

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

**Fulvio Pierangelini**

## OUR COCKTAILS

MILANO/TORINO "NOSTRA RISERVA" "MI-TO"

SPRITZ

AMERICANO

NEGRONI

OUR VERMOUTH "REGOLA VII"

GIN TONIC TRAVEL

**HENDRICK'S**

FRESH AND CITRUS SCENT, NOTE OF BLACK PEPPER, ROSE AND CUCUMBER

SCOTLAND

**CLANDESTINO**

RESINOUS, NOT FILTERED "AMBER", DRY, SLIGHTLY SPICY AND CITRUSY

ITALY (EMILIA ROMAGNA)

**BLU GIN**

FRAGRANT, HERBACEOUS NOTES WITH CORIANDER AND CARDAMOMO PERFUME

ITALY (UMBRIA)

**WILD**

JUNIPER, TREE BARK, WOOD

ITALY (SARDINIA)

**AQUAMIRABILIS 43° 12°**

FRESH, CITRUSY TASTE, SEA TASTE, INTENSE, FLORAL

ITALY (UMBRIA)

**SABATINI GIN**












FRESH, PRICKLY, AROMATIC WITH LAVENDER AND THYME TASTE

ITALY (TUSCANY)



**SALUMERIA CON CUCINA**

**FOODS TO REPORT FOR INTOLERANCE  
AND FOOD ALLERGIES**

-  GRAINS WITH GLUTEN
-  SHELLFISH
-  EGGS
-  FISH
-  PEANUTS
-  SOY
-  MILK AND LACTOSE
-  NUTS (ALMONDS, HAZELNUTS, WALNUTS, PISTACHIOS)
-  CELERY
-  MUSTARD
-  SESAM SEEDS
-  SULFUR DIOXIDE AND SULPHITES IF ABOVE CERTAIN CONCENTRATIONS
-  LUPINS
-  CLAMS

**PLEASE REPORT ANY FURTHER INTOLERANCE  
THAN THOSE WRITTEN ABOVE**

# OUR SELECTION ACCIUGHE

## CANTABRIA

### LA BURRATA PUGLIESE CON ALICI

"BURRATA" CHEESE WITH ANCHOVIES FROM CANTABRIAN SEA



### BOCCONI DI BUFALA E ALICI DEL MAR CANTABRICO

3 SMALL BUFFALO DOP MOZZARELLAS SERVED WITH CANTABRIAN SEA ANCHOVIES, TAGGIASCHE OLIVES AND EVO OIL WITH TROMBOLOTTO LEMON



### ACCIUGHE

CANTABRIAN SEA ANCHOVIES SELECTION SERVED WITH TOASTED BREAD, SWEET VANILLA BUTTER FROM ST.MALÒ AND FRENCH "YUZU" BUTTER



### ACCIUGHE EXTRA

CANTABRIAN SEA EXTRA ANCHOVIES SELECTION "00" SERVED WITH TOASTED BREAD, SWEET VANILLA BUTTER FROM ST.MALÒ AND FRENCH "YUZU" BUTTER



## MEDITERRANEO

### ALICI FRITTE

FRESH FRIED ANCHOVIES FROM ADRIATIC SEA WITH SWEET RED PEPPER SAUCE AND CHILLI



### FIORI DI ZUCCA

COURGETTES FLOWERS FILLED WITH SHEEP RICOTTA CHEESE LEMON FLAVOURED AND ANCHOVIES FROM CANTABRIC SEA AND SWEET RED PEPPERS SAUCE ON THE SIDE



### BUFFALO MOZZARELLA GR.250/300 WITH ANCHOVIES



ALL OUR ANCHOVIES ARE FROM SPRING CATCHES AND THEY ARE FROM:

CANTABRIA "ZONA FAO 27 VIII A/B" (GOLFO BISCAGLIA)

MEDITERRANEO "ZONA FAO 37 2/2.1/1" (TIRRENO/ADRIATICO)

# APPETIZERS

## BIS DI MARIOZZO

TWO LITTLE BUNS SERVED WITH ROBIOLA DI ROCCAVERANO CHEESE, BLACK BREED PORK AND ANCHOVIES FROM CANTABRIC SEA



## FOIE GRAS FATTO IN CASA

GOOSE FOIE GRAS CARPACCIO WITH SWEET AND SOUR ONIONS DRESSED WITH RASPBERRY VINEGAR MIXED AND SPICES (SARAWAK PEPPER, CLOVES, CINNAMON, NUTMEG)



