

RESTA URANT MENU



“UN LEGAME INDISSOLUBILE TRA RISTORANTE E BOTTEGA”

APPETIZERS

FROM THE EARTH TO TASTE 50

Selection of Six Cured Meats and Six Cheeses - From different Italian regions and maturations, with delicacies from our pantry.

(for 2 people)

1-3-5-8-9-11-13

CURED MEAT & CHEESE BOARD 35

Selection of cured meats and cheeses from various Italian regions and aging styles.

(for 2 people)

1-3-5-8-9-11-13

SELECTION OF HAND-CUT PROSCIUTTO CRUDO 10

TRIO OF MEATBALLS 9

creamed cod with honey and mustard sauce, pulled pork with barbecue sauce, chicory and pecorino cheese)

CARNE SALADA CARPACCIO 14

with rocket, pachino tomatoes and pecorino fondue

7-10

JEWISH-STYLE ARTICHOKE 13

with anchovy mayo

1-3-4-10

CUTTLEFISH TAGLIATELLE 14

with peas and mint

6-14

ROMAN PASTA

AMATRICIANA

1-7

CARBONARA

1-3-7

GRICIA

1-7

Choose your guanciale:

- Marchigiano peppered guanciale **14**
- Cinta Senese guanciale **16**
- Apulian black pork guanciale **18**

OUR FIRST MEAL

CACIO E PEPE

14

1-7

STRUNCATURA

18

with Anchovies, Cherry Tomatoes, Nocellara dell'Etna Olive Crumble and 'Nduja-Flavoured Breadcrumbs

1-4

SPAGHETTONE

15

with Assorted Tomatoes and Olive Powder

1-9

MEZZE MANICHE

15

with Pienza Pecorino Cheese and Black Pepper

1-7

I NOSTRI PRIMI

HOMEMADE TORTELLI

18

Filled with Ricotta, Spinach and Marjoram,
Served with Butter and Sage

1-3-7

LINGUINE

18

with almonds and red shrimp colatura

1-2-3-4-7-8

RISOTTO ABRACADABRA

16

(liquorice liqueur, lemon)

9-12

MAIN COURSES

GRILLED BEEF SIRLOIN

28

griled

- Add Arnad lard

3-10

GRILLED BEEF FILLET

33

grilled and served with your choice of:

7-8

- Nebrodi hazelnut crumble
- Bleu D'Aoste cheese
- Red wine sauce

SALTIMBOCCA

18

typical roman course

1-7-12

SEARED TUNA

18

with tomato colatura and sour cream

with chives

4-7

ROAST OCTOPUS

20

with potato cream, herb oil and crispy pepper

9-14

SIDE DISHES

SILANE BAKED POTATOES

6

1-7

ESCAROLE WITH CAIAZZO OLIVE

7

12

SAUTEED CHICORY

7

MIXED GRILLED VEGETABLES

7

GREEN BEANS

7

with amatriciana sauce

8-12

BREAD BASKET

4

Small

BREAD BASKET

8

Large

1-8-11

KIDS MENU

PENNETTE

with Ligurian pesto

9

1-5-6-9-10

PASTA

with tomato sauce

9

1

SCOTTONA BEEF BURGER

With potato chips

14

1-5-6

CHICKEN CUTLET

With potato chips

12

1-5-6-8-11

FRENCH FRIES OR ROASTED POTATOES

6

1-5-6

BEVERAGES

STILL WATER FILETTE 3.50

SPARKLING WATER FILETTE 3.50

COLA / COLA ZERO 4

ORANGE SODA 4

GAZZOSA 4

CHINOTTO 4

RINALDI COFFEE 2.3

DECAFFEINATED RINALDI
COFFEE 2.5

Allergen Information

Please note that the dishes prepared in this restaurant may contain traces of allergens. For further details, our dining room staff will be happy to assist you.

Below is the list of allergens as indicated by EU Regulation 1169/11:

1.Cereals containing gluten 2.Crustaceans and products thereof 3.Eggs and egg-based products 4.Fish and fish-based products 5.Peanuts and peanut-based products 6.Soybeans and soy-based products 7.Milk and dairy products 8.Tree nuts 9.Celery 10.Mustard and mustard-based products 11.Sesame seeds and sesame-based products 12.Sulphur dioxide and sulphites 13.Lupin and lupin-based products 14.Molluscs and mollusc-based products

DESSERTS

RICOTTA GRANITA

with candied capers and caper powder

8

7

GELATO

fruit shapes

8

3-7-8

RED BERRIES

chantilly cream and bergamot meringue cup

8

3-6-7-8

DESSERT

of the day

8

CHEESE BOARD

with a glass of passito wine

12

1-7-8-12