad 🍷(3,4,10,) €17.50

Platter of local cold cuts cheese and bruschetta 🍷 (1.8) € 19,50

Marinated beef carpaccio with horseradish and rocket dressing 🍷 € 19.50

## **FIRST COURSES FROM THE SEA**

• Spaghettone garlic oil habenero pepper and amberjack carpaccio with lime 🍷 (1.10) €19.50

• Spaghetti with clams 🍷 (1.14) € 22.00

Cuttlefish ink lingotto, stuffed with turbot in clams and squid stew (1,3,14,8) € 24.00

• Pacchero with mixed seafood and yellow Pachino cherry tomatoes 🍷 (14,10,4,2) € 24.00

• Linguine with lobster and yellow cherry tomatoes 🍷 (1,2,10) € 35.00

## **FIRST COURSES OF MEAT**

• Roman traditional pasta : Cacio e pepe / carbonara / amatriciana 🍷 (1,3,8) € 15.00

Mezze maniche with onion fondue,crispy pork cheek and Roman pecorino cheese 🍴 (1.8) € 15.00

Spaghetti with ricotta, pachino and basil 🍴 (4) € 15.00

Fettuccine with Bolognese sauce (1,8,10) 🍴 € 19.50

### **MAIN COURSES OF THE SEA**

Grilled glazed salmon with honey soy and lime 🍴 (4.10) € 22.50

Tentacle of local grilled octopus with roasted peppers and mustard 🍴 (14) € 22.50

Porchetta tuna with ginger vegetables 🍴 (4.10) € 23.00

Mixed fried prawns and squids (1,2,14) € 24.00

Grilled lobster 🍴 (2) € 15.00 hg

### **FROM THE FISH SHOW**

Prepared:

(baked with potatoes, in salt crust, grilled, with ginger sauce, cacciatore sauce , mediterranean style) 🍴 (4). € 11,00 hg

Turbot, Sea Bream, Sea Bass, Amberjack, Strawberry, Dentex, Redfish, Marmore, San Pietro , Grouper, Fried fish, local prawns

## MAIN COURSES OF THE LAND

Roman saltimbocca with chicory (1.8) € 18,50

- Sliced chicken stuffed with low-fat cheese 🍷 (10) €18.50
- Meatballs in tomatoes sauce 4 pcs 🍷 (1.10) € 19.50
- Grilled rack of lamb with Roman courgette pie 🍷 (10,3,8) € 32.00

Grilled fillet of beef with soft potatoes 🍷 (8) € 32.00

## SIDE DISHES

- Sautéed chicor 🍷 ✓ € 8,00
  - Mix salad 🍷 ✓ € 8,00
  - Baked potatoes 🍷 ✓ € 8,00
- Steamed mixed seasonal vegetables 🍷 ✓ € 9.00
- Artichokes alla Giudia and Romana 🍷 ✓ € 10.00. (seasonal)
- Puntarelle with garlic and anchovies sauce 🍷 ✓ €10.00. (seasonal)

## DESSERT

- Hazelnut basket with ricotta mousse, grilled pistachio and dark chocolate (1,8,9) ✓  
€ 9,00
- Tiramisu Piccolo Mondo (1,3,8) ✓ € 9,00

• Selection of sorbets ( passion fruit, mango, green apple, strawberry, strawberry grape, salted caramel, white chocolate, gianduja, zabaglione) 🍷 (3.8) ✓ € 9,00

Fruit tart with pastry cream (1,3,8) € 12,00

Scomposta cheesecake with white chocolate mousse brown sugar meringue, passion fruit sorbet (3.8) 🍷 € 13,50

Prickly pear Bavarian cream with meringue breadsticks and mango sauce (4,5,6) 🍷 € 15.00

Sliced fruit 🍷 ✓ € 15,00