## MAIALINO DEL CHIANTI

FRAYED LITTLE PIG SLOWLY COOKED WITH OLIVES AND CAPERS SERVED ON A TYPICAL SARDINIAN CRUNCHY BREAD GARNISHED WITH SWEET PEPPERS COMPOTE



## INSALATA DI CARCIOFI (VEGETARIAN)

COOKED AND RAW ARTICHOKE SERVED WITH CARROTS, ROASTED PINE NUTS AND NUTS OIL



## TORTINO DI SCAROLA E SARDINE DEL TIRRENO PICCANTI

ESCAROLE AND SPICY SARDINES PIE SERVED WITH PINE NUTS, RAISIN AND TAGGIASCHE OLIVES



## CALAMARI E BROCCOLI

PANFRIED SQUIDS SERVED ON A BED OF MASHED SICILIAN BROCCOLI



## LINGUA

BEEF TONGUE SERVED ON A SLICE OF KAMUT CRUNCHY BREAD WITH RED PUMPKIN AND GRAINS MUSTARD



## TONNO ROSSO STAGIONATO SOTT'OLIO

RED TUNA FROM SICILY KEPT IN OLIVE OIL JAR, SEASONED IN OLIVE OIL 2014 SERVED WITH ROMAN GRILLED ARTICHOKE AND "BORRETTANE" ONIONS IN SEASONED BALSAMIC VINEGAR



## CAPONATA DELLA TRADIZIONE SICILIANA (VEGETARIAN)

EGGPLANT "CAPONATA" SERVED WITH DRY FRUIT AND PINE NUTS



## HAMBURGER DI MOZZARELLA DI BUFALA

BUFFALO MOZZARELLA DOP SERVED WITH GRILLED PRAGA HAND SLICED HAM, CHERRY DRY TOMATOES, BLACK PEPPER AND BALSAMIC VINEGAR



## LA CAPRESE (VEGETARIAN)

BUFFALO MOZZARELLA WITH TOMATOES THYME SCENTED, "PESTO ALLA GENOVESE" AND DRIED RED PEPPERS FROM SENISE



## CREMA DI LENTICCHIE

LENTILS BIO FROM ONANO CREAM SERVED WITH POACHED EGG  
AND HAZELNUTS FLAVOURED FOIE GRAS



## PINK SALAMI "THE ANCESTOR OF MORTADELLA"

WITH MIXED CRUNCHY VEGETABLES COOKED IN VINEGAR



## PALETA DE JAMON IBERICO

PALETA OF JAMON IBERICO SERVED WITH CHILLI PEPPERS FROM PIEDMONT  
STUFFED WITH ANCHOVIES AND CAPERS



## MORTADELLA FATTA A MANO

HANDMADE "MORTADELLA" WITH PARMESAN CURLS FROM RED COWS  
36 MONTHS AND CRISPY PASTRY BREAD



## SARDINE DELLA GALIZIA

CANTABRIAN SEA SPICY SARDINES SERVED ON TOP OF CRISPY BREAD  
WITH OLIVE OIL IN LEMON PERFUME



## "STRACCIATA" PUGLIESE, ZUCCHINE E BOTTARGA

WITH ZUCCHINI "SCAPECE STYLE" AND MINT OIL WITH MULLET DRY FISH EGGS



## LA BURRATA PUGLIESE CON POMODORINI

"BURRATA" CHEESE WITH BLACK PEPPER FROM MALAYSIA  
WITH SUNDRIED CHERRY TOMATOES IN THE TRADITIONAL WAY



## BURRATA CON CAVIALE

"BURRATA" CHEESE FROM CORATO WITH CAPTIVE-RAISED CAVIAR  
"VOLZHENKA" RUSSIA, VOLGA RIVER/CASPIAN SEA (SUBJECT TO AVAILABILITY)



## BURRATA CON PERLE DI TARTUFO

"BURRATA" CHEESE FROM ANDRIA WITH WINTER BLACK TRUFFLE PEARLS



## TRADIZIONE ROMANA "IL DUO"

LAMB PLUCK IN ITS SAUCE AND ROMAN STYLE TRIPE



## FIORI DI ZUCCA

COURGETTE FLOWERS STUFFED WITH ROMAN OXTAIL STEWS  
AND PEPPERED WHITE CHEESE FONDUE



# OUR CLASSICS

OUR PASTA IS COOKED A "AL DENTE", IF YOU LIKE THE PASTA TO BE COOKED MORE DO NOT ESITATE TO ASK AT THE MOMENT OF THE ORDER. THANK YOU

