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CROSTINI (CROUTONS),

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Selections of cheeses

THE KITCHEN

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First courses

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SELECTION OF BEERS

Draft and Craft

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** Never we purchase frozen food and in our kitchen We use only top quality fresh food.
Some raw materials or semi - finished products may undergo the abatement process
temperature for legal arrangement or need for workmanship*

*We use a hyposodic regimen for all our dishes. The salt we use in addition is a gray - raw Brittany
organic.*

Some products may be subjected a chilling process at - 20°

Please ask for the bill at the table

OUR SPRITZ (Aperol / Campari / Rosso Poli)

With Prosecco Extra Dry Miol 10,00

With Franciacorta Brut Contadi Castaldi 12,00

With Champagne Philipponnat Royale Reserve 20,00

SPIRIT BLENDS

Gin&Tonic Bombay 10,00

Gin&Tonic Hendrick's 12,00

Gin&Tonic Diplôme 12,00

Paired with premium gin of your choice:

Schweppes Premium

Acqua Brillante Recoaro

Fever Tree Mediterranean

LONG DRINK

Negroni 10,00

Americanos 10,00

Foods to report for intolerances and food allergies.



Grains containing gluten



Crustaceans



Fish



Peanuts



Soy



Milk and lactose



Nuts



Celery



Mustard



Sesame seeds



Sulphur dioxide and sulphides



Lupin beans



Shellfish



Garlic



Broad beans



Eggs

FRITTI

Our deep-fried food is home-made from fresh ingredients and freshly made batter

- Suppli (rice balls) "on the phone" home made**      3,00
Suppli croquettes with aged *Carnaroli* rice from *Principato Lucedio*, cherry tomato by *Pomilia*, basil, (fresh cheese) mozzarella by *Terra Roma* and parmesan cheese (30 months old) made with Red Cows' milk
- Potato crocket**    3,00
with potatoes from Grotte di Castro, mozzarella from *Terra Roma* and provola cheese
- Zucchini flowers with (fresh cheese) mozzarella and anchovies from Sicily (n. 2 pcs)**    4,00
- Zucchini flowers with (fresh cheese) mozzarella (n. 2 pcs)**    4,00
- Tempura season battered vegetables**    8,00

PIZZA

MIXTURE BY PIER LUIGI ROSCIOLI:

Our dough is made from top-quality organic flours

Ingredients: Organic flours by *Molino lacquone*, Organic white spelled from *Molino Vecchino*, crude gray bio salt from Brittany "La Guerandaise", fresh yeast (0,6gr for kg of flour), water of Rome, time. Tuscan Olive Oil by *Castello di Monsanto*. (our pizza dough is prepared with organic flours only). Thanks to Pierluigi Roscioli for his golden touch.

THE TRADITION

(Fiordilatte dei Monti Lattari According to Availability)

- Margherita**   8,00
Tomato *Pomilia*, (fresh cheese) mozzarella fior di latte *Terra Roma*
- Margherita Red Cow**   10,00
Tomato *Pomilia*, (fresh cheese) mozzarella fior di latte *Terra Roma*, red cow parmesan 30 months
- Marinara**    7,50
Tomato *Pomilia*, *Sulmona* red garlic, oregano from *Sicily*
- Napoli**    10,00
San Marzano *Pomilia* tomatoes, (fresh cheese) mozzarella fior di latte *Terra Roma*, anchovies from *Sicily*
- Quattro stagioni**    12,50
Tomato *Pomilia*, (fresh cheese) mozzarella fior di latte *Terra Roma*, organic artichokes by *Agnoni*, champignon mushrooms, ham from *San Giovanni*, organic egg by *San Bartolomeo*, olives from *Itri* by *Antonio De Luca*

RED PIZZAS (With tomato sauce)

- Margherita di Bufala**   10,00
Tomato *Pomilia*, (fresh cheese) "Mozzarella di bufala di Paestum" PDO, basil
- Margherita e Bufala Cruda**   12,50
Tomato *Pomilia*, (fresh cheese) hand-shredded "Buffalo Mozzarella cheese from Paestum" PDO, basil

