

The easier cooking seems, the more  
it needs to be watched, as the margin  
of error is bound to increase.

**Fulvio Pierangelini**



# APPETIZERS

<b>FOIE GRAS HOME MADE</b> GOOSE FOIE GRAS CARPACCIO WITH SWEET AND SOUR ONIONS DRESSED WITH RASPBERRY VINEGAR	22,00
<b>"MOUTH FULL" OF BUFFALO AND ANCHOVIES FROM CANTABRIAN SEA</b> 3 SMALL BUFFALO DOP MOZZARELLAS FROM PAESTUM SERVED WITH CANTABRIAN SEA ANCHOVIES AND TAGGIASCHE OLIVES	15,00
<b>RED TUNA SEASONED IN OLIVE OIL</b> RED TUNA FROM SICILY KEPT IN OLIVE OIL JAR, SEASONED IN OLIVE OIL 2012 SERVED WITH ROMANIAN GRILLED ARTICHOKES AND BORRETTANE ONIONS IN SEASONED BALSAMIC VINEGAR	15,00
<b>"CAPONATA" FROM SICILIAN TRADITION</b> AUBERGINE CAPONATA SERVED ROOM TEMPERATURE GARNISHED WITH DRIY FRUIT AND PINE NUTS	13,00
<b>MOZZARELLA HAMBURGER</b> BUFFALO MOZZARELLA DOP FROM PAESTUM SERVED WITH PRAGA PROSCIUTTO HAND CUT WITH CHERRY TOMATOES, BLACK PEPPER AND REDUCED BALSAMIC VINEGAR	14,00
<b>"COCOTTE"</b> OF GRATIN BROCCOLI AND CRISPY BACON	12,00
<b>OMELETTE</b> OF MIXED VEGETABLES WITH "WHITE COWS" PARMESAN SAUCE 36 MONTHS	14,00
<b>MORTADELLA AND PARMESAN FROM RED COWS</b> HAND MADE MORTADELLA FROM BOLOGNA GARNISHED WITH CRISPY BREAD AND RED COWS 36 MONTHS AGED PARMESAN CHEESE CURLS	12,00
<b>"FAGOTTINO"</b> CHAMPIGNON MUSHROOMS AND GOAT CHEESE WITH DIJON MUSTARD SAUCE AND TOASTED ALMONDS	14,00
<b>"MEDAGLIONE"</b> SPECIAL "STROLGHINO" PARMESAN BEATED WITH KNIFE AND GRILLED, WITH ROUND EGGPLANT PESTO GENOVESE AND MIXED ROMAN WILD VEGETABLES	15,00

<b>GALICIAN SARDINES</b> CANTABRICO SEA SPICY SARDINS SERVED ON TOP OF CRISPY BREAD WITH LEMON ZUST	13,00
<b>ANCHOVIES FROM CANTABRIAN SEA</b> CANTABRIAN SEA ANCHOVIES SERVED WITH HOT TOASTED BREAD AND SWEET BUTTER FROM S. MALO' FLAVOURED WITH MADAGASCAR VANILLA	22,00
<b>PUGLIESE "BURRATA" WITH BABY TOMATOES</b> BURRATA CHEESE GARNISHED WITH BLACK MALAISIAN CRUSCHE PEPPER AND SUNDRIED CHERRY TOMATOES	17,00
<b>PUGLIESE "BURRATA" WITH ANCHOVIES</b> ANCHOVIES FROM CANTRABIAN SEA (FISHED IN 2014)	22,00
<b>FRESH CHEESE "BURRATA" AND CAVIAR</b> BURRATA FROM CORATO WITH GIRONDA AQUACULTURE PRODUCTION CAVIAR "PRUNIER TRADITION" GR. 10	50,00
<b>"BUFFALO" BUTTONS</b> FILLED PEPPERS AND ZUCCHINI, WITH OLIVE OIL MINT FLAVOUR AND ANCHOVIES FROM "CETARA" DELICATE SAUCE	15,00
<b>"BUSSETO CULACCIA"</b> TIPICAL ITALIAN COLD CUTS, 24 MONTHS OLD WITH CRUSTY VEGETABLE MIX GARNISHED WITH VINEGAR	16,00
<b>COUNTRY FARM CRISPY POTATOES</b> IN FRIULIAN MILK CHEESE CRUST	12,00
<b>FENNEL AND CELERY SALAD</b> WITH BOTTARGA OF CABRAS FLAKES	14,00