## BURRO E PARMIGIANO "FRANCESCANA" (VEGETARIAN)

SHORT PASTA "RIGATONE" WITH ECHIRÈ BUTTER "DEMI-SEL", THREE KINDS OF PARMESAN CHEESE MADE FROM: RED COW BREED (36 MONTHS OLD), "BRUNA" ALPINE BREED (30 MONTHS OLD) AND CLASSIC "REGGIANO" HILLS (36 MONTHS OLD)



## FETTUCINE

HOMEMADE FETTUCINE PASTA TOSSED WITH SHEEP RICOTTA CHEESE, DRY FISH EGGS AND CHIVES



## RAVIOLO DI CODA E PECORINO

HOMEMADE RAVIOLO FILLED WITH ROMAN OXTAIL AND PECORINO CHEESE AND SERVED IN A LIGHT FOIE GRAS SAUCE AND SLIGHTLY SPICY SLOWLY COOKED FIGS



## ONDULO "MEZZO RIGATONE SCHIACCIATO"

PACCHERO SHORT PASTA TOSSED WITH STEWED PORCINI MUSHROOMS, RAW TUNA AND SPICY N'DUJA



## PASTA E FAGIOLI

BORLOTTI BEANS SOUP SERVED WITH SHORT PASTA AND BEETROOTS CHIPS



## TORTELLINO IN BRODO

HAND MADE TORTELLINI SERVED IN CHICKEN FROM BRESSE BROTH



# ROMAN CLASSICS

OUR PASTA IS COOKED A "AL DENTE", IF YOU LIKE THE PASTA TO BE COOKED MORE DO NOT ESITATE TO ASK AT THE MOMENT OF THE ORDER. THANK YOU

## **CACIO E PEPE** (VEGETARIAN)

FRESH PASTA WITH ROMAN "PECORINO" CHEESE DOP,  
"CACIO" FROM MOLITERNO, "PECORINO DI FOSSA" FROM SOGLIANO DEL RUBICONE  
AND THREE PEPPERS



## **LA MATRICIANA O AMATRICIANA**

"MEZZA MANICA" PASTA TOSSED WITH CAMPANIAN REGION TOMATO SAUCE DOP,  
CRISPY CHEEK PIG AND ROMAN "PECORINO" CHEESE DOP



## **LA CARBONARA**

LARGE SPAGHETTI TOSSED WITH CRISPY CHEEK PORK, THREE PEPPERS,  
PAOLO PARISI EGGS AND ROMAN "PECORINO" CHEESE DOP



## **"LA GRICIA" DI STEFANO**

SHORT PASTA "RIGATONE" WITH CHEEK PORK, ROMAN CHEESE HIGH QUALITY DOP  
AND THREE PEPPERS



## **BURRO E ACCIUGHE**

THICK SPAGHETTO TOSSED WITH SWEET BUTTER FROM ECHIREE  
AND ANCHOVIES FROM CANTABRIC SEA



## **GNOCCO CON PATATE DI AVEZZANO "CACIO E PEPE"** (VEGETARIAN)

HANDMADE GNOCCHI SERVED IN A PECORINO CHEESE AND BLACK PEPPER SAUCE



# MAIN COURSES - FISH

## COOKED FISH

### BACCALÀ ISLANDESE AL FORNO

ICELANDIC COD SERVED WITH ONION GRATIN AND PORCINI MUSHROOMS



### OMBRINA SELVAGGIA DEL MEDITERRANEO

CROAKER FISH SERVED IN A LITTLE BROTH WITH CHICKPEAS AND GRILLED CHANTERELLES



### TRANCIO DI CERNIA GIALLA

GROUPEL FISH SERVED ON A BED OF RED PUMPKIN SAUCE WITH GRILLED ROMAN BROCCOLI AND PECORINO CHEESE FROM MOLITERNO



## RAW FISH\*

### TARTARE DI PESCE BIANCO (SUBJECT TO AVAILABILITY)

WHITE FISH TARTARE SERVED WITH LENTILS, EXTRA VIRGIN OLIVE OIL AND MORTADELLA SAUCE



### SCAMPI CRUDI DELL'ALTO MAR TIRRENO

RAW KING PRAWNS FROM TYRRHENIAN SEA (PRICE FOLLOWS DAILY MARKET VALUE FROM 100 TO 130 EURO FOR KG)



