

STARTERS

Piedmontese Fassona tartare

*Pecorino Romano cream, purple Cabbage sauce, Pioppini mushrooms,
toasted Hazelnut (1,3,6,7,9)*

17 euros

Picanha carpaccio Yoza selection

Carioca sauce, mayonnaise Lime and Nasturtium (3,7)

16 euros

Tomato flan

double consistency Buffalo mozzarella, Basil oil (6)

15 euros

Tricolor Burrata

Datterino tomatoes, Basil pesto, Chives and EVO oil (6,7)

14 euros

Sea bass tartare

*with Citrus fruits, Red fruit gelé, white Chocolate,
pink Pepper and Coriander water (4)*

17 euros

Beef tacos

*shredded in BBQ sauce, Stracciatella Pugliese cheese,
sweet and sour Onion and Sour cream (6,7,9,14)*

16 euros

Pata Negra Iberico

aged 36 months, concassè of Datterino tomatoes and toasted Bread (1)

27 euros

Fried Anchovies and Squid

with Citrus mayonnaise (1,3,4,5,7)

16 euros

FIRST COURSES

Linguine with Basil pesto

Single grain "Felicetti" pasta, Stracciatella Pugliese cheese cream, confit cherry Tomatoes and toasted Pine nuts (1,6,7)

17 euros

Carrot Risotto

Piedmontese Fassona tartare, Blu Mirtillo cheese cream and toasted Almonds (6,7,9)

17 euros

Fettuccine with Picanha ragù Yoza selection

Fresh pasta with salted and Olive wood smoked Ricotta (1,3,6,8)

16 euros

Big Spaghetti with Squid

Single grain "Felicetti" pasta, Buffalo mozzarella cream and Zucchini sauce (1,4,6,7)

19 euros

Stuffed Carbonara Pasta

Handmade stuffed fresh pasta with Pecorino Romano heart and seasoned bacon (1,3,6)

17 euros

Tonnarelli with cheese and pepper cream, Red Shrimp

Fresh pasta with Pecorino Romano cheese and pepper cream, Mazara del Vallo Red Shrimp tartare (1,2,6)*

23 euros

MAIN COURSES

Beef cheek

*braised in Barolo wine, sautéed Roman style Chicory
on baked Bread (1,6,8,14)*

24 euros

Roasted Octopus

*Orange sauce, yellow Potato cob, Jerusalem artichoke in
double consistency and Squid ink coral
(4,6,7)*

26 euros

Wagyu* Burger

*200 gr., Bread with herb flavored Butter, fried yellow peel Potato,
homemade mayonnaise and mustard ketchup,
dehydrated Gherkins (1,3,6,7,9,10,14)*

25 euros

Rack of Lamb

*Green sauce, baby vegetables glazed with Butter and
Almond cream (3,4,6,7,8,14)*

26 euros

Pork fillet

*cooked at low temperature and larded in Cabbage leaves, Coral green
beans with Raisins and Pine nuts, Honey Mustard sauce (3,7,9)*

23 euros

GRILL

All cuts of meat are 300 grams

Beef Entrecote

22 euros

Beef Entrecote dry aged 30/45 days

27 euros

Ribeye Beef Yoza selection

32 euros

Ribeye Beef Yoza selection dry aged 30/45 days

37 euros

Sirloin Beef Sakura selection

30 euros

Sirloin Beef Sakura selection dry aged 30/45 days

35 euros

Fillet Beef Sakura selection

31 euros

Fillet Beef Sakura selection dry aged 30/45 days

36 euros

SIDE DISHES

Baked Potatoes

flavored with Thyme, Shallots and Rosemary

7 euros

Chicory

sautéed at Roman style with Oil, Garlic and Red Chili Pepper

7 euros

Mediterranean salad

with Fennel, Oranges, black Olives and EVO oil

8 euros

Grilled vegetables

Eggplant, Zucchini and Carrots with Basil oil

7 euros

Mixed salad

with Carrots and Datterino Tomatoes

7 euros

DESSERTS

Pistachio frozen mousse
with Lemon meringue and chopped Pistachios (3,6,7)

9 euros

Tiramisù
*dark Chocolate hemisfere with Tiramisù surprise
and espresso coffee (1,3,6)*

8 euros

Chocolate cake
with a warm heart of dark Chocolate and ice cream (3,6)

9 euros

Mango Cheesecake
with sheep's Ricotta cheese and Mango glaze (1,3,6)

9 euros

Decomposed millefeuille
puff pastry with Chantilly cream with Rum and seasonal fruit (1,3,6,14)

8 euros

DRINKS

Water, microfiltered and bottled

2,5 euros

Water, mineral bottled - San Pellegrino sparkling or Panna
still

4 euros

Coca Cola, Coca Cola Zero, Lurisia (Chinotto - Gassosa -
bitter Orange juice)

4 euros

Lavazza Coffee, Espresso - Decaffeinated, with milk

2,5 euros

Cappuccino, decaffeinated cappuccino, american coffee

4 euros

Cost of service, oil and bread, cover charge - 3 euros per person

ALLERGENS

1 Cereals and derivatives - 2 Crustaceans - 3 Eggs - 4 Fish - 5 Peanuts - 6 Milk -
7 Nuts - 8 Celery - 9 Mustards - 10 Soy - 11 Sesame - 12 Lupini -
13 Clams - 14 Sulphites

* Products with an asterisk, if not fresh, could be frozen

BOTTLED BEER

Grimbergen – *Blonde 0.33 lt, vol. 6,7%*

6 euros

Opperbacco 4.7 – *Artisanal, Golden Ale 0,33, vol. 4,7%*

7 euros

Bianca Piperita – *Artisanal, Blanche 0,33, vol. 4,6%*

7 euros

Luna Rossa – *Artisanal, Belgian Amber Ale 0,33, vol. 7%*

7 euros

WINES BY THE GLASS

Prosecco Valdobbiadene Superiore DOCG – *Bernardi, vol. 11,5%*

7 euros

Velobra – *Red, Lazio, Cesanese del Piglio DOCG, Terenzi, vol. 14,5%*

7 euros

Merlot – *Red, Lazio IGT, Casale del Giglio, vol. 14%*

8 euros

Via Santa – *White, Lazio Passerina del Frusinate IGT, Terenzi, vol. 13%*

7 euros

Chardonnay – *White, Lazio IGT, Casale del Giglio, vol. 13%*

8 euros