# FIRST COURSES

<b>"TORTELLINI" PASTA</b> CLASSIC RECIPE BOLOGNESE HANDMADE WITH CHICKEN BROTH BRESSE	18,00
<b>CHEESE AND PEPPER (CACIO E PEPE)</b> TONNARELLO TOSSED WITH ROMANIAN PECORINO CHEESE DOP, "CACIO" FROM MOLITERNO, PECORINO DI FOSSA FROM SOGLIANO DEL RUBICONE AND MALAISIAN BLACK PEPPER	12,00
<b>"LA MATRICIANA O AMATRICIANA"</b> BOMBOLOTTO PAFFUTO PASTA TOSSED WITH SAN MARZANO DOP TOMATOE SAUCE, CRISPY CHEEK PIG AND ROMANIAN DOP PECORINO CHEESE	14,00
<b>"LA CARBONARA"</b> SPAGHETTONE PASTA TOSSED WITH CRISPY PORK CHEEK, MALAISIAN BLACK PEPPER, PAOLO PARISI EGGS AND ROMANIAN PECORINO CHEESE DOP	15,00
<b>"BOTTARGA" RIGATONI (SHORT PASTA)</b> WITH LEMON BUTTER FLAVOURED AND BOTTARGA OF CABRAS	19,00
<b>BUTTER AND PARMESAN</b> SHORT PASTA –RIGATONE – WITH ECHIRÈ BUTTER "DEMI-SEL", PARMESAN MADE FROM RED COW'S MILK, SEASONED FOR 36 MONTHS AND "BRUNA ALPINA" PARMESAN SEASONED FOR 30TH MONTHS	15,00
<b>"LA GRICIA" by Stefano</b> SHORT PASTA WITH PORK CHEEK CRAFT, ROMAN CHEESE HIGH QUALITY DOP, SARAWAK MALAISIAN BLACK PEPPER	14,00
<b>"VELVETY"</b> CHICKPEAS WITH SEARED GRILLED SCALLOPS	18,00
<b>SPINACH AND RICOTTA RAVIOLI</b> WITH TOMATO SAUCE FROM VULCANO, RED BASIL AND "WHITE COWS" PARMESAN " 36 MONTHS	19,00
<b>"MALTAGLIATI" HOMEMADE PASTA</b> WITH SHRIMPS AND CANNELLINI BEANS	18,00

# MAIN COURSES – FISH\*

## FISH COOKING

**CODFISH BAKED** 32,00  
WITH TOASTED "POLENTA" AND DUCK FOIE GRAS

**WHITE FISH FILLET** (ACCORDING TO DAILY FRESH FISH DELIVERY) 22,00  
MIXED WITH BROCCOLI AND MASHED ONIONS

**STEAMED PRAWNS** 22,00  
WITH CHEESE STEWED WITH WILD MARJORAM AND BALSAMIC VINEGAR REDUCTION

**HACHÉ** 22,00  
SEA BASS WITH ARTICHOKE AND ROMAN SPEARMINT

## RAW DRESSED FISH

**RAW FISH** 22,00  
WITH ZUCCHINI FLOWERS SAUCE AND FLAKES  
OF "PECORINO" CHEESE "MOLITERNO"

**RAW PRAWNS FROM TYRRENIAN SEA** (PRICE BASED ON WEIGHT)  
KING PRAWNS SLIGHTLY STEAMED OR GRILLED  
(PRICE FOLLOWS DAILY MARKET VALUE FROM 100 TO 130 EURO FOR KG)

**BURRATA FROM ANDRIA WITH RAW PRAWNS TARTARE** 24,00  
KING PRAWNS TARTARE SERVED WITH BURRATA CHEESE AND FINISHED  
WITH FAVIGNANA BOTARGO CURLS