### BURRATA DI ANDRIA CON TARTARE DI SCAMPI CRUDI

KING PRAWNS TARTARE WITH "BURRATA" CHEESE AND CABRAS DRY MULLET EGGS



\* ALL RAW FISH IS BLAST CHILLED AT -20°;  
ACCORDING TO SEASONS SOME FISH PRODUCTS COULD BE FROZEN ON BOARD



# SMOKED FISH FROM OUR DELI

## **PESCE SPADA**

"CARPACCIO" OF SMOKED SWORDFISH WITH EVO OLIVE OIL AND LEMON



## **TONNO**

SLICED SMOKED TUNA WITH EVO OLIVE OIL AND LEMON



## **SPECK DI TONNO AFFUMICATO**

TUNA JUNIPER WOOD SMOKED SPECK



# SALMON \*\*

## **SELEZIONI DI SALMONI**

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



## **SALMONE NORVEGESE BALIK**

BREEDING NORWEGIAN BALIK SALMON, AGED IN SWISS WATER  
AND SMOKED WITH ASH AND SPRUCE WOOD, GR. 100



\*\* ALL OUR SALMON ARE SERVED WITH FRENCH YUZU FLAVOURED BUTTER FROM SAINT-MALO

# OYSTERS

## **OSTRICA BRETONE** (SUBJECT TO AVAILABILITY OF THE SEASON)

BRETON OYSTER CONCAV



# MAIN COURSES - MEAT

## FOIE GRAS

TERRINE OF DUCK LIVER STEAMED AND SERVED WITH CONFIT PEARS AND CURCUMA



## POLPETTE DELLA TRADIZIONE ROMANA

VEAL AND BEEF MEATBALLS COOKED IN A RICHED TOMATOES SAUCE AND SERVED WITH CHESTNUTS POLENTA



## COSTOLETTE DI AGNELLO

LAMB RIBS FROM THE ROMAN COUNTRY SIDE, COOKED ON THE GRIDDLE AND SERVED ON A BED OF BEANS SAUCE WITH TAGGIASCHE OLIVES JAM AND CRUMBLIED ANCHOVIES



## SELLA DI MAIALINO

SUCKLING PIG SERVED WITH ITS OWN CRUNCHY CHEEK, SAVOY CABBAGE AND CHESTNUTS



## LA NOSTRA "COTOLETTA"

PANFRIED VEAL CUTLET SERVED WITH MUSHED POTATOES AND BLACK CABBAGE



# RAW MEAT

## BATTUTA DI MANZO

BEEF TARTARE SERVED WITH CRUNCHY LARD AND SWEET AND SOUR ONIONS

## CARPACCIO DI MANZO AMERICANO DEL NEBRASKA AFFUMICATO

SMOKED BEEF CARPACCIO FROM NEBRASKA SERVED WITH MIMOLETTE EXTRA VEILLE



## CARPACCIO DI MANZO

BEEF CARPACCIO SERVED WITH MUSTARD LEAVES AND COMTÈ CHEESE



# SIDE DISHES \*

## **INSALATA VERDE** (VEGETARIAN)

GREEN LITTLE WILD SALAD SEASONED WITH HASEKURA SAUCE (EXTRA VIRGIN OLIVE OIL, CORN OIL, RICE VINEGAR, SOY SAUCE, CARROTS, ONIONS, GINGER, ORIGAN, SESAM SEEDS)



