

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

**Fulvio Pierangelini**

## OUR COCKTAILS















<b>MILANO/TORINO "NOSTRA RISERVA" "MI-TO"</b>	12,00
<b>SPRITZ</b>	10,00
<b>AMERICANO</b>	12,00
<b>NEGRONI</b>	12,00
<b>OUR VERMOUTH "REGOLA VII"</b>	10,00
<b>GIN TONIC TRAVEL</b>	12,00
<b>HENDRICK'S</b> FRESH AND CITRUS SCENT, NOTE OF BLACK PEPPER, ROSE AND CUCUMBER	SCOTLAND
<b>CLANDESTINO</b> RESINOUS, NOT FILTERED "AMBER", DRY, SLIGHTLY SPICY AND CITRUSY	ITALY (EMILIA ROMAGNA)
<b>BLU GIN</b> FRAGRANT, HERBACEOUS NOTES WITH CORIANDER AND CARDAMOMO PERFUME	ITALY (UMBRIA)
<b>MARCONI 46</b> JUNIPER WITH BALSAMIC AND SPICY NOTES	ITALY (VENETO)
<b>AQUAMIRABILIS 43° 12°</b> FRESH, CITRUSY TASTE, SEA TASTE, INTENSE, FLORAL	ITALY (UMBRIA)
<b>SABATINI GIN</b> 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

# HIS MAJESTY THE WHITE TRUFFLE "TUBER MAGNATUM PICO"

**ORIGIN: ALBA, ACQUALAGNA, SAN GIMIGNANO, SAN MINIATO**

THE PRICE IS BY THE GRAM AND IT HAS TO BE CALCULATED ON TOP OF THE PRICE OF THE DISH  
THE WHITE TRUFFLE PRICE AND THE PLACE WHERE IT IS FROM CHANGES EVERY DAY, SO PLEASE  
ASK TO THE WAIT STUFF ABOUT THE QUOTATION

## APPETIZERS

PLAIN BURRATA CHEESE FROM ANDRIA 16,00



BEEF CARPACCIO 16,00

FRIED "PAOLO PARISI" EGG 6,00



## FORST COURSES

TAGLIATELLE 10,00

WITH SWEET ECHIRÈ BUTTER



HANDMADE TORTELLINI 17,00

STUFFED WITH MEAT TOSSED WITH SWEET ECHIRÈ BUTTER



## MAIN COURSES - FISH

KING PRAWNS TARTARE WITH BURRATA CHEESE  
AND CABRAS DRY MULLET EGGS 24,00

WITH EXTRA VIRGIN OLIVE OIL AND MALDON SALT



## MAIN COURSES - MEAT

BEEF FROM PIEDMONT TARTARE SEASONED 22,00

WITH EXTRA VIRGIN OLIVE OIL AND MALDON SALT

# OUR SELECTION ACCIUGHE

## CANTABRIA

**LA BURRATA PUGLIESE CON ALICI** 24,00  
"BURRATA" CHEESE WITH ANCHOVIES FROM CANTABRIAN SEA



**BOCCONI DI BUFALA E ALICI DEL MAR CANTABRICO** 16,00  
3 SMALL BUFFALO DOP MOZZARELLAS SERVED WITH CANTABRIAN  
SEA ANCHOVIES, TAGGIASCHE OLIVES AND EVO OIL WITH TROMBOLOTTO LEMON



**ACCIUGHE** 23,00  
CANTABRIAN SEA ANCHOVIES SELECTION SERVED WITH TOASTED BREAD,  
SWEET VANILLA BUTTER FROM ST.MALÒ AND FRENCH "YUZU" BUTTER



**ACCIUGHE EXTRA** 30,00  
CANTABRIAN SEA EXTRA ANCHOVIES SELECTION "00" SERVED WITH TOASTED BREAD,  
SWEET VANILLA BUTTER FROM ST.MALÒ AND FRENCH "YUZU" BUTTER



## MEDITERRANEO

**ALICI FRITTE** 16,00  
FRESH FRIED ANCHOVIES FROM ADRIATIC SEA  
WITH SWEET RED PEPPER SAUCE AND CHILLI



**BUFFALO MOZZARELLA GR.250/300 WITH ANCHOVIES** 23,00



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

<b>BIS DI MARIOZZO</b>	14,00
TWO LITTLE BUNS SERVED WITH ROBIOLA DI ROCCAVERANO CHEESE, BLACK BREED PORK AND ANCHOVIES FROM CANTABRIC SEA	
	
<b>FOIE GRAS FATTO IN CASA</b>	22,00
GOOSE FOIE GRAS CARPACCIO WITH SWEET AND SOUR ONIONS DRESSED WITH RASPBERRY VINEGAR MIXED AND SPICES (SARAWAK PEPPER, CLOVES, CINNAMON, NUTMEG)	
	