## OYSTERS

**BRETON OYSTER CONCAV** (ACCORDING TO SEASON AVAILABILITY) 4,50 cad

## SALMON AND BALIK SALMON

**SALMON SELECTION** 23,00  
SELECTION OF SALMONS: SCOTTISH FROM CUTHERLAND, NORWEGIAN FROM  
VETVIKJA ISLAND AND MARINATED WITH DILL GARNISHED WITH FRESH LEMON JUICE  
GR. 150

**NORWEGIAN SALMON FROM BALIK** 33,00  
BREEDING SALMON AGED IN SWISS WATER AND SMOKED WITH ASH & SPRUCE WOOD,  
GR. 150

\* RAW FISH FOLLOWS A -20°C REDUCTION TEMPERATURE PROCESS

# MAIN COURSES – RED AND WHITE MEAT

## FOIE GRAS

34,00

TERRINE OF STEAMED FOIE GRAS SERVED WITH BUTTER COOKED APPLES  
WITH MANGO AND PANTELLERIA LIQUOR SAUCE

## COOKING MEAT

### LEG OF LAMB

22,00

WITH APPLE AND MUSTARD SAUCE, VEGETABLES AND FRESH CORIANDER

### ENTRECOTE AUSTRIAN BREED SIMMENHAL GR. 400

30,00

WITH NEW BORN POTATOES IN THE OVEN

### ROMAN MEATBALLS

15,00

ROMAN MEATBALLS TOSSED IN A RICH TOMATO SAUCE GARNISHED WITH  
SMOKED RICOTTA CHEESE CURLS AND CHESTNUTS POLENTA

### BEEF HAMBURGER

20,00

FASSONA BREADED MEAT HAMBURGER GRILLED AND TOPPED WITH CRISPY BACON,  
CHEDDAR FARMHOUSE, FRESH MAYONNAISE, BLOODY MARY SAUCE  
AND GRAIN MUSTARD

### PIG CHEEK BRAISED

20,00

WITH FIGS, APPLES AND RAISINS

## RAW AND DRESSED MEAT

### CARPACCIO "PIEMONTESE" BEEF

19,00

WITH WALNUT PESTO AND PARMESAN FLAKES

### SMOKED CARPACCIO NEBRASKAN BEEF

18,00

SLIGHTLY SMOKED GARNISHED WITH MIMOLETTE EXTRA VIEILLE 24 MONTHS CHEESE

## PIEMONTESE BEEF TARTARE

### TENDERIZED BEEF PIEDMONTESE BREED GR. 150

24,00

WITH KAMUT "FRISELLINA" (DRY HOMEMADE BREAD),  
WITH OIL AND SALTED TOMATO  
CLASSIC DRESSING ("MALDON" SALT, EXTRA VERGIN OLIVE OIL, LEMON,  
TABASCO, CAPERS, MUSTARD AND YOLK)

# SIDES COURSES

GREEN OR MIX SALAD	5,00
HERBS SALAD	6,00
CHICORY TOSSED WITH GARLIC, OLIVE OIL AND CHILLY FLAKES	5,00
ARTICHOKES "ROMANESCHI" KEPT IN OLIVE OIL	10,00
STEAMED BROCCOLI WITH LEMON AND BUTTER SAUCE	10,00

## OUR CHEESE SELECTION

SELECTION OF NOBLE ITALIAN CHEESE PARMIGIANO REGGIANO, RED COWS, STRAVECCHIO ROSSO, ASIAGO STRAVECCHIO, PIAVE DI ALPEGGIO, FIORE SARDO DEL GAVOI, MONTEVERONESE DI ALPEGGIO	21,00
SELECTION OF SOFT CHEESE FROM LANGA	17,00
SELECTION OF ITALIAN AND FRENCH CHEESE	18,00
SELECTION OF GOAT CHEESE MILK COAGULATION	22,00
SELECTION OF SOFT CHEESE FROM OUR PENINSULA	18,00
I 'PUZZOLENTI' (THE SMELLING) ITALIAN & FRENCH SOFT AND CREAMY CHEESE WASHED RIND	19,00
SELECTION OF HARD AND SEMI-HARD CHEESE MADE UP WITH RAW MILK, FROM ITALIAN DAIRY TRADITION	20,00
SELECTION OF EXCEPTIONAL D'ALPEGGIO ITALIAN CHEESE	20,00
SELECTION OF ERBORINATI ITALIAN AND WORLDWIDE	19,00
SELECTION OF "ITALIAN TASTY" PROVOLONE AND PECORINO CHEESE SEASONED IN OUR ITALIAN PENINSULA	17,00
SELECTION OF FRENCH SOFT CHEESE	20,00
SELECTION OF SEASONED FRENCH CHEESE	20,00
SWISS CHEESE SELECTION SEMI MATURE (TETE DE MOINE, ETIVAZ, GRUYERE, APPENZELLER, EMMENTAL GROTTO) ACCORDING TO AVAILABILITY	19,00