## **“MISTICANZA”**

AROMATIC HERBS SALAD SERVED WITH GREEN APPLE AND COMTE' PETIT 36 MONTHS CHEESE



## **PATATE ALLA BIRRA “ROSCIOLINO”**

POTATOES BAKED IN FOIL WITH ROSCIOLINO BEER



## **BROCCOLI**

BROCCOLI WITH SHORTCRUST AND CRUNCHY SMOKED BACON



## **CIPOLLA**

ONIONS COOKED IN A JAMON IBERICO BROTH GARNISHED WITH ASIAGO CHEESE FLAKES AND SERVED ON KAMUT CRUNCHY BREAD



## **PEPERONI IN AGRODOLCE ALLA “GIUSY”** (VEGETARIAN)

RED AND YELLOW PEPPERS PAN TOSSED SWEET AND SOUR MANNER

## **CICORIA RIPASSATA LEGGERMENTE PICCANTE** (VEGETARIAN)

PAN TOSSED WITH GARLIC, CHILLY AND OLIVE OIL CHICORY

## **CARCIOFI ROMANESCHI ALLA CAFONA SOTT'OLIO** (VEGETARIAN)

ARTICHOKES “ROMANESCHI” KEPT IN OLIVE OIL

\* THE VEGETABLES THAT WE USE ARE FROM ACQUAPONIC CULTURE, IT IS A CULTIVATION TECHNIQUE THAT ASSOCIATES FISH BREEDING TO VEGETABLE PRODUCTION AND THAT ALLOWS TO SAVE MORE THAN 90% OF WATER COMPARED WITH CONVENTIONAL AGRICULTURE, WITHOUT THE USE OF CHEMICALS, GUARANTEEING A PRODUCT OF EXCELLENCE WELL BEYOND THE ORGANIC AND BIODYNAMIC

# CHEESE SELECTION

## **SELEZIONE DI FORMAGGI "NOBILI" ITALIANI**

NOBLE ITALIAN CHEESE SELECTION

"PARMIGIANO REGGIANO, RED COWS, STRAVECCHIO ROSSO, ASIAGO STRAVECCHIO, PIAVE DI ALPEGGIO, FIORE SARDO DEL GAVOI, MONTEVERONESE DI ALPEGGIO"  
(SUBJECT TO AVAILABILITY)

## **SELEZIONE DI FORMAGGI MOLLI DI LANGA**

SELECTION OF SOFT CHEESE FROM LANGA

## **SELEZIONE DI FORMAGGI CAPRINI ITALIANI E FRANCESI**

SELECTION OF ITALIAN AND FRENCH GOAT CHEESE

## **SELEZIONE DI FORMAGGI MOLLI DELLA NOSTRA PENISOLA**

SELECTION OF SOFT CHEESE FROM OUR PENINSULA

## **I "PUZZOLENTI"**

ITALIAN AND FRENCH SOFT AND CREAMY CHEESE WASHED RIND

## **SELEZIONE DI FORMAGGI A PASTA DURA E SEMIDURA**

SELECTION OF HARD AND SEMI-HARD CHEESE MADE UP WITH RAW MILK,  
FROM ITALIAN DAIRY TRADITION

## **SELEZIONE DI FORMAGGI RARI D'ALPEGGIO ITALIANI**

SELECTION OF EXCEPTIONAL ITALIAN CHEESE OF HIGH PASTURE (D'ALPEGGIO)

## **SELEZIONE DI ERBORINATI (BLU CHEESE)**

SELECTION OF "ERBORINATI" CHEESE FROM ITALY AND WORLDWIDE

## **SELEZIONE DI "SAPORITI D'ITALIA"**

"PROVOLONE" AND "PECORINO" CHEESE SEASONED IN OUR ITALIAN PENINSULA

## **SELEZIONE DI FORMAGGI MOLLI FRANCESI**

SELECTION OF FRENCH SOFT CHEESE

## **SELEZIONE DI FORMAGGI STAGIONATI FRANCESI**

SELECTION OF SEASONED FRENCH CHEESE

## **SELEZIONE DI FORMAGGI SVIZZERI SEMI STAGIONATI**

SWISS CHEESE SELECTION SEMI MATURE

"TETE DE MOINE, ETIVAZ, GRUYERE, APPENZELLER, EMMENTAL GROTTA, SBRINZ"  
(SUBJECT TO AVAILABILITY)

## **VERTICAL CHEESE TASTING OF "BITTO STORICO RIBELLE"**

"ALPEGGIO CAVIZZOLA 2016, ALPEGGIO ANCOGNO SOLIVA 2014,  
ALPEGGIO CAVIZZOLA 2009, ALPEGGIO ANCOGNO SOLIVA 2007"  
WITH HOME MADE "FIORONI" FIGS MUSTARD