<b>MAIALINO DEL CHIANTI</b>	16,00
FRAYED LITTLE PIG SLOWLY COOKED WITH OLIVES AND CAPERS SERVED ON A TYPICAL SARDINIAN CRUNCHY BREAD GARNISHED WITH SWEET PEPPERS COMPOTE	
	
<b>INSALATA DI CARCIOFI (VEGETARIAN)</b>	16,00
COOKED AND RAW ARTICHOKE SERVED WITH CARROTS, ROASTED PINE NUTS AND NUTS OIL	
	
<b>BLACK COD IN KATAIFI PASTE</b>	18,00
SERVED WITH CHUTNEY RED ONIONS AND AMERICAN POTATOES CREAM	
	
<b>CALAMARI E BROCCOLI</b>	15,00
PANFRIED SQUIDS SERVED ON A BED OF MASHED SICILIAN BROCCOLI	
	
<b>TONNO ROSSO STAGIONATO SOTT'OLIO</b>	16,00
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	
	
<b>MOZZARELLA IN CARROZZA</b>	14,00
PAN FRIED MOZZARELLA CHEESE FILLED WITH OYSTER AND SERVED WITH BLACKCURRANT JELLY	
	
<b>CAPONATA DELLA TRADIZIONE SICILIANA (VEGETARIAN)</b>	14,00
EGGPLANT "CAPONATA" SERVED WITH DRY FRUIT AND PINE NUTS	
	
<b>HAMBURGER DI MOZZARELLA DI BUFALA</b>	15,00
BUFFALO MOZZARELLA DOP SERVED WITH GRILLED PRAGA HAND SLICED HAM, CHERRY DRY TOMATOES, BLACK PEPPER AND BALSAMIC VINEGAR	
	
<b>SCHIACCIATA DI PATATE</b>	16,00
MASHED POTATOES, PARSLEY AND MALDON SALT WITH ROASTED WHITE TUNA	
	
<b>PALETA DE JAMON IBERICO</b>	21,00
PALETA OF JAMON IBERICO SERVED WITH CHILLI PEPPERS FROM PIEDMONT STUFFED WITH ANCHOVIES AND CAPERS	
	

**PINK SALAMI "THE ANCESTOR OF MORTADELLA"** 13,00  
WITH MIXED CRUNCHY VEGETABLES COOKED IN VINEGAR



**MORTADELLA FATTA A MANO** 13,00  
HANDMADE "MORTADELLA" WITH PARMESAN CURLS FROM RED COWS  
36 MONTHS AND CRISPY PASTRY BREAD



**SARDINE DELLA GALIZIA** 14,00  
CANTABRIAN SEA SPICY SARDINES SERVED ON TOP OF CRISPY BREAD  
WITH OLIVE OIL IN LEMON PERFUME



**"STRACCIATA" PUGLIESE, ZUCCHINE E BOTTARGA** 14,00  
WITH ZUCCHINI "SCAPECE STYLE" AND MINT OIL WITH MULLET DRY FISH EGGS



**RED RADISH FILLED WITH BUFFALO MOZZARELLA CHEESE** 13,00  
SERVED WITH CRUNCHY HAM AND FRIED CHICKPEAS POLENTA



**LA BURRATA PUGLIESE CON POMODORINI** 19,00  
"BURRATA" CHEESE WITH BLACK PEPPER FROM MALAYSIA  
WITH SUNDRIED CHERRY TOMATOES IN THE TRADITIONAL WAY



**LA BURRATA PUGLIESE** 18,00  
BURRATA CHEESE SERVED WITH SLIGHTLY COOKED AND SPICED PEARS,  
PISTACHIO AND RED PERILLA LEAVES



**BURRATA CON PERLE DI TARTUFO** 27,00  
"BURRATA" CHEESE FROM ANDRIA WITH WINTER BLACK TRUFFLE PEARLS



**VELLUTATA DI ZUCCA MANTOVANA** 15,00  
CREAM OF COURGETTES SERVED WITH CRUNCHY SPICY CHICKEN AND ROSEMARY OIL



**BELLA PIEMONTESE** 15,00  
RAW CALF AND PIG SAUSAGE SEASONED WITH WHITE WINE, SPICES AND CRUNCHY VEGETABLES



**FIORI DI ZUCCA** 15,00  
COURGETTE FLOWERS STUFFED WITH ROMAN OXTAIL STEWS  
AND PEPPERED WHITE CHEESE FONDUE



**BURRATA CON CAVIALE** 55,00  
BURRATA SERVED WITH "OSCIETRA FROM VOLGA  
ASTRAKHAN PROCESSING" ROSCIOLI'S SELECTION



# 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) 15,00

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)