PAESTUM BUFFALO DOP (CERTIFIED ORIGIN)

TWO TIMES BUFFALO MOZZARELLA GR. 300 WITH ANCHOVIES FROM CANTABRIAN SEA AND GRATED BOTTARGA FROM CABRAS	22,00
BUFFALO MOZZARELLA GR. 300 AND SEMIDRY PACHINO CHERRY TOMATOES	18,00
BUFFALO MOZZARELLA GR. 500 AND SEMIDRY PACHINO CHERRY TOMATOES	21,00
BUFFALO MOZZARELLA GR. 300 WITH PARMA HAM HAND CUT, SEASONED 28 MONTHS	24,00
BUFFALO MOZZARELLA GR. 300 WITH PATA NEGRA "S.ROMERO/CARRASCO/BANEGA" (SUBJECT TO AVAILABILITY)	28,00
BUFFALO MOZZARELLA GR. 300 WITH BOTARGO FROM CABRAS	20,00
BUFFALO MOZZARELLA GR. 300 WITH CANTABRIAN SEA ANCHOVIES	22,00

# SALAME SELECTION

<b>SELECTION OF ITALIAN "PROSCIUTTI"</b> PARMA, SAN DANIELE, MONTI SIBILLINI, SAURIS, D'OSVALDO, SPECK DELL'ALTO ADIGE (ACCORDING TO AVAILABILITY)	21,00
<b>CULATELLO DI ZIBELLO DOP FROM BASSA PARMENSE 26/34 MONTHS</b>	26,00
<b>ITALY VS SPAIN</b> CULATELLO OF ZIBELLO DOP 32/36 MONTHS VS PATA NEGRA SANCHEZ ROMERO '5 JOTA' 42 MONTHS KNIFE CUT	30,00
<b>PROSCIUTTO CRUDO OF CINTA SENESE DOP</b> (HAND CUT, ACCORDING TO AVAILABILITY)	26,00
<b>PORK HEAD: "COPPA DI TESTA"</b> COOKED IN MORELLINO DI SCANSANO, WITH LEMON, BLACK PEPPER AND GINGER ROOT	13,00
<b>SELECTION OF ITALIAN SALAME FROM OUR TRADITION</b>	18,00
<b>SELECTION OF ITALIAN COLD CUTS OF "BLACK RACE"</b>	21,00
<b>SELECTION OF LARD</b> COLONNATA, ARNAUD, CINTA SENESE, RAZZA CASERTANA NERA, GRIGIO CASENTINO, PATA NEGRA (ACCORDING TO AVAILABILITY)	16,00
<b>SELECTION SALAME AND CHEESE</b> SELECTION OF ITALIAN SALAME AND CHEESE FROM OUR TRADITION	19,00
<b>LA CULACCIA FROM BUSSETO PARMENSE</b> RARE TYPE OF "CULATELLO " HAM, MORE SAPID AND SWEETER THEN NORMAL "CULATELLO", SERVED WITH CRUNCHY BREAD	22,00
<b>BLACK NATIVE BREED, KNIFE CUT, "PROSCIUTTI" (PARMA HAM)</b> SELECTION OF BLACK BREED: (ACCORDING TO AVAILABILITY) NEBRODI, CINTA SENESE, MORA ROMAGNOLA, GRIGIO CASENTINO, CASERTANA, NERO CALABRESE	29,00
<b>KEPT IN VIRGIN OLIVE OIL</b> DRIED CHERRY TOMATOES, GRILLED ARTICHOKES AND BORRETTANE ONIONS SEASONED IN BALSAMIC VINEGAR, "TAGGIASCHE" OLIVES	18,00
<b>JAMON IBERICO DE BELLOTA "CINCO JOTAS"</b> <b>SANCHEZ ROMERO</b> SELECTION OF PATA NEGRA DE BELLOTA 5 JOTA (36 MONTHS, HAND CUT, GR.150)	32,00