| | |
|--|-------|
| Napoli e Bufala    | 13,00 |
| Tomato <i>Pomilia</i> , "Mozzarella di bufala di <i>Paestum</i> " PDO, anchovies from <i>Sicily</i> | |
| Funghi*   | 9,00 |
| Tomato <i>Pomilia</i> , (fresh cheese) mozzarella by <i>Terra Roma</i> , champignon mushrooms | |
| Prosciutto   | 12,50 |
| Tomato <i>Pomilia</i> , (fresh cheese) mozzarella by <i>Terra Roma</i> , Parma ham by <i>Ghirardi / S. Ilario</i> | |
| Zibello    | 14,00 |
| Tomato <i>Pomilia</i> , mozzarella by <i>Terra Roma</i> , culatello of Zibello from <i>Podere Cadassa</i> | |
| I F.lli Salvo    | 13,00 |
| "Piennolo" bunch tomatoes by <i>Casa Barone</i> , bacon of <i>Cinta Senese</i> and cheese Caciocavallo Podolico, olive oil extra virgin raw, by <i>Castello di Monsanto</i> | |

WHITE PIZZAS (No tomato sauce)

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| Pomodorini e Rughetta   | 12,00 |
| (Fresh cheese) mozzarella by <i>Terra Roma</i> , small fresh Date tomatoes and wild arugula salad | |
| Fiori di zucca   | 9,00 |
| (Fresh cheese) mozzarella by <i>Terra Roma</i> , zucchini flower | |
| Fiori di zucca e Alici    | 11,00 |
| (Fresh cheese) mozzarella by <i>Terra Roma</i> , zucchini flowers, anchovies from <i>Sicily</i> | |
| Vegetariana   | 11,00 |
| (Fresh cheese) mozzarella by <i>Terra Roma</i> , seasonal vegetables grilled in wood-fired oven | |
| Scarola e Alici     | 12,00 |
| (Fresh cheese) mozzarella by <i>Terra Roma</i> , scarola, Taggiasca olives, anchovies from <i>Sicily</i> | |
| Cavolo e Cinta (winter-time only)    | 12,50 |
| (Fresh cheese) mozzarella by <i>Terra Roma</i> , tuscan kale sauted with oil EVO and fresh chilli, pecorino cheese from Pienza and bacon from Siena | |

BUFALA (Pizzas with Buffalo Mozzarella Cheese)

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|--|-------|
| Bufala e Alici    | 11,50 |
| (Fresh cheese) "Mozzarella di bufala di <i>Paestum</i> " PDO, Sarawak pepper, (on request), anchovies from <i>Sicily</i> and raw olive oil from "Sabina Colle Bello" | |
| Bufala e Datterini   | 11,00 |
| Small fresh Date tomatoes from <i>Sicily</i> slightly blanched, (fresh cheese) "Mozzarella di bufala di <i>Paestum</i> " PDO | |
| Bufala e Pomodorini semi-secchi    | 12,50 |
| (Fresh cheese) "Buffalo Mozzarella cheese from <i>Paestum</i> " PDO and small tomatoes semi-dried by <i>De Carlo</i> | |
| Bufala e Prosciutto   | 13,00 |
| (Fresh cheese) "Buffalo Mozzarella cheese from <i>Paestum</i> " PDO and Parma ham 24 months aged by <i>Ghirardi</i> | |

* The base may sometime be watery due to the release of water from the Champignon mushrooms

THE FLOUR MOUNTAIN - Our special pizzas

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| Superbio    | 12,00 |
| (Fresh cheese) "Mozzarella di bufala di <i>Paestum</i> " PDO, sauce of organic tomatoes "Piennolo" Vesuvius <i>Casa Barone</i> , organic olive oil by <i>Castello di Monsanto</i> and basil | |
| Napoli e Cantabrico   | 14,00 |
| Sauce of large-bunch organic tomatoes "Piennolo" Vesuvius by <i>Officine Vesuviane</i> , "His Excellence" Corbara tomatoes, anchovies from <i>Cantabrico</i> by <i>Ramon Pena</i> , organic olive oil by <i>Castello Monsanto</i> (no cheese) | |
| Chorizo    | 14,00 |
| Tomato by <i>Pomilia</i> , (fresh cheese) mozzarella by <i>Terra Roma</i> , Chorizo sliced salami of <i>Pata Negra Bellota Sanchez Romero</i> / <i>Julian Martin</i> | |
| Scozzese e Bufala    | 16,00 |
| White pizza, (Fresh cheese) "Mozzarella di bufala di <i>Paestum</i> " PDO, slightly smoked Loch Fyne salmon from Scotland, wild fennel from <i>Valentano</i> , wild arugula salad (Salmon without preservatives only beta carotene) | |
| Omaggio a Fulvio Pierangelini     | 18,00 |
| (Fresh cheese) mozzarella by <i>Terra Roma</i> , fried pepperonis <i>Friarelli</i> and breton scallops with flavour of mortadella (according to availability) | |
| Pata Negra and Buffalo Mozzarella   | 20,00 |
| Tomato <i>Pomilia</i> , "Fresh Buffalo Mozzarella cheese from <i>Paestum</i> " PDO, basil and <i>Pata Negra Banega</i> 46 months machine cut | |
| Zibello & Bufala    | 15,00 |
| <i>Pomilia</i> tomatoes, PDO buffalo mozzarella cheese from <i>Paestum</i> added raw and hand-cut, culatello ham from <i>Podere Cadassa</i> , Zibello | |