## **SELEZIONE DI FORMAGGI "LAZIALI" BIOLOGICI**

SELECTION OF SEASONED AND SOFT CHEESE FROM THE ROMAN COUNTRYSIDE

# COLD CUTS SELECTION

## ITALIA VS SPAGNA

"CULATELLO DI ZIBELLO" DOP 32/36 MONTHS VS PATA NEGRA SANCHEZ ROMERO  
"5 JOTA" 42 MONTHS KNIFE SLICED

## TESTA DI MAIALE O "COPPA DI TESTA"

PORK HEAD COOKED IN MORELLINO DI SCANSANO WITH LEMON,  
BLACK PEPPER AND GINGER ROOT

## SELEZIONE DI SALUMI DELLA TRADIZIONE ITALIANA

SELECTION OF ITALIAN COLD CUTS FROM OUR TRADITION

## SELEZIONE DI SALUMI DI RAZZA NERA ITALIANA

SELECTION OF COLD CUTS OF ITALIAN "BLACK RACE"

## SELEZIONE DI LARDI

SELECTION OF LARD (SUBJECT TO AVAILABILITY): "COLONNATA, ARNAUD,  
CINTA SENESE, RAZZA CASERTANA NERA, GRIGIO CASENTINO, PATA NEGRA"

## SELEZIONE DI SALUMI E FORMAGGI

SELECTION OF ITALIAN COLD CUTS AND CHEESE FROM OUR TRADITION



## LA SALUMERIA SPAGNOLA DI "JOSELITO" E "SANCHEZ ROMERO CARVAJAL"

SELECTION OF "LOMO DE PATA NEGRA", SALAMI "CHORIZO DE SALAMANCA" AND "MORCON"

## I SOTT'OLII

DRIED CHERRY TOMATOES, GRILLED ARTICHOKE AND "BORRETTANE" ONIONS SEASONED  
IN BALSAMIC VINEGAR, "TAGGIASCHE" OLIVES (EVERYTHING KEPT IN VIRGIN OLIVE OIL)

## BUFFALO MOZZARELLA DOP (CERTIFIED ORIGIN)

### BIS DI MOZZARELLA DI BUFALA GR.250/300

BUFFALO MOZZARELLA WITH ANCHOVIES FROM CANTABRIAN SEA  
AND GRATED BOTTARGA FROM CABRAS



### BUFFALO MOZZARELLA GR.250/300 WITH BOTTARGA FROM CABRAS



### BUFFALO MOZZARELLA GR.250/300 AND SUNDRIED CHERRY TOMATOES

### BUFFALO MOZZARELLA GR.500 AND SUNDRIED CHERRY TOMATOES

### BUFFALO MOZZARELLA GR.250/300 WITH PARMA HAM

BUFFALO MOZZARELLA WITH HAND SLICED "PARMA" HAM, SEASONED 28 MONTHS



### BUFFALO MOZZARELLA GR.250/300 WITH PATA NEGRA

"S.ROMERO/CARRASCO/BANEGA" (SUBJECT TO AVAILABILITY)



# SELECTION OF ITALIAN HAMS

## SELEZIONE DI PROSCIUTTI ITALIANI

SELECTION OF ITALIAN HAMS (SUBJECT TO AVAILABILITY)

"PARMA, SAN DANIELE, MONTI SIBILLINI, SAURIS, D'OSVALDO, SPECK DELL'ALTO ADIGE"

## CRU DI PARMA

SELECTION OF "CRU" PARMA HAMS

RIANO DI LANGHIRANO 30/34 MONTHS 270 M SLM,

CAPOPONTE TIZZANO 30/36 MONTHS 810 M SLM,

MULAZZANO LESIGNANO DÈ BAGNI LANGHIRANO 36/40 MONTHS 350 M SLM"

SERVED WITH CRISPY GARDEN VEGETABLES

## GRAN SUINO PESANTE PADANO

GREAT HEAVY "PADANO" PORK SERVED WITH ARTICHOKE HEARTS "VIOLETTO BRINDISINO"

## PROSCIUTTO CRUDO DI CINTA SENESE DOP

(KNIFE SLICED, SUBJECT TO AVAILABILITY)

## I PROSCIUTTI DI RAZZA NERA ITALIANA

SELECTION OF BLACK ITALIAN BREED (SUBJECT TO AVAILABILITY)

"NEBROIDI, CINTA SENESE, MORA ROMAGNOLA, GRIGIO CASENTINO,

CASERTANA, NERO CALABRESE"

