

THE KITCHEN

..at the end we are simply talking of bread and salame.

Alessandro Roscioli

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

STARTERS

Mousse of chickpeas by <i>Valentino</i>, slices of Artichokes “<i>Violetto</i>”	10,00
cooked in a frying pan with bottarga from muggine di Cabras	
Caponatina	9,00
(mix of fresh vegetables) traditional sicilian style	
Artichokes salad, raw and cooked	9,00
with pine nuts, wild arugula salad, parmisan flakes by Reggiano made with red cow milk and extravergin olive oil from Tuscany region by <i>Castello di Monsanto</i>	
Salmon and Puntarelle (fresh vegetable)	16,00
Scottish salmon by Lock Fine and wild fennel from Valentino, puntarelle salad with vinaigrette with traditional balsamic vinegar by <i>Modena</i> and wasabi, smoked scottish salmon from Loch Fyne and wild fennel by <i>Valentino</i> (lightly smoked salmon without preservatives only beta carotene)	
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 asparagus tips	
Buffalo Mozzarella and Cherry Tomatoes	12,00
Ovoline trio of buffalo mozzarella with semi-dry tomatoes from <i>Paestum</i>	
Buffalo and Bottarga	13,00
Ovoline trio of mozzarella balls (fresh cheese) from <i>Paestum</i> sprinkled with bottarga (egg fish) from <i>Cabras</i> , small dried tomatoes and taggiasche olives	
Buffalo Mozzarella and Anchovies from Cantabrian sea	14,00
Ovoline trio of buffalo mozzarella balls (fresh cheese) with anchovies coming from <i>Galizia</i> , small dried tomatoes and taggiasche olives	
Burrata (fresh cheese) from Andria 300gr	16,00
with semi-dry tomatoes by <i>De Carlo</i>	
Burrata (fresh cheese) from Andria 300gr	18,00
with anchovies from <i>Galizia</i>	
Burrata (fresh cheese) from Andria 300gr	18,00
with grated muggine bottarga from <i>Cabras</i>	
Burrata (fresh cheese) from Andria 300gr	21,00
with black truffle from Norcia (according to availability)	

FIRST COURSES

Tomato and Basil (16/18 minutes of cooking)	10,00
Artisan bombolotti/spaghetti (pasta shape) <i>Verrigni</i> , small fresh tomatoes datterino from Sicily and genoese basil	
Cacio e Pepe (Cheese and Pepper)	12,00
Tonnarelli long pasta made with eggs hand made, Pecorino romano (cheese typical from Rome area), Pecorino from <i>fossa</i> (cheese) and toasted pepper from <i>Malaysia</i>	
Fettuccina and Tomato	13,00
Long pasta home made with eggs, small tomatoes datterini and Parmesan <i>Reggiano</i> kind, made from white cow milk, 30 months old	
Amatriciana (16/18 minutes of cooking)	13,00
Pasta balls hand made <i>bombolotti artigianali Verrigni</i> , tomato <i>F.lli Longobardi</i> , guanciale from <i>Monte Conero</i> (cured meat product prepared from pork jowl or cheeks) and <i>Pecorino Romano</i> (cheese)	
Carbonara (16/18 minutes of cooking)	14,00
Large spaghetti <i>Verrigni Oro</i> , organic eggs from <i>San Bartolomeo</i> , <i>guanciale</i> from <i>Monte Conero</i> (cured meat product prepared from pork jowl or cheeks), pepper from <i>Sarawak</i> and <i>Pecorino Romano</i> - cheese - (tribute to <i>Alessandro Roscioli</i>)	
Vegetarian Carbonara (16/18 minutes of cooking)	13,00
Large spaghetti <i>Verrigni Oro</i> , organic eggs from <i>San Bartolomeo</i> , smoked bio seitan, pepper from <i>Sarawak</i> , <i>Pecorino Romano</i> - cheese - (according to seitan availability)	
Ravioli with Ricotta and Herbs	16,00
Butter demi-sel from Brittany, saffron pistils from <i>Sardinia</i> region, fresh sage and Parmesan <i>Reggiano</i> kind, made from white cow milk, 30 months old, (according availability)	

SECOND COURSES

Meat Balls cooked in traditional 13,00
Tomato and basil sauce butter demisel from Brittany

Organic Chicken 18,00
Organic grilled chicken breast from *San Bartolomeo* with seasonal grilled vegetables or baked potatoes

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*

Organic Chicken meatballs from San Bartolomeo, fried breaded 13,00
with field salad

ORGANIC & VEG

Seitan Organic Fumè 13,00
with grilled vegetables or baked potatoes

SALADS AND VEGETABLES

Baked potatoes with thyme and rosemary 7,00

Escarole with olives from Itri by De Luca and pinenuts 7,00

Grilled vegetables 6,00

Chicory 6,00
Chicory from *Agro Romano* field cooked in a tomato sauce, hot pepper and red garlic from *Sulmona*

Broccoli (tunip tops) 6,00
with fresh chilli, and red *unpeeled* garlic from *Sulmona*

Tuscan (black) kale 6,00
with fresh chilli, and red *unpeeled* garlic from *Sulmona*

Roman lettuce 5,00

Mixed salad 6,00

Misticanza amaricante from Maccarese 8,00
Dente di leone, small spinach, arugula and chervil hunting hare, cockscomb, fraiar's rope (according to availability)

Chicken salad from *San Bartolomeo* 10,00
with Parmesan *Reggiano* (cheese) cream

DESSERT

Fondue	8,00
Chocolate fondue 70% Amadei, sliced fresh season fruit with our cookiy production	
Espresso Tiramisù	8,00
with caffè Concerto n° 3 by Lelli and chopped pistachio	
Sicilian cannolo decomposed, (to eat with a spoon)	8,00
with buffalo ricotta cheese, candied orange peel and chocolate chips 70% by Domori	
Cheese Cake with Berries and buffalo ricotta	8,00
Tartlet chocolate	8,00
chocolate 70% by Venchi, vanilla burbon and cream ice cream	
Apple pie with butter from Brittany	8,00
and vanilla burbon and cream ice cream	
Creme Brulée	8,00

BAKED DESSERT

Cookies	6,00
Cookies by Cipriani, round cookie with wine, cookies with nuts, mostaccioli - chocolate cookies - (subject to availability)	
Bread by Roscioli basket	2,00
Acqua San Pellegrino, Nepi, Panna	3,00
Espresso Concerto n° 3 "Overture" by Leonardo Lelli (Mixture: 80% Arabica from Brasil, 20% Robusta handpicked)	3,00
Jasmine green tea organic	3,00
Tisane organic	3,00
Coca Cola gls. bottle 25 cl	3,00
Coca Cola light 25 cl	3,00
Fanta 25 cl	3,00
Chinotto Neri	3,00
Schwepps Tonic	3,00
Schwepps Lemon	3,00
Digestive liqueurs selections	6,00
Amari selections	6,00
Spirits selections	6,00
Limoncello	6,00