FOCACCE

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| Plain Focaccia   | 6,00 |
| with extravergin olive oil by Gallotti , rosemary and gray organic salt of Britain "The Guerandaise" | |
| Vegetarian Focaccia   | 9,00 |
| with seasonal vegetables grilled in wood-fired oven and "Sabina <i>Colle Bello</i> " Olive oil | |
| Focaccia with fresh Date Tomatoes and fresh Basil   | 8,00 |
| Capri Focaccia    | 13,50 |
| with fresh date tomatoes, "Buffalo Mozzarella cheese from <i>Paestum</i> " PDO raw, basil extra virgin olive oil by <i>Gallotti</i> | |
| Focaccia Ham and Buffalo Mozzarella   | 14,00 |
| with "Buffalo Mozzarella cheese from <i>Paestum</i> " PDO and Parma ham by <i>Ghirardi</i> (24 months old) | |
| Focaccia Pata Negra and Water of Datterino Tomatoes  | 18,00 |
| with Pata Negra <i>Banega</i> 46 months machine cut | |
| Focaccia with Salmon & raw Mozzarella di Bufala    | 17,00 |
| Loch Fyne salmon with wild fennel, "Buffalo Mozzarella cheese from <i>Paestum</i> " PDO raw and arugula | |
| Focaccia whit raw Beef and Arugula   | 16,00 |
| served with Red Cow Parmesan and dressing of e.v. olive oil and lemon juice | |
| Focaccia with Mortadella and Black Truffle  | 13,00 |
| with mortadella and and black truffle from <i>Norcia</i> | |
| Focaccia Mortadella  | 12,00 |
| with pistachio | |

CALZONE (Stuffed pizza)

- Calzone Prosciutto e Mozzarella**   10,00
Parma ham by *Ghirardi*, (Fresh cheese) mozzarella by *Terra Roma*
- Calzone Funghi e Prosciutto cotto**   11,00
(Fresh cheese) mozzarella by *Terra Roma*, champignon mushrooms,
ham by *S. Giovanni*
- Calzone Pata Negra e Fiordilatte**   14,50
(Fresh cheese) Fiordilatte by *Terra Roma*, *Pata Negra* ham de *Bellota* 40 months old

BRUSCHETTE

Semi-whole wheat/white Lariano bread from Roscioli Bakery

- Olive oil, Salt and Garlic from Sulmona**    4,00
Extravergin olive oil by *Gallotti*, grey organic salt by *Guerande bio*,
red garlic from *Sulmona*
- Tomato**   5,00
Small fresh Daye tomatoes with basil, extravergin olive oil by *Gallotti*,
organic grey salt from *Guerande*
- Sun Dried Tomato**    5,00
Cream of tomato semidried by *De Carlo*
- Burrata and Sun Dried Tomato**     6,00
burrata (fresh cheese) "Buffalo Mozzarella cheese from Paestum" PDO and
sun dried tomatoes
- Datterini Tomatoes and Anchovies**   6,00
Datterini fresh tomatoes, basil, anchovies and *Sicilian* extravirgin olive oil by *Gallotti*

CROSTINI

Organic Kamut K./white (Lariano style) bread, by Roscioli Bakery

- Croutons with (fresh cheese) Mozzarella by Terra Roma**    11,00
and anchovies from *Sicily*
- Croutons with (fresh cheese) "Mozzarella di bufala di Paestum" PDO**    14,00
and anchovies from *Cantabrian sea*
- Croutons and Parma Ham by Ghirardi**   13,00
and (fresh cheese) mozzarella by *Terra Roma*

