

STARTERS

BREAD BUTTER AND CANTABRIAN ANCHOVIES (1,4,7)	14
TOSTADA WITH ALICI (1,4,10,12) WITH MARINATED ANCHOVIES, AVOCADO, TOMATILLO, CARAMILIZED ONION AND CERRY TOMATOS	9
ZUCCHINI FLOWER (1,4,7) WITH LEMON, SHEEPS MILK RICOTTA, SMOKED PROVOLA, ANCHOUS	9
BEEF CROQUETTES (1,4,7,10) WITH GREEN SAUCE	9
EGGPLANT BALLS (1,3,7,C) WITH TOMATOES SAUCE AND PARMESAN FOAM	9
FAUX CABBAGE TACO (1,4,12,A,C) WITH SPICY BRAISED CABBAGE A GREEN APPLE MOSTARDA AND NACHO CRUMB	10
SALTED COD WAFFLE (1,3,4) WITH SMOKED EGGPLANT E RED PEPPER SALAD	10
PULLED ROLLS (1,6,9,10,12,15,A,C) WITH WOK AND PORK	8
BEET TARTARE (6,8,10,11) WITH A THAHINA EMULSION AND WAINUTS	9

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 PIZZZA (1, 12) SELECTION OF VEGETABLES IN OIL “AGNONI” AND HUMMUS	16
GIARDINIERA “BOTTEGA PAVESI” SWEET AND SOUR VEGETABLES	8

FIRST DISHES

AVAILABLE ALSO GLUTEN FREE

SPAGHETTONI “MANCINI” BUTTER AND ANCHOVIES (1,4,7,9,12)	15
BREAD GNOCCHI (1,7,12,14,A) BRAISED ZUCCHINE BASIL ,GOAT RICOTTA AND CANDIED LEMON	14
POTATO FILLED “RAVIOLI” (1,3,7,12,A) CREAMED PEAS WITH MINT ,FAVA BEANS WITH BREAD CRUMBS	16
ROMAN TRADITIONAL PASTA DISHES (1,3,7) AMATRICIANA, CARBONARA, CACIO & PEPE, GRICIA	12

SECOND COURSES

WARM SALTED COD E CHICKPEA SALAD (4,12,13) WITH ROSTED PEPPER & HYDROPONIC ERBS	18
IBERIAN PRESA (1,10,12,C) WITH CELERY ROOT PURE ROASTED CAROT GIRELLA AND STOUT SAUCE	18
ROASTED TUNA NICOISE (1,3,4,7,9,10,12) WITH POTATO FOAM AND OLIVE CRUMBLE	19
PORTUGUESE ROASTED COCKEREL (1,A,C) WITH ROASTED POTATOES	14
GRILLED BEEF (1,A) WITH POTATOES PAVÉ AND CHICORY	18
STEAMED BASS (4,12,15,A) WITH A SPICY CARROT PURE ROASTED SNAP PEAS AND SPINACH	18
TERIYAKI GLAZZED AMBERJACK (4,6,12) WITH GREEN PEPPERS AND PAN ROASTED ESCAROL	18
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 (6,8,12,A) 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 (1,12,13,15,c) *	13
CHICKPEA BURGER, WHITE BREAD, CARAMELIZED ONION, ,POMATOES AND SALAD	
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 CHEESCAKE (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

1. 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