

STARTERS

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

CUTTING BOARDS

SELECTION OF 3 CHARCUTERIE & 3 CHEESE (1,7,12)	19
CUTTING OF PATANEGRA (1, 12) WITH TOMATO BREAD	14
"GIARDINIERA DI TIZIANA "	8

FIRST DISHES

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

SECOND COURSES

OVEN ROASTED SALTED COD (1,4,7,12) WRAPPED IN ZUCCHINI ,RED PEPPERS “PAPPA” AND MASHED POTATOES	16
ROASTED VEAL BRISKET (6,10,11,12,A,C) WITH CREAMED PEAS, ASPARAGUS SALAD AND SMOKED EGGPLANT	19
PAN ROASTED AMBERJACK (1,6,12) WITH GREEK YOGURT AND WILD FENNEL SAUCE AND ROSTED CAROT “ROSE”	17
PORTUGUESE ROASTED COCKEREL (1,A,C) WITH ROASTED POTATOES	13
GRILLED BEEF (1,A) WITH POTATOES PAVÉ AND CHICORY	18
OCTOPUS AND POTATO FOAM (4,6,7,12) ROASTED CHERRY TOMATOS ,OLIVE CRUMBLE AND SMOKED PAPRIKA	15
BEEF TARTARE (1,10,12) WITH DRIED TOMATOES, CAPPERS AND MUSTARD	15
FRIED SHRIMPS AND SQUID (1,2,12,14) *	14

SIDE DISHES

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

BOWLS

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 TERIYAKI 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	
FISH & CHIP BURGER (1,3,4,5,7,11) *	13
BACCALÁ BURGER, SALAD, WHITE BREAD, DRIED TOMATOES, HERB MAYONNAISE	
PULLED PORK (1,3,7,10,11) *	12
PULLED PORK, BREAD, MARINATED KALE, SPICY MAYONNAISE	
CRISPY CHICKEN (1,3,7,9,10,11) *	13
MAXI CRISPY CHICKEN CUTLET, WHITE BREAD, SALAD, TOMATOES, SPICY MAYONNAISE	
VEGGY BURGER (1,7,11,13) *	13
CHICKPEA BURGER, WHITE BREAD, CARAMELIZED ONION, SOUR CREAM	
CLUB SANDWICH (1,3,7,10,11) *	12
GRILLED CHICKEN FILLETS, BACON, SALAD, TOMATO, EGG, MAYONNAISE	

DESSERTS

JARCOOKED BABÁ “PATRIZI” (1,3,6,7,8,12)	9
WITH VANILLA SAUCE	
HOMEMADE APPLE FRITTER (1,3,8,7)	8
WITH VANILLA ICE CREAM, MUESLI AND CARAMEL	
PEAR AND WILD CHERRY CRUMBLE (1,3,7,8)	5
COCOA AND HAZELNUT TARTLET (1, 3, 7, 8)	6
WITH MASCARPONE CREAM	
TIRAMISU (1,3,7)	5
LONDON CHEESECAKE (1,7,8)	5
WITH WILD BERRIES OR CHOCOLATE SAUCE	
CROSTATA (1,3,7) (PIE WITH APRICOT OR WILD CHERRY JAM)	4
CHOCOLATE SOUFFLÉ WITH WARM SOFT HEART (1,3,7,8)	5
APPLE PIE (1,3,7,8)	4
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BREAD (1)	2
MINERAL WATER ½ L.	1,3
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