OUR SELECTION

HAMS AND SALAMIS

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|--|-------|
| Norcia | 12,00 |
| Ham from Norcia 24 months old, <i>hand</i> cut, thin slices | |
| Parma | 14,00 |
| Parma ham 24/30 months old by <i>Ghirardi</i> / 24/30 months old by <i>S. Ilario</i> (S.D.) | |
| Norcia and Buffalo  | 16,00 |
| Parma ham from Norcia 18/24 months old hand cut, thin slices and (fresh cheese) "Buffalo Mozzarella cheese from <i>Paestum</i> " PDO300gr | |
| Parma ham and Buffalo  | 18,00 |
| Parma ham 24/30 months old by <i>Ghirardi</i> / by <i>S. Ilario</i> (S.D.) machine sliced and (fresh cheese) "Buffalo Mozzarella cheese from <i>Paestum</i> " PDO300gr | |
| Bresaola (air-cured meat) & rocket  | 16,00 |
| Raw Beef and Arugula served with Red Cow Parmesan and dressing of EVO oil and lemon juice | |
| Culatello di Zibello Dop. <i>Podere Cadassa</i> (100gr.)  | 24,00 |
| Mortadella "Bidinelli" | 10,00 |
| Mortadella with Truffle <i>Bidinelli</i> (subject to availability) | 13,00 |
| Mortadella and Parmisan | 12,00 |
| (cheese) scagles by <i>Reggiano</i> 30 months old made with Red Cows milk  | |
| Pata Negra | 30,00 |
| <i>Pata Negra</i> ham <i>de Bellota</i> 40/46 months old by <i>Alba Real</i> / <i>Banega</i> hand sliced 100gr | |
| Pata Negra and Buffalo  | 30,00 |
| <i>Pata Negra</i> ham <i>de Bellota</i> 40 months old by <i>Alba Real</i> / <i>Banega</i> hand sliced and (fresh cheese) "Buffalo Mozzarella cheese from <i>Paestum</i> " PDO300gr | |

SELECTIONS

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| Selection of Italian Salami | 18,00 |
| Truffle-flavoured Mortadella by Bidinelli, salami Strolghino   , Cinta Senese pork loin  , Parma ham by <i>Ghirardi</i> , Spigaroli Culatello topside, PDO Culatello ham from <i>Podere Cadassa-Zibello</i> (S.D. e rotazione)  | |
| Spigaroli selection – Ancient court of Pallavicina | 25,00 |
| 24-month cured PDO Culatello ham  , Culatello topside, air-cured coppa from Southern Po valley, traditionally seasoned lard, salami Strolghino (if av.)   | |
| Iberica selection   | 24,00 |
| Pata Negra ham 40 months old Banega (40gr) machine sliced, Chorizo, Salsichon and <i>Lomo Bellota</i> Alba Real | |
| Cecina de Leon "Iberian bresaola" served with lemon-oil mince | 18,00 |
| Final Italy Spain | 28,00 |
| Culatello ham from <i>Podere Cadassa-Zibello</i> 24 months old  , <i>Pata Negra</i> ham <i>de Bellota</i> 40 months old by <i>Alba Real</i> / <i>Banega</i> hand cut | |

Italian/French Cheese

Selection of Italian cheese   16,00
Pecorino from Pienza, Fossa cheese from *Sogliano*, Castelmagno, Robiola 2 latti, Gorgonzola di Malga, Testun aged in Barolo marc
(typologies may vary according to availability)

Selection of French cheese   18,00
Brillat savarin, Pico, Selles sur cher, Camembert, Cabrisac, Gres Champenois, Reblochon, Roquefort (typologies may vary according to availability)

“Buffalo Mozzarella cheese from Paestum” PDO

Nature Buffalo (fresh cheese) - 300gr   14,00

Buffalo (cheese), Olives and small tomatoes - 300gr    16,00
taggiasche olives and semi-dried small tomatoes *by De Carlo*

Buffalo (fresh cheese) and Botargo - 300gr   19,00
grated Muggine bottarga from *Cabras*

Buffalo and Anchovies - 300gr    18,00
with Cantabrian anchovies from *Galizia*

Burrata (fresh cheese) from Andria

Burrata (fresh cheese) from Andria    16,00
with small dried tomatoes - 300gr
with small dried tomatoes and taggiasche olives

Burrata (fresh cheese) from Andria and Botargo - 300gr    19,00
with Botargo from *Cabras*

Burrata (fresh cheese) from Andria and Anchovies - 300gr    18,00
with Cantabrian anchovies from *Galizia*

Burrata (fresh cheese) from Andria and Caviar   35,00
with selection caviar from “*Oscietra*” / “*Tradition Calvisius*” - 10 gr

