

STARTERS

Piedmontese Fassona tartare

Quail egg, Cardoncelli mushrooms, Saffron mayonnaise and fine black Truffle (3,7,9)

19 euros

Picanha carpaccio Yoza selection

Basil oil and Maldon salt crystals

13 euros

Eggplant flan

Datterino tomato coulis, red Onion from Tropea, salted Ricotta cheese smoked with Olive wood (3,6)

15 euros

Tricolor Burrata cheese

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

14 euros

Shrimp tartare

Raw red Shrimp from Sicily, its cream and toasted powder, Buffalo cheese cream (2,6,8,14)*

19 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

Fish and Artichoke Chips

fried Prawns and Cod, Mint mayonnaise (1,2,3,4,5,7)

16 euros

FIRST COURSES

Linguine with Basil pesto

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

17 euros

Pumpkin, Scallop and Porcini risotto

Pumpkin in double consistency, Scallop with Butter, cream black Garlic and Porcini mushrooms (6,13)

19 euros

Fettuccine with Picanha ragù Yoza selection

Fresh artisanal pasta with ragù, 24 month Parmigiano Reggiano (1,3,6,8)

16 euros

Spaghettono Lobster and Nduja

Felicetti Monograno Pasta, Lobster sauce, spicy Nduja and Crusco pepper (1,2,4,8)

22 euros

Stuffed Carbonara Pasta

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

17 euros

Tonnarelli cheese and pepper cream, raw Red Shrimp

Fresh pasta with Pecorino Romano cheese and pepper cream, raw Sicily Red Shrimp tartare and its bisque (1,2,6)*

22 euros

MAIN COURSES

Beef cheek

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

26 euros

Flank steak

*Beef with its stock and Porcini mushrooms, Avezzano yellow Potato puree
with prized black Truffle (6,8,14)*

27 euros

Wagyu* Burger

*decomposed burgher whit beef Wagyu Japanese Black 200 gr., bun Bread,
fried Potato, homemade mayonnaise and Mustard ketchup
(1,3,6,7,9,10,11,14)*

26 euros

Pork Ribs

*Umbrian Pork with BBQ and Honey sauce, Roman broccoli sautéed in
garlic and oil, puffed Quinoa and Carrot compote (14)*

25 euros

Seafood soup

*white fish broth with Shellfish, Mussels and Clams,
Bread homemade cover (1,2,4,8,13)*

29 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

Roman Artichoke

with Garlic, Oil and Mint

8 euros

Grilled vegetables

Eggplant, Zucchini and Radish with Basil oil

7 euros

Mixed salad

with Carrots and Datterino Tomatoes

7 euros

Sautéed turnip Tops

with Garlic, Oil and Red Chili pepper

7 euros

DESSERTS

Hazelnut semifreddo

with Piedmont Hazelnuts, chopped Hazelnuts and cream (1,3,6,7)

9 euros

Tiramisù

dark Chocolate hemisphere with Tiramisù surprise, espresso coffee (1,3,6)

8 euros

Chocolate Cake

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

9 euros

Pistachio Cheesecake

with Lemon meringue and chopped Pistachios (1, 3,6,7)

9 euros

Black Forest

single portion of sponge cake with bitter Cocoa and Cointreau, Cherry jam and glazed black Cherries, Whipped cream (1,3,6,7,14)

9 euros

DRINKS

Water, microfiltered and bottled

2,5 euros

Water, mineral bottled - San Pellegrino or
Panna still

4 euros

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

4 euros

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 Lupins -
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 Sup. DOCG – *Bianca Vigna, vol. 11,5%*

8 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

Trebbiano d’Abruzzo – *White, DOC, Masciarelli, vol. 13%*

7 euros

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

8 euros