

# STARTERS

<b>BREAD BUTTER AND CANTABRIAN ANCHOVIES (1,4,7)</b>	<b>14</b>
<b>FRIED ANCHOVIES (1,4,7,12)</b> WITH HERB YOGURT SAUCE	<b>9</b>
<b>SALTED TART, PORCINI &amp; PUMPKIN (1,4,10,12)</b> (VEGAN DISH)	<b>9</b>
<b>BEEF CROQUETTES (1,4,7,10)</b> WITH GREEN SAUCE	<b>9</b>
<b>CACIO &amp; EGGS BALLS (1,3,7,c)</b> WITH TOMATOES AND PARMESAN FOAM	<b>8</b>
<b>MINI OCTOPUS (1,4,12,A,C)</b> IN "LUCIANA SAUCE"	<b>11</b>
<b>CYLINDER WITH "GENOVESE" COD (1,4,12,A,C)</b> WITH PARSLEY SAUCE AND SALAD	<b>10</b>
<b>TUNA PASTRAMI (4,10,12)</b> WITH WILD LEAFY GREENS	<b>13</b>
<b>AUTUMN ROLLS (1,6,9,10,12,15,A,C)</b> WITH WOK AND PORK	<b>8</b>

# CUTTING BOARDS

<b>SELECTION OF 3 CHARCUTERIE &amp; 3 CHEESE (1,7,12)</b>	<b>19</b>
<b>CUTTING OF PATANEGRA (1, 12)</b> WITH TOMATO BREAD	<b>14</b>
<b>CUTTING VEGAN AND FRIED PIZZAZA (1, 12)</b> SELECTION OF VEGETABLES IN OIL "AGNONI" AND HUMMUS	<b>16</b>
<b>GIARDINIERA "BOTTEGA PAVESI"</b> SWEET AND SOUR VEGETABLES	<b>8</b>

# FIRST DISHES

<b>“PAPPARDELLE” WITH RAGÚ (1,3,7,9,12,A,C)</b>	<b>14</b>
<b>BREAD GNOCCHI (1,7,12,14,A,C)</b> WITH PORCINI MUSHROOMS AND MUSSELS	<b>16</b>
<b>COD “RAVIOLI” (1,3,4,7,12,A,C)</b> WITH CHICKPEAS AND CHESTNUTS	<b>16</b>
<b>ROMAN TRADITIONAL PASTA DISHES (1,3,7)</b> AMATRICIANA, CARBONARA, CACIO & PEPE, GRICIA	<b>10</b>

# SECOND COURSES

<b>ROASTED SALTED COD (4,9,12,15,A,C)</b> WITH GREEN TOMATO COULIS AND WHITE SPANISH BEANS	<b>16</b>
<b>CHAR SIU PORK CBT (1,6,9,10,12,A,C)</b> WITH “FAKE” CABBAGE AND GREEN APPLE TACO	<b>17</b>
<b>ROSTED TUNA TO THE HUNTER (4,7)</b> WITH POTATO FOAM AND OLIVE CRUMBLE	<b>19</b>
<b>PORTUGUESE ROASTED COCKEREL (1,A,C)</b> WITH ROASTED POTATOES	<b>13</b>
<b>GRILLED BEEF (1,A)</b> WITH POTATOES PAVÉ AND CHICORY	<b>18</b>
<b>STEAMED TURBOT (1,4,8,12,A)</b> WITH CELERIAC PUREE, “ROMESCO” AND CRUNCHY LEEKS	<b>17</b>
<b>BEEF TARTARE (1,10,12)</b> WITH DRIED TOMATOES, CAPPERS AND MUSTARD	<b>15</b>
<b>FRIED SHRIMPS AND SQUID (1,2,12,14) *</b>	<b>14</b>

# SIDE DISHES

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

# BOWLS

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

# SANDWICHES

SERVED WITH HOMEMADE BREAD AND FRIED POTATOES

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

# DESSERTS

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

## 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