**JAMON IBERICO DE BELLOTA "BANEGA" "CARRASCO"** 32,00  
**"JULIAN MARTIN"** (ACCORDING WITH AVAILABILITY)  
SELECTION OF PATA NEGRA DE BELLOTA 36/42MONTHS  
(EXTREMADURA, 36 MONTHS, HAND CUT, GR.150)

**YOUR MAJESTY JAMON IBERICO DE BELLOTA "JOSELITO"** 42,00  
**GRAN RESERVA 08/09**  
SELECTION OF PATA NEGRA GRAN RESERVA OF JOSELITO, GUIJELO  
(SALAMANCA, HANDCUT, GR.150, ACCORDING WITH AVAILABILITY)

ALL THE SPANISH PROSCIUTTI ARE HAND CUT AS SPANISH TRADITION REQUIRES,  
GARNISHED WITH FRESELLINA AND SUNDRIED CHERRY TOMATOES

**SPANISH SALAMI FROM JOSELITO** 26,00  
**AND SANCHEZ ROMERO CARVAJAL**  
SELECTION OF LOMO FROM PATA NEGRA, SALAME CHORIZO OF SALAMANCA  
AND MORCON

**"ASTURIAN PROSCIUTTO" BEEF "CECINA DE LEON"** 18,00  
SEASONED WITH EXTRA VIRGIN OLIVE OIL, LEMON AND SARAWAK PEPPER

**BREAD** 3,00  
BASKET OF BREAD FROM OUR ROSCIOLI BAKERY  
KAMUT BREAD, LARIANO, 5 CEREALS, RYE WITH HONEY, PAN BRIOCHE,  
PATA NEGRA AND PARMESAN, FIGS, OUR "PIZZA BIANCA",  
OLIVES, WALNUT BREAD\* (ACCORDING WITH AVAILABILITY)

\* BE CAREFULL MAY COINTAN OLIVE BONES

AVAILABLE IF REQUIRED, GLUTEN BREAD 3,00

**WATER**  
PANNA, NEPI, SANPELLEGRINO 3,00  
PLOSE (STILL, SPARKLING) 4,00

\* HALF PORTIONS ARE EVALUATED AT 70% OF FULL COMPLETE PORTION

# OUR DESSERTS

<b>FRESH FRUIT SORBETS</b>	8,00
<b>DARK CHOCOLATE FONDE 70% COCOA,</b> SERVED WITH FRESH FRUITS AND BISCUITS	11,00
<b>OUR TIRAMISÙ</b>	11,00
<b>SICILIAN CANNOLO EXPRESS</b> FILLED WITH ROMANIAN GOAT RICOTTA CHEESE AND SICILIAN CANDIED FRUIT	10,00
<b>CRISPY ALMOND WAFFLE WITH ICE CREAM</b> (ACCORDING TO OUR DAILY PRODUCTION)	11,00
<b>“BABÀ VARNELLI”</b> ANISEED WITH VANILLA ICE CREAM	10,00
<b>APPLE STRUDEL</b> WITH PISTACHIO ICE CREAM	10,00
<b>RED WINE POACHED PEARS</b>	9,00
<b>WARM COCOA SOUP</b> WITH ANISE ICE CREAM	10,00
<b>“GORGONZOLA” SOUP IN DOUBLE CREAM</b> WITH CARAMELIZED CELERY	10,00

