



FIRST DISHES

Amatriciana

Bucatini pasta, San Marzano tomatoes, bacon “Villani”, Pecorino Romano Cheese, black pepper (1, 7, 12) 13,00

Gricia

Mezze Maniche Rigate pasta with “Villani” bacon, Pecorino Romano Cheese, black pepper (1, 7, 12) 13,00

Carbonara

Spaghetti pasta, organic eggs (from Lazio), “Villani” bacon, Pecorino Romano Cheese, black pepper (1, 3, 7, 12) 13,00

Cacio e pepe

Tonnarelli homemade pasta, Pecorino Romano Cheese, black pepper (1, 7) 13,50

Fettuccine pomodoro e basilico

Fettuccine homemade pasta, cherry tomatoes and basil (1) 12,00

Forma

Mezze Maniche pasta, porcini mushrooms, sausages, cream, whipped into a form of Parmigiano Reggiano (1, 7, 12) 14,50

Pappardelle alla lepre

Pappardelle pasta, San Marzano tomatoes, hare and Pecorino Romano Cheese (1, 7, 12) 14,50

Gnocchetti al ragù di cinghiale

Homemade Gnocchi with wild boar sauce (1, 3, 7) 14,00

Gnocco taleggio e speck

Homemade Gnocchi with cream, Parmigiano Reggiano cheese and smoked ham (1, 3, 7) 14,00



FISH



Crema di scampi

Rice with Scampi cream (1, 4, 12) 16,50

Spaghetti alle vongole

Spaghetti pasta with clams (1, 4, 12, 13) 16,50

Tonnarelli allo scoglio

Seafood Tonnarelli (1, 4, 12, 13, 14) 16,50

Gnocchi fatti da noi

Homemade Gnocchi with Mazara red shrimp and zucchini flowers (1, 4, 12, 14) 21,00

1. Gluten 2. Crustaceans and products thereof 3. Egg and products thereof 4. Fish and products thereof 5. Peanuts and products thereof 6. Soybeans and products thereof 7. Milk and products thereof 8. Nuts and products thereof 9. Celery and products thereof 10. Mustard and products thereof 11. Sesame and products thereof 12. Sulphur dioxide and sulphites 13. Lupins and products thereof 14. Molluscs and products thereof