

STARTERS

BREAD BUTTER AND CANTABRIAN ANCHOVIES (1,4,7)	14
MULLET NUGGETS (1,4,12,15) WITH AND A SPICY SWEET AND SOUR SAUCE	10
ROASTED ARTICHOCKE(1,3,7) WITH A POTATO DONUT AND A SPINACH SAUCE	12
BEEF CROQUETTES (1,4,7,10) WITH GREEN SAUCE	9
CACIO & EGGS BALLS (1,3,7,c) WITH TOMATOES AND PARMESAN FOAM	8
FAUX CABBAGE TACO (1,4,12,A,C) WITH SPICY BRAISED CABBAGE A GREEN APPLE MOSTARDA AND NACHO CRUMB	10
CYLINDER WITH “GENOVESE” COD (10,12,15,A) WITH PARSLEY SAUCE AND SALAD	10
TUNA PASTRAMI (4,10,12) WITH WILD LEAFY GREENS	13
AUTUMN ROLLS (1,6,9,10,12,15,A,C) WITH WOK AND PORK	8

CUTTING BOARDS

SELECTION OF 3 CHARCUTERIE & 3 CHEESE (1,7,12)	19
CUTTING OF PATANEGRA (1, 12) WITH TOMATO BREAD	14
CUTTING VEGAN AND FRIED PIZZAZA (1, 12) SELECTION OF VEGETABLES IN OIL “AGNONI” AND HUMMUS	16
GIARDINIERA “BOTTEGA PAVESI“ SWEET AND SOUR VEGETABLES	8

FIRST DISHES

“PAPPARDELLE” WITH RAGÚ (1,3,7,9,12,A,C)	15
BREAD GNOCCHI (1,7,12,14,A,) WITH AMBERJACK, ARTICHOKE AND MINT	16
COD “RAVIOLI” (1,3,4,7,12,A,C) WITH CHICKPEAS AND CHESTNUTS	16
ROMAN TRADITIONAL PASTA DISHES (1,3,7) AMATRICIANA, CARBONARA, CACIO & PEPE, GRICIA ALSO AVAILABLE ALSO WITH GLUTEN FREE PASTA	12

SECOND COURSES

ROASTED SALTED COD (4,7) WITH ROASTED ARTICHOKE MINT AND PARSLEY DRESSING AND A SUNCHOCHE SAUCE	18
BRAISED BEEF CHEEK WITH STOUT JUS (1,6,9,10,12,A,C) WITH SWEET POTATO PURE AN APPLE AND JALAPENO GEL AND BEET CHIPS	18
ROSTED TUNA TO THE HUNTER (4,7) WITH POTATO FOAM AND OLIVE CRUMBLE	19
PORTUGUESE ROASTED COCKEREL (1,A,C) WITH ROASTED POTATOES	13
GRILLED BEEF (1,A) WITH POTATOES PAVÉ AND CHICORY	18
STEAMED TURBOT (1,4,8,12,A) WITH CELERIAC PUREE, “ROMESCO” AND CRUNCHY LEEKS	17
BEEF TARTARE (1,10,12) WITH DRIED TOMATOES, CAPPERS AND MUSTARD	15
FRIED SHRIMPS AND SQUID (1,2,12,14) *	14
SOY GLASSED SOUS VIDE EGGPLANT CELERIAC PURE ROMESCO AND FRIED CAULIFLOWER	14

SIDE DISHES

ROASTED POTATOES	6
FRIED POTATOES (1) *	
VEGETABLES SIDE - DISHES	6
WOK (6,11), STIR-FRIED, GRILLED, CHICORY, STIR-FRY “MISTICANZA”, RAW FIELD “MISTICANZA”	
VEGETABLE TEMPURA (1, 3) *	5

BOWLS

ONLY LUNCH MENÚ

SHRIMP BOWL (2,3,11,12) *	13
STIR SHRIMP, AVOCADO, SUSHI RICE, CUCUMBER, MANGO, SESAME SEEDS (SERVED WITH SPICY MAYO)	
SALMON BOWL (4,7,8) *	13
MARINATED SALMON, SUSHI RICE, EDAMAME, AVOCADO, CANDIED GINGER (SERVED WITH TERIYAKY SAUCE)	
PORK BELLY BOWL (1,9,10) *	13
SUSHI RICE, GLAZED PORK, VEGETABLE WOK, TERIYAKI SAUCE	

SANDWICHES

SERVED WITH HOMEMADE BREAD AND FRIED POTATOES

ROYALE BEEF BURGER (1,3,7,11) *	14
180 G ITALIAN BEEF BURGER, WHITE BREAD, SALAD, TOMATO, CHEDDAR, BACON AND BBQ SAUCE	
CRISPY CHICKEN (1,3,7,9,10,11) *	13
MAXI CRISPY CHICKEN CUTLET, WHITE BREAD, SALAD, TOMATOES, SPICY MAYONNAISE	
VEGGY BURGER (1,7,11,13) *	13
CHICKPEA BURGER, WHITE BREAD, CARAMELIZED ONION, SOUR CREAM	
CLUB SANDWICH (1,3,7,10,11) *	12
GRILLED CHICKEN FILLETS, BACON, SALAD, TOMATO, EGG, MAYONNAISE	

DESSERTS

HOMEMADE APPLE FRITTER (1,3,8,7) WITH VANILLA ICE CREAM, MUESLI AND CARAMEL	8
PEAR AND WILD CHERRY CRUMBLE (1,3,7,8)	5
COCOA TARTLET (1, 3, 7, 8) WITH MASCARPONE CREAM	6
TIRAMISÚ (1,3,7)	5
GRANDMOTHER CAKE (1,3,7,8)	5
LONDON CHEESECAKE (1,7,8) WITH WILD BERRIES OR CHOCOLATE SAUCE	5
CROSTATA (1,3,7) (PIE WITH APRICOT JAM)	4
APPLE PIE (1,3,7,8)	4
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BREAD (1)	2
MINERAL WATER 1 L.	2

ALLERGENE MENU

- I. CEREALS 2. SHELLFISH 3. EGG
4. FISH 5. PEANUTS 6. SOY 7. LACTOSE 8. NUTS 9. CELERY
10. MUSTARD 11. SESAME 12. SULPHITES AND SULPHUR DIOXIDE
13. WOLFISH 14. MOLLUSK 15. CHILI PEPPER A. GARLIC C. ONION

* MARKED PRODUCTS, DEPENDING ON SEASONALITY, COULD BE FROZEN