Oil preserved

Dried small Tomatoes *by De Carlo*   6,00

Roasted Artichokes *by Agnoni* (n. 3 pcs)   12,00

Sicilian hot peppers stuffed with Anchovies from *Sicily*  9,00

Sicilian hot peppers stuffed with Red Tuna  10,00

Anchovies from Cantabrian sea Ramon Pena and demi-sel butter from Isigny   14,00

Oil preserved selection *by Agnoni*   12,00
Roasted artichokes, sun dried tomatoes, grilled eggplant and candied onions

THE KITCHEN

(Some dishes may be ordered with no veal, fish, fresh cheese according to vegetarian and vegan rules)

STARTERS FROM THE KITCHEN

- Mousse of chickpeas by Valentano, slices of Artichokes "Violetto"***    12,00
sauteed in a frying pan with bottarga of mullet from *Cabras*
- Stack of "Parmigiana di Melanzane"**     12,00
with "Mozzarella di bufala di *Paestum*" PDO, cream of fresh date tomatoes and Parmigiano Reggiano from red cow milk
- Caponatina**      10,00
(mix of fresh vegetables – eggplant, olive, onions and celery)
stuffed in traditional sicilian style
- The Bio Egg of San Bartolomeo**    12,00
Poached eggs up on a tartlet of potatoes from *Grotte di Castro*, saffron pistils, with Parmesan fondue and seasonal garnish
- "La Caprese"**  15,00
"Buffalo Mozzarella cheese from *Paestum*" 300gr, fresh Date tomatoes from Sicily, origan, basil
- Artichokes salad, raw and cooked**    10,00
with pine nuts, wild arugula salad, parmisan flakes by Reggiano made with red cow milk and extravergin olive oil from Tuscany region by *Castello di Monsanto*
- Salmon & Roman chicory (fresh vegetable)**  16,00
Smoked Scottish salmon by Lock Fine and wild fennel from *Valentano*, Roman chicory seasoned with vinaigrette made with traditional balsamic vinegar by *Modena* and wasabi (lightly smoked salmon without preservatives only beta carotene)
- Warm cream of fresh Date tomatoes from Scicli**  12,00
Burrata (fresh cheese) from *Paestum*, basil oil and crispy waffle of Parmigiano Reggiano
- Baby spinach & pear salad**   10,00
Walnuts, fossa pecorino cheese & chestnut honey sauce

STARTERS FROM THE SALAME COUNTER

- Bufala & Tomato trio**    12,00
Ovoline trio of "Buffalo Mozzarella cheese from *Paestum*" PDO with semi-dry tomatoes
- Bufala & Botargo trio**    15,00
Ovoline trio of "Buffalo Mozzarella cheese from *Paestum*" PDO balls (fresh cheese) from *Paestum* sprinkled with bottarga (egg Mullet fish) from *Cabras*, small semi-dried tomatoes and taggiasche olives
- Bufala & Cantabrian Anchovy trio**    14,00
Ovoline trio of "Buffalo Mozzarella cheese from *Paestum*" PDO balls (fresh cheese) with Cantabrian anchovies coming from *Galizia*, small semi-dried tomatoes and taggiasche olives
- Bufala trio and Caviar**   30,00
Ovoline trio of "Mozzarella di bufala di *Paestum*" PDO balls (fresh cheese) from *Paestum* with selection caviar from "*Oscietra*" / "*Tradition Calvisius*" - 10 gr

FIRST COURSES (Al dente)

- Tomato and Basil** (16/18 minutes of cooking)   12,00
Artisan bombolotti/spaghetti (pasta shape) by *Verrigni*,
small fresh Date tomatoes from Sicily and basil
- Amatriciana** (16/18 minutes of cooking)      13,00
Pasta balls hand made *bombolotti artigianali Verrigni*,
"His Excellence" Corbara tomatoes , guanciale from *Amatrice*
(cured meat product prepared from pork jowl or cheeks)
and *Pecorino Romano* (cheese)
- Carbonara** (16/18 minutes of cooking)      14,00
Large spaghetti *Verrigni Oro*, eggs from *Paolo Parisi*, *guanciale*
from *Amatrice* (cured meat product prepared from pork jowl or cheeks),
slightly toasted pepper from *Sarawak* and *Pecorino Romano* - cheese
- Vegetarian Carbonara** (16/18 minutes of cooking)      13,00
Large spaghetti *Verrigni Oro*, eggs from *Paolo Parisi*, smoked Bio Seitan,
pepper from *Sarawak*, *Pecorino Romano* - cheese - (according to seitan availability)
- Spaghetti with Botargo**     15,00
Creamy mullet botargo from Cabras, garlic, oil, hot pepper