## LA "CULACCIA" DI BUSSETO PARMENSE

RARE TYPE OF "CULATELLO" HAM, MORE SAPID AND SWEETER THEN NORMAL,

SERVED WITH CRUNCHY BREAD

## "CULATELLO" DI ZIBELLO DOP

FROM "BASSA PARMENSE", 26/34 MONTHS

## GLI AFFUMICATI D'ITALIA

ITALIAN SMOKED HAMS

D'OSVALDO 24/36 MONTHS

SAURIS 20/24 MONTHS

SPECK ALTO ADIGE RISERVA 24/28 MONTHS

## BRESAOLA ARTIGIANALE (SUBJECT TO AVAILABILITY)

### BRESAOLA DELLA TRADIZIONE "VALTELLINESE"

SERVED WITH "MISTICANZA" SALAD AND "STRAVECCHIO ROSSO" BIOLOGICAL CHEESE

### BRESAOLA DI RAZZA "BLACK ANGUS"

SERVED WITH BUFFALO RICOTTA CHEESE FROM "PAESTUM" SCENTED LEMON

### BRESAOLA RAZZA "WAGYU"

SERVED WITH SMALL SMOKED "BURRATA" CHEESE

ALL OUR "BRESAOLE" COME FROM WILD RANGE BREED

AND ARE PRODUCTED WITHOUT ADDICTION OF ANY PRESERVATIVES AND LACTOSE

# SELECTION OF SPANISH HAMS

## **“CINCO JOTAS” SANCHEZ ROMERO**

“ANDALUSIA, HUELVA, JABUCO” 42 MONTHS

## **MONTELLANO GRAN RISERVA (150 PCS. PER YEAR)**

“MOZARBEZ SALAMANCA” 60 MONTHS (SUBJECT TO AVAILABILITY)

## **JOSELITO**

“SALAMANCA, CASTILLA LEON, GUIJELO” 48/60 MONTHS

## **MONTELLANO**

“MOZARBEZ, SALAMANCA” 48 MONTHS

## **MALDONADO**

“BADAJOZ, EXTREMADURA” 36/42 MONTHS (SUBJECT TO AVAILABILITY)

## **MARTIN RAVENTOS “RESERVA PERSONAL”**

“SALAMANCA, CASTILLA LEON, GUIJELO” 48 MONTHS (SUBJECT TO AVAILABILITY)

## **PROSCIUTTO DI MANZO ASTURIANO “CECINA DE LEON”**

SEASONED IN EXTRA VIRGIN OLIVE OIL, LEMON AND SARAWAK PEPPER

ALL THE SPANISH PROSCIUTTI ARE HAND SLICED AS SPANISH TRADITION REQUIRES

# HAMS FROM THE REST OF THE WORLD

## **MANGALITZA O MANGALICA**

BALKAN HAM SEASONED 36 MONTHS

## **NOIR DE BIGORRE**

HAM FROM BLACK BREED PORK FROM THE REGION OF PYRENEES

# BREAD OF OUR URBAN ECOLOGICAL OVEN

## **CESTINO DI PANE DEL FORNO ROSCIOLI \***

BASKET OF BREAD FROM OUR ROSCIOLI BAKERY (SUBJECT TO AVAILABILITY)

KAMUT BREAD, LARIANO, 5 CEREALS, RYE WITH HONEY, PAN BRIOCHE,  
PATA NEGRA AND PARMESAN, FIGS, OUR "PIZZA BIANCA", OLIVES, WALNUT BREAD



\* BE CAREFUL MAY COINTANS OLIVE BONES

AVAILABLE IF REQUIRED, GLUTEN FREE BREAD

## WATER

PANNA

NEPI  
SANPELLEGRINO

PLOSE (STILL, SPARKLING)

## BOTTLED BEERS

**ROSCIOLINO 33cl "FABBRICA BIRRA PERUGIA"** ITALY

PRODUZIONE ESCLUSIVA CON MALTI E LUPPOLI  
SCELTI APPPOSITAMENTE PER LA CREAZIONE DELLA NOSTRA BIRRA  
TIPOLOGIA PALE ALE (CHIARA)  
GRADAZIONE 5% VOL.  
GRADI PLATO 12  
MALTI SELEZIONATI: PILSNER, FRUMENTO CRUDO  
LUPPOLI SELEZIONATI: MANDARIN, CASCADE

**AMBRATA "RED ALE" 33cl** ITALY

NOTE: HALF PORTIONS ARE EVALUATED AT 70% OF FULL COMPLETE PORTION