



## Seafood Antipasti

*Product availability according to market availability*

- Oysters "Gillardeau" (7)

2 pcsz. € 16

- Shrimp, Avocado and Citrus Salad (3)

€ 20

- Octopus, Fennel and Celeriac (7, 11)

€ 22

- Heart of an Artichoke

Stracciatella and Seared Rock Lobster (3, 5, 13)

*(Shrimp Bisque, Cream, Parsley, Mint)*

€ 22

- Tris Tartare of the Day (8; 3)

*(Avocado, Lemon, Lime, Extra Virgin Olive Oil, Black Pepper)*

€ 24

with Fresh Black Truffle €

- Fish Mosaic (7, 8, 11, 12; 13)

Selection of Fresh Daily Fish, Parsnip Cream and Poppy Seeds

*(Soy, cream, celery, orange)*

€ 24

- Clams and Mussels Sautéed (7; 11; 13; 14)

*(Garlic, Cherry Tomatoes, White Wine, Parsley)*

€ 26

- Mixed Raw Seafood (3, 7)

Red shrimp from Mazara del Vallo,  
Mazara Rock Lobster, Daily Tartar, Carpaccio, Oyster.

€ 34



## Land Antipasti

*Product availability according to market availability*

- Eggplant Parmesan (2; 5)

*(Eggplant, Tomatoes, Mozzarella, Parmesan)*

€ 18

- Bufala Burrata with Cherry Tomatoes and Pesto, Basil (4; 5)

€ 20

with Fresh Black Truffle €

- Roman Artichoke

with Puntarelle and Carasau Bread (5; 13)

*(Parsley, Mint, Lemon, Breadcrumbs, White Wine, Anchovies)*

€ 20

- Soup of the Day (2, 5; 13)

€ 20

- Burrata with 20-Month Prosciutto from Parma (5; 13)

€ 22

- Beef Carpaccio

Rucola, Shavings of Parmesan, and Citrus (5; 13)

€ 22

- Selection of Cured Meats and Cheeses with Mostarda, Sun-Dried Tomatoes, Walnuts, Taggiasca Olives (2; 5; 13)

€ 24

Products and prices are subject to market supply.

In the absence of fresh product due to lack of availability, fishing ban or weather conditions, a product frozen at origin (€) or blast chilled to ensure quality and safety, as described in the HACCP plan in accordance with EC Reg. 852/04 and EC Reg. 853/04, will be used.

If you have any allergies or intolerances, please ask the staff for the allergen register.



## Traditional Dishes

*Product availability according to market availability*

- **Tonnarelli all'Amatriciana**

**with Three-Tomato Sauce (2; 5; 14)**

*(Yellow Tomatoes, Red Cherry Tomatoes, Camone Tomatoes, Guanciale, Pecorino Cheese)*

€ 17

- **Tonnarelli alla Carbonara (2; 5;14)**

*(Guanciale, Egg, Roman Pecorino Cheese)*

€ 18

with Fresh Black Truffle €

- **Gnocchi with Three Tomatoes (2)**

*(Camone Tomatoes, Yellow Datterino Tomatoes, Red Datterino Tomatoes)*

€ 18

- **Tonnarelli Cacio Pepe al Pistacchio (2; 4, 5;13)**

*(Black Pepper, Roman Pecorino Cheese, Pistachio)*

€ 20

with Fresh Black Truffle €

- **Green Lasagnetta with Veal Ragù**

**Aromatic Herbs, Parmesan Fondue (2; 5; 9;13; 14)**

€ 20



## Pasta and Risotti

*Product availability according to market availability*

- Tortelli ai Funghi Porcini\* , Fatti in Casa,  
con Spuma di Parmigiano

(Ripieno: Ricotta, Funghi) (2; 5 ; 13; 14)

€ 22

with Fresh Black Truffle €

- Beetroot Risotto ‘Carnaroli’

Goat Cheese and Walnuts (4; 5)

€ 22

- Rosa del VIB

(Raviolo Filled with Cacio e Pepe and Truffle with a Sauce of Lime) (2;4; 5;13;14)

€ 24

with Fresh Black Truffle €

- Squid Ink Risotto with Mushrooms

(Pea Cream, Calamari, Toasted) (5, 7; 8; 13; 14)

€ 26

- Homemade Spaghetti with Seafood (2, 3; 7; 8; 13; 14)

€ 26

- Spaghetti with Black Garlic

Wild Salmon and Bottarga

(2; 8; 13; 14)

€ 30

- Fettuccine with Wagyu Ragù (2; 13; 14)

€ 32



## Fish Main Courses

*Product availability according to market availability*

- Salmon Fillet on Polenta Cream

with Broad Beans and Snow Peas (2; 8;13)

€ 28

- Marinated Cod on Chickpea and Potato Purée

Citrus and Wok-Stirred Vegetables (8;13)

€ 28

- Tuna Tataki in Pistachio Crust

with Radish and Fruit (4; 8; 13)

€ 28

- Stuffed Sea Bream in Potato Crust

on a Corn Puree (2; 5; 8; 13)

*(Stuffing: Sea Bream, American Potato, Fish Fumet)*

€ 28

- Mixed Grilled Fish

Wok Vegetables, Roasted Potatoes (3; 8; 13)

€ 34

- Sea Bass Baked in Salt 1 Kg. for 2 Pax

and Boiled Vegetables (8; 13;14)

€ 9 per 100 gr.