# SELECTION OF SPIRITS BY THE GLASS

## WHISKY

HOUSE MALT BY WILSON & MORGAN	ISLAY	13,00
ARDBEG 10 ANNI	ISLAY	12,00
ISLAY FUSION 12 ANNI BY MONGIARDINO	ISLAY	15,00
HIGHLAND PARK 12 ANNI	HIGHLAND	12,00
ROSEBANK 1991 BY SPEY MALT/WHISKY/DIST.	LOWLAND	15,00
LEDAG 1990 BY SPEY MALT/WHISKY/DIST.	LOWLAND	15,00
CAOL ILA LIMITED EDITION "BLACK LABEL"	ISLAY	25,00
TALISKER 25 ANNI	ISLAY	20,00
LAGAVULIN 1990 DOUBLE MATURED	ISLAY	30,00
MACALLAN SIENNA (MATURED IN SHERRY CASK)	HIGHLAND	18,00
SPAYMALT FROM MACALLAN 2001 BY GORDON & MACPHAIL	SPEYSIDE	18,00
OBAN 1992 (DOUBLE MATURED)	HIGHLAND	20,00
NIKKA SINGLE MALT "MIYAGIKYO" 10 ANNI (SENDAI - JAPAN)		25,00

## SAMAROLI WHISKY SELECTION

CAOL ILA 1998 COILLTEAN SELEZIONE SAMAROLI CASK PRIVATE ROSCIOLI		20,00
COILLTEAN 1993 BLACK LABEL		26,00
GLEN GRANT 1993		28,00
NO AGE CUVÉE 2011 LIMITED EDITION		35,00
LAPHROAIG 1998 LIMITED EDITION		28,00
GLEN DULLAN 1996 LIMITED EDITION		25,00

PLEASE ASK OUR PERSONEL FOR OUR EXCLUSIVE SAMAROLI WHISKY SELECTION  
NOT INCLUDED IN THE MENU

## RUM & RHUM

ZACAPA 23 ANNI	15,00
BALLY AMBRATO NO AGE	10,00
SANTA TERESA	15,00
BALLY AMBRATO 1999	15,00
LONG POND "JAMAICA RUM" MILLENIUM 2007	15,00
PAPPAGALLI MONGIARDINO SELECTION	15,00
CARONI TRINIDAD ISLAY 15 ANNI	15,00
CARONI TRINIDAD ISLAY 12 ANNI	13,00
RHUM RHUM CAPOVILLA "ORANGE LABEL" RHUM BLANC AGRICOLE	12,00
RHUM RHUM CAPOVILLA "GREEN LABEL" RHUM BLANC AGRICOLE	12,00
PAPALIN "BLEND OLDS RUMS"	13,00

## RUM & RHUM SELEZIONE SAMAROLI

JAMAICA DEMERARA RUM 1998 SAMAROLI SELECTION CASK PRIVATE ROSCIOLI	20,00
NICARAGUA RHUM 1999 SAMAROLI SELECTION CASK PRIVATE ROSCIOLI	20,00
BARBADOS RUM 2000 YHEMON SELECTION	16,00
HAITI RHUM 2004	18,00
GRENADA RUM 1993	15,00

## COGNAC

A.E. DOR GRANDE CHAMPAGNE VIEILLE RESERVE N° 8	25,00
A.E. DOR GRANDE CHAMPAGNE VIEILLE RESERVE N° 7	22,00
COGNAC SELECTION (PLEASE ASK OUR PERSONEL)	15,00

# SPIRITS

BAS ARMAGNAC SELECTION (PLEASE ASK OUR PERSONEL)	12,00/18,00
CALVADOS PAYS D'AUGE ANDRIEN CAMUT 6 Y.O.	12,00
GRAPPE BERTA SELECTION: ROCCANIVO, BRIC DEL GAIAN, TRE SOLI TRE,	12,00
RISERVA DEL FONDATORE 1993	15,00
BERTA STRAVECCHIA DILIDIA	9,00
ACQUAVITI DI CAPOVILLA	16,00
GRAPES SELECTION (PLEASE ASK OUR PERSONEL)	8,00/10,00
VODKA SELECTION (PLEASE ASK OUR PERSONEL)	10,00
AMARO SAN SIMONE	6,00
AMARI SELECTION (PLEASE ASK OUR PERSONEL)	5,00

# GIANNI FRASI'S COFFEE

ROASTED JAMAICAN CAFFÈ	
HAITI KOMET EXTRA SUPERIOR	3,00
COFFEE SELECTION ACCORDING TO AVAILABILITY	3,00