FRESH HOME-MADE EGG PASTA

- Cacio e Pepe (Cheese and Pepper)**     13,00
Tonnarelli long pasta made with eggs hand made, Pecorino romano
(cheese typical from Rome area), Pecorino di Fossa (cheese)
and toasted pepper from *Malaysia*
- Fettuccina and Tomato**    13,00
Long pasta home made with eggs, small Date tomatoes
and Parmesan *Reggiano* kind, made from Red Cows milk, 30 months old
- Ravioli with Ricotta and Herbs**     16,00
Butter demi-sel from Brittany, saffron pistils from *Sardinia* region, fresh sage
and Parmesan *Reggiano* kind, made from Red Cows milk, 30 months old,
(according availability - handmade)

Half portions are evaluated at 70% of full complete portion

SECOND COURSES (Beef from Marche/Tuscany region and Danish S.D.)

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| Meat Balls cooked in traditional      | 14,00 |
| Tomato and basil sauce salted demi-sel butter from Brittany | |
| Organic "San Bartolomeo" Chicken from San Bartolomeo farm grilled | 18,00 |
| Organic grilled chicken breast served with seasonal grilled vegetables or baked potatoes (according to availability)  | |
| Tagliata | 21,00 |
| Entrecote beef coming from Marche region with baked potatoes  | |
| Beef Tartare coming from Marche region   | 18,00 |
| with bio yolk egg from San Bartolomeo | |
| Fried meatballs of organic San Bartolomeo     | 14,00 |
| Chicken rolled in breadcrumbs and avocado mousse | |
| Salad with organic San Bartolomeo Chicken  | 14,00 |
| with Parmesan cream | |

ORGANIC & VEG

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| Smoked organic Seitan   | 14,00 |
| with grilled vegetables or baked potatoes (wheat gluten – highly protein-based food suitable for vegans) | |

SALADS AND VEGETABLES

Fresh organic vegetables of the day from the Campo de Fiori, Testaccio and Trionfale markets (subject to availability)

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| Roman lettuce | 7,00 |
| Mixed salad | 8,50 |
| Roman traditional chicory   | 8,00 |
| served with balsamic vinaigrette mixed with pounded anchovies | |
| Wild bitter salad from Maccarese  | 9,00 |
| Dente di leone, small spinach, arugula and chervil hunting hare, cockscomb, fraiar's rope (according to availability) | |
| Grilled vegetables | 8,00 |
| Escarole with olives from Itri by De Luca and pinenuts   | 7,00 |
| Pan-fried Tuscan kale (winter-time only)  | 7,00 |
| Pan-fried Turnip Tips (if. Av.)  | 7,00 |
| Sautéed chards (if. Av.)  | 7,00 |
| Chicory | 7,00 |
| Chicory from Agro Romano field cooked in a tomato sauce, hot pepper and red garlic from Sulmona | |
| Baked potatoes with thyme and rosemary  | 7,00 |
| Bread by Roscioli basket  | 3,00 |
| Rustic bread with sourdough natural leavening with biological flour and grey salt from Bretagna | |

BEVERAGES

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| Acqua San Pellegrino, Nepi, Panna | 3,00 |
| Coca Cola gls. bottle 33 cl, Coca Cola zero 33 cl, Fanta 33 cl, Sprite 33 cl | 3,00 |
| Schweppes Tonic water, Schweppes Lemon, Chinotto Neri 25 cl | 3,00 |
| Fentimans Soft Drink (S.D.) | 6,00 |

COFFE, TEA, INFUSIONS

(for a detailed list, please see Desserts-Spirits Menu)

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| Exclusive Espresso mix "Emma" from coffee roasting company <i>Leonardo Lelli</i> - Bologna: Arabica: 80% - Robusta: 20% | 3,00 |
| Tea selection by "La via del Tè"-Florence | 4,50 |
| Organic infusion selection by "La via del Tè"-Florence | 4,50 |

INFUSIONS, TONIC LIQUORS, DIGESTIVES

(for a detailed list, please see Desserts-Spirits Menu)

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| Selection of tonic liquors and digestives | 6,00 |
| Casa Barone organic Limoncello | 8,00 |
| Selection of spirits (for a detailed list, please see Desserts-Spirits Menu) | 8,00 |
| Coctails, Long drink | 10,00 |
| Cake service (per person) | 1,50 |

*Half portions are evaluated at 70% of full complete portion
Any change/addition to menu dishes may result in extra-price*

Indoor use of electronic cigarettes is prohibited

BEER SELECTION

DRAUGHT BEER "0.4 cl"

Menabrea Bionda (40 cl –Lager, 4.8%, Italy – Biella) 6,00

Light lager but with a nice body. Distinct fruity and flowery notes match with an intense but light flavour, featuring a full and moderately bitter finish. Very balanced beer suitable for any food pairing.

