

## ◆ Starters ◆

Stuffed potatoes with fontina cheese  
served with roman style broccoletti (7)

**13,00**

Crispy prawns\* with ginger and lemon in kataifi pastry  
served with homemade mayo (1, 2, 3)

**15,00**

Deep fried zucchini flowers filled with Agerola's Mozzarella  
and cantabrian anchovies (gluten free) (4, 7)

**11,00**

Roman style egg in tripe (3,7)  
(San Bartolomeo's eggs, Inserbo's tomatoes, pecorino romano cheese, mint)

**12,00**

Bread, butter and anchovies (1, 4, 7)  
(homemade wholemeal spelt bread, Normandy butter vanilla flavored and cantabrian anchovies)

**9,00**

Grass Pea Hummus, flavored ricotta cheese and curly endive (7, 11)

**11,00**

## ◆ Primi ◆

Fettuccine degli Angeli  
(Normandy butter, parmesan cheese and toasted sesame) (1, 3, 7, 11)

**14,00**

Rigatone Romano all' Amatriciana (1, 7) Carbonara (1, 3, 7) or Gricia (1, 7)

**14,00**

Traditional Tonnarelli cacio e pepi (1, 7)

**13,00**

Homemade Ravioli (1, 3, 7) (just ask for today's filling)

**16,00**

Tonnarelli clams and roman zucchini blossom lemon flavored (1, 14)

**18,00**

Today's soup

**13,00**

In this place the “scarpetta” is allowed!

## ◆ Secondi ◆

Stuffed squid with ... (1, 7, 8, 14)

**23,00**

Tuna steak tagliata with fresh mint pesto

**22,00**

Tender Lamb ribs served with sweet potatoes purè

**23,00**

Grilled sliced up beef Italian style with roasted potatoes

**28,00**

Oven baked eggplant rolls filled with provola cheese  
and basil in tomato sauce (7)

**15,00**

Slow cooked red suckling pig (3, 7, 10)

**22,00**

Vegetable balls and provolone cheese with orange flavored sweet(1, 3, 7, 8)

**16,00**

## ◆ Side dishes ◆

Garbatella's potatoes (Enzo's mum recipe): stewed with onion, fennel,  
pepper and bay leaves blended with wine and vinegar (12)

**7,00**

Cicory roman way

**7,00**

Seasonal salad

**7,00**

Homemade bread basket

**2,50**