



Seafood Antipasti

Product availability according to market availability

- Oysters "Gillardeau" (7)

2 pcs. € 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 €

- 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, Parmisan)

€ 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.

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For allergies and intolerances, please refer to the allergen list in the menu or ask our staff.



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 with Pistachio (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

- **Homemade Tortelli with Porcini* Mushrooms,
with Parmesan Foam**

(Filled with Ricotta Cheese and Mushrooms) **(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 Porcini* 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 Teriyaki and Sesame Sauce
with Pak Choi and Potato Purée (1; 4; 12; 13)

€ 24

- Beef Straccetti with Porcini* Mushrooms,
New Potatoes and Baby Vegetables (5; 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

- 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)

(present in vegan foods in the form of: roasts, salamis, flours, and similar products)



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 SO₂, 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.



Blast chilled to -18°C

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