## Meat Main Courses

*Product availability according to market availability*

- **Chicken Supreme in Tanaki and Sesame Sauce**  
with Pak Choy and Potato Purée (1; 4; 12; 13)

€ 24

- **Beef Straccetti with Porcini Mushrooms,\***  
New Potatoes and Baby Vegetables (8; 10; 13; 14)

€ 26

- **Roman Veal Saltimbocca** (2; 5; 13;)

Veal, Raw Prosciutto, Sage, Sun Dried Tomatoes, Vegetables

€ 26

- **Veal Ossobuco on a Milanese Style Risotto** (5; 9; 13)  
*(Saffron, Meat Stock)*

€ 27

- **Flavored Herb-Crusted Lamb** (2; 4; 9; 13)  
American Potato, Purple Potato, White Potato,  
Carrots, Brown Stock

€ 27

- **Deer Pithiviers**

Deer Salami in Puff Pastry Crust (2; 5; 10; 13)  
*(Served with Potatoes Millefoglie and Caramelized red Onions)*

€ 28

- **Braised Beef in Barolo** (2; 5; 9; 13)  
*(Served with Potatoes Puree, Esparagus and Carrots)*

€ 30

- **Grilled Beef Filet with**  
Baby Potatoes and Wok Vegetables (5; 9; 13)

€ 36

with Fresh Black Truffle € 48



## Our Salads

*Product availability according to market availability*

- Mixed Green Salad (9)

€ 14

- Fennel, Citrus, Taggiasche Olives Salad (13)

€ 18

- Greek Salad (2; 5)

Tomato, Cucumber, Feta, Olives, Peppers, Red Onion

€ 18

- Quinoa & Avocado

Feta, Quinoa, Avocado, Peppers, Onion, Cucumber,  
Pomegranate, Pine Nuts (1; 4; 5)

€ 18

- Caesar Salad

Chicken, Lettuce, Egg, Parmesan, Toasted Bread (2; 5; 13; 14)

€ 20

## Sides

- Chicory (5)

€ 10

- Roasted Potatoes

€ 10

- Artichokes alla Romana (13)

€ 10

- Puntarelle (8; 12)

€ 10

- Wok Style Mixed Vegetables

€ 10

# Food Allergens List



## PEANUTS AND DERIVATIVES - (1)

(CREAMS AND CONDIMENTS CONTAINING PEANUTS, EVEN IN SMALL AMOUNTS)



## GLUTEN - (2)

(CEREALS CONTAINING GLUTEN: WHEAT, RYE, BARLEY, OATS, SPELT, KAMUT, INCLUDING THEIR HYBRIDIZED STRAINS)



## CRUSTACEANS AND DERIVATIVES - (3)

(SEA AND FRESHWATER CRUSTACEANS: SHRIMP, PRAWNS, SCAMPI, CRAB AND SIMILAR)



## TREE NUTS AND DERIVATIVES - (4)

(ALMONDS, HAZELNUTS, WALNUTS, CASHEWS, PECANS, PISTACHIOS)



## MILK AND DERIVATIVES - (5)

(ANY PRODUCT CONTAINING MILK: YOGURT, BISCUITS, CAKES, ICE CREAM AND VARIOUS CREAMS)



## LUPIN AND DERIVATIVES - (6)

(PRESENTI IN CIBI VEGAN SOTTO FORMA DI: ARROSTI, SALAMINI, FARINE E SIMILARI)



## MOLLUSCS AND DERIVATIVES - (7)

(SCALLOPS, RAZOR CLAMS, MUSSELS, OYSTERS, LIMPETS, CLAMS, TELLINS, ETC.)



## FISH AND DERIVATIVES - (8)

(FOOD PRODUCTS CONTAINING FISH, EVEN IN SMALL QUANTITIES)



## CELERY AND DERIVATIVES - (9)

(BOTH AS PIECES AND WITHIN PREPARED SOUPS, SAUCES AND VEGETABLE CONCENTRATES)



## MUSTARD AND DERIVATIVES - (10)

(MAY BE FOUND IN SAUCES AND DRESSINGS, ESPECIALLY MUSTARD SAUCES)



## SESAME SEEDS AND DERIVATIVES - (11)

(WHOLE SEEDS USED IN BREAD, FLOURS CONTAINING SMALL PERCENTAGES)



## SOY AND DERIVATIVES - (12)

(SOY-BASED PRODUCTS SUCH AS SOY MILK, TOFU, SOY NOODLES AND SIMILAR)



## SULPHUR DIOXIDE AND SULPHITES - (13)

(SULPHUR DIOXIDE AND SULPHITES AT CONCENTRATIONS ABOVE 10 MG/KG OR 10 MG/L EXPRESSED AS SO<sub>2</sub>, USED AS PRESERVATIVES AND MAY BE FOUND IN: PRESERVED FISH PRODUCTS, PICKLED FOODS, FOODS IN OIL OR BRINE, JAMS, VINEGAR, DRIED MUSHROOMS, SOFT DRINKS AND FRUIT JUICES)



## EGGS - (14)

(EGGS AND PRODUCTS CONTAINING EGGS: MAYONNAISE, EMULSIFIERS, FRESH EGG PASTA)



Frozen at origin product.

•You may request the full food allergen list from our service staff. Thank you.