25 cl

Cuvée des Lacs Bio Silenrieux – 25 cl gluten-free (lager 5.2%, Belgium) 6,00

Top-fermented lager with scented and compact head. Slightly herbal aroma with spicy notes. Medium-bodied, light and refreshing. The finish is absolutely thirst-quenching, with slight if any bitterness. Chickpea cream or rather light dishes.

Blanche de Namur (White, 4.5%, Belgium) 6,00

Fresh and delicate bouquet of white flowers, bergamot and fine spicy hints of turmeric and coriander. Very drinkable, with citrus notes and spices well balanced by persistent bitterness. The fruity hints of white peach and lemon make it a thirst-quenching beer, but with a great personality. Made with raw wheat. Pair with: pizzas topped with Spanish cured meat, salami and sheep's milk cheese, but also biscuits and tarts.

33 cl

Menabrea (Lager 5.5% - Italy, Biella) 6,00

Light bottom-fermented amber-coloured beer. Good structure with balanced bitterness and fragrant roasted hop notes. Pair with: elaborate and average fatty dishes.

Star ship, Olmaia Brewery, Siena (Bitter pale ale, 5 English hops, 4.5%) 7,00

A tribute to Led Zeppelin. Amber ale with a considerable olfactory impact through fine herbs and vegetable overtones, a panoply of yeasts and malts turning quickly to dried fruits and oxidised apple. Finish of almond and "herbal" notes. Pair with: goat cheese, seasoned salami

Grunge Ipa, Elav Bergamo Independent Brewery (American Red Ipa, 6.5%) 6,00

A tribute to Nirvana. Veiled red Ipa-style beer with firm, persistent head. Herbal notes of hop, malt, caramel, and roasted hints in the nose for this well-balanced beer with soft body and bitter finish. Pair with: salami, seasoned pecorino cheese, elaborate pizzas

Saison Dupont (Saison, 6.5%, Belgium) 6,00

Blonde colour with golden reflections, fruity aroma with citrus and spicy notes. Intense flavour featuring a hop finish. Thirst-quenching but full bodied beer which can be matched with light dishes, soft cheeses and fatty cold cuts, as well as traditional and raw topped pizza.

Pietra (Bock, 6.5%, Corsica – Fr) 7,00

Bottom-fermented chestnut beer with a firm and compact head. The chestnut sweetness is well balanced by the bitterness of the hop, with an intense and lingering taste. The brackish hints of the Mediterranean scrubland emphasize the connection of this island beer with a great terroir. Suitable for pairing with a wide range of food: complex pizzas, fatty cured meats, sheep's milk cheese and French goat's milk cheese (chevre). Perfect matching with mushrooms and chickpea cream.

Punks do it better – Elav Brewery (Best Bitter 4.3%, Bergamo, Italy) 6,00
An amber-coloured beer with dull copper reflections and lingering taste. Fresh and citrusy aroma of tangerine and ginger topped with toasted and biscuity notes. Slightly fruity flavour of peach and apple in a nice body. Its initial sweet tones turn into a bitterish, herbal, well-balanced finish. Perfect matching with medium-fat cured meat and traditional pizza.

Non-alcoholic Clausthaler (Lager, Germany) 6,00
Pale beer with golden reflections. Intense aroma of herbs and flowers with honey notes. Well-bodied with average persistent finish. Suitable for the whole meal

50 cl

Peroni Gran Riserva (Double Malt Bock, 6.6%, Italy) 8,00
Amber ale with roasted hints in the nose. Full-bodied and intense flavor starting with spicy and dried fruit notes supported by a balanced structure, with a bitterish licorice finish. Pair with aged cured meat and cheese, elaborate pizzas.

Augustiener Weiss original (Weiss, 5.4%, Germany) 8,00
Wheat beer with a slightly amber colour and dense head. Flowery bouquet with hints of fine spices, white-fleshed fruit and freshly baked bread. Light and thirst-quenching, with a bitterish finish of orange zest. Pair with: fresh cheese and white pizzas of medium complexity.