## **RAVIOLO RIPIENO DI ANIMELLE E LENTICCHIE** 24,00

HOME MADE RAVIOLI FILLED WITH VEAL SWEETBREADS, LENTILS SERVED IN A PARMESAN CHEESE AND MIXED MUSHROOMS SAUCE



## **PAPPARDELLE** 17,00

FRESH HOME MADE PASTA TOSSED WITH DEER RAGOUT AND MIXED MUSHROOMS



## **CREMA DI CICERCHIE** 15,00

INDIAN PEAS CREAM SERVED WITH GRILLED SCALLOPS, SAVORY AND DEEP FRIED MUSHROOMS



## **MAFALDINA DI GRAGNANO** 16,00

LONG PASTA TOSSED WITH ROMAN BROCCOLI, CACIOCAVALLO CHEESE, BREAD CRUMBS AND PUMPKIN SEEDS



## **FREGOLA SARDA** 16,00

SARDINIAN FREGOLA SERVED WITH CLAMS CEDAR FLAVOURED



## **RAVIOLO DI CODA E PECORINO** 24,00

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





# 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) 13,00  
FRESH PASTA WITH ROMAN "PECORINO" CHEESE DOP,  
"CACIO" FROM MOLITERNO, "PECORINO DI FOSSA" FROM SOGLIANO DEL RUBICONE  
AND THREE PEPPERS  
  
- LA MATRICIANA O AMATRICIANA** 15,00  
"MEZZA MANICA" PASTA TOSSED WITH CAMPANIAN REGION TOMATO SAUCE DOP,  
CRISPY CHEEK PIG AND ROMAN "PECORINO" CHEESE DOP  
  
- LA CARBONARA** 15,00  
LARGE SPAGHETTI TOSSED WITH CRISPY CHEEK PORK, THREE PEPPERS,  
PAOLO PARISI EGGS AND ROMAN "PECORINO" CHEESE DOP  
  
- "LA GRICIA" DI STEFANO** 14,00  
SHORT PASTA "RIGATONE" WITH CHEEK PORK, ROMAN CHEESE HIGH QUALITY DOP  
AND THREE PEPPERS  
 
- BURRO E ACCIUGHE** 19,00  
THICK SPAGHETTO TOSSED WITH SWEET BUTTER FROM ECHIREE,  
ANCHOVIES FROM CANTABRIC SEA AND RYE BREAD CRUMBS  
  
- GNOCCO CON PATATE DI AVEZZANO "CACIO E PEPE"** (VEGETARIAN) 14,00  
HANDMADE GNOCCHI SERVED IN A PECORINO CHEESE AND BLACK PEPPER SAUCE  
  

# MAIN COURSES - FISH

## COOKED FISH

### TRANCIO DI SPIGOLA SELVAGGIA

23,00

SEABASS FILLET BREADED WITH DRIED CHERRY TOMATOES AND THYME  
AND SERVED WITH BEETROOTS SAUCE



### SEPPIOLINA ALLA CACCIATORA

20,00

BABY SQUIDS PAN TOSSED WITH WHITE WINE AND MEAT STOCK  
AND SERVED WITH CROUTONS



### MAZZANCOLLA

22,00

SHRIMPS SERVED WITH A POTATOES PIE, HOLLANDAISE SAUCE AND LARD ON CRUNCHY BREAD



## RAW FISH\*

### TARTARE DI SPIGOLA SELVAGGIA

22,00

WILD SEABASS TARTARE SERVED WITH APPLE JAM AND DEEP FRIED LEEK



### SCAMPI CRUDI DELL'ALTO MAR TIRRENO

ON WEIGHT

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

27,00

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

19,00



## **TONNO**

SLICED SMOKED TUNA WITH EVO OLIVE OIL AND LEMON

19,00



## **SPECK DI TONNO AFFUMICATO**

TUNA JUNIPER WOOD SMOKED SPECK

19,00



# 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

24,00



## **SALMONE NORVEGESE BALIK**

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

34,00



\*\* 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

EACH 5,00



# MAIN COURSES - MEAT

**FOIE GRAS** 34,00  
TERRINE OF DUCK LIVER STEAMED AND SERVED WITH CONFIT PEARS AND CURCUMA



**POLPETTE DELLA TRADIZIONE ROMANA** 16,00  
VEAL AND BEEF MEATBALLS COOKED IN A RICHED TOMATOES SAUCE  
AND SERVED WITH CHESTNUTS POLENTA



**LINGOTTO DI MANZO PIEMONTESE** 28,00  
BEEF INGOT SERVED WITH BLACK TRUFFLE SAUCE AND POTATOES  
AND STILTON FARMHOUSE CHEESE



**STRACOTTO DI COSCIO DI MAIALE BRADO** 20,00  
STEWED PORK LEG SERVED WITH MIXED OF HERBS SAUCE AND CANNELLINI BEANS



**COSTOLETTE DI AGNELLO** 21,00  
LAMB CHOPS SERVED WITH BEEF AND RED WINE STOCK, POMEGRANATE AND