75 cl

Saison Dupont Biologique (Saison 5.5%, Belgium) 16,00
Blonde colour with fine, white and persistent head. Bouquet revealing hints of wheat and slightly roasted grain. Medium body but intense, with herbaceous and dried fruit notes. Quite lingering finish, very drinkable. Pair with goat's milk cheeses and spun curd cheeses, as well as white pizzas.

Olmaia La5 (Ale 5.5%, Italy – Val D'Orcia, Siena) 18,00
Unfiltered, unpasteurized beer and re-fermented in the bottle. Honey colour with golden reflections. Flowery, slightly herbaceous and fruity notes in the nose. Good balance between the malt sweetness and the hop bitterness in the mouth. Full-bodied finish with a nice acidity, slightly spicy and lingering. Pair with red pizzas and Tuscan sheep's milk cheese.

La Rulles Saison XII (Saison 5.3%, Belgium) 16,00
Unfiltered lager re-fermented in the bottle. The newborn from Rulles Brewery glows with orange shades and has a rather firm head. Its aroma is fresh and lingering, with malt and toasted hazel notes. Well balanced with a full and soft body full of caramel-ly and toasted notes though limited bitterness for a very refreshing finish. Suitable for many food pairing, from cheese to smoky fish. Perfect with Superbio or Scozzese & Bufala.

Rulles Blonde (Ale 7%, Belgium) 18,00
Golden colour, soft and creamy head, citric and spicy bouquet, with light malt notes of caramel. Thirst-quenching with a lingering finish, not very bitter. Pair with fatty cured meats and medium complex dishes, as well as elaborate pizzas.

Blanche de Namur (White, 4.5%, Belgium) 16,00
Fresh and delicate bouquet of white flowers, bergamot and fine spicy hints of turmeric and coriander. Very drinkable, with citrus notes and spices well balanced by persistent bitterness. The fruity hints of white peach and lemon make it a thirst-quenching beer, but with a great personality. Made with raw wheat. Pair with pizzas topped with Spanish cured meat, salami and sheep's milk cheese, but also biscuits and tarts.

Pietra (Bock, 6.5%, Corsica – Fr) 18,00
Bottom-fermented chestnut beer with a firm and compact head. The chestnut sweetness is well balanced by the bitterness of the hop, with an intense and lingering taste. The brackish hints of the Mediterranean scrubland emphasize the connection of this island beer with a great terroir. Suitable for pairing with a wide range of food: complex pizzas, fatty cured meats, sheep's milk cheese and French goat's milk cheese (chevre). Perfect matching with mushrooms and chickpea cream.

Punks do it better – Elav Brewery (Best Bitter 4.3%, Bergamo, Italy) 18,00
An amber-coloured beer with dull copper reflections and lingering taste. Fresh and citrusy aroma of tangerine and ginger topped with toasted and biscuity notes. Slightly fruity flavour of peach and apple in a nice body. Its initial sweet tones turn into a bitterish, herbal, well-balanced finish. Perfect matching with medium-fat cured meat and traditional pizza.

Méthode Champenoise

Malheur Dark Brut (Classical method, dark, 12%) 24,00
Refermented in the bottle, this beer rests on yeasts in oak barrels for not less than 6 months. Mahogany colour with an Irish-coffee style head and roasted hints in the nose. Bouquet featuring prune, raisin and dried fruits, in addition to biscuit, dark chocolate, vanilla, and liquorice. Rhubarb and leather finish on roasted notes. Good balance in the mouth with further overtones of chocolate, coffee, red fruits and Mon chéri. The missing link between beer and Champagne.
Pair with: elaborate dishes, blue cheese

Malheur Brut (Classic Method, Blonde, Vol. 11%) 24,00
Refermented beer in a clear bottle, aged in oak barrels for six months. Golden color slightly veiled. Notes of croissants with butter, toast and roasting but also a citrus note that refreshes the bouquet.
Excellent for aperitif, with smoked salmon or small pastries.

Oppale (Classic method, Pale Ale, Vol. 5.5%) 32 Via dei Birrai 20,00
Refermented beer in a high fermentation bottle, alternating the bitterness of different types of hops. Sweet notes of caramel malt. Complex but drinkable beer evolves into pleasant floral and spicy appeals.

Curmi (Weiss - White - Classical Method, Vol. 5.8%) 32 Via dei Birrai 20,00
Refermented beer in a spelled bottle and barley malt. Delicate and flowing, with a light Mediterranean spice it closes with notes of tropical fruit.
Perfect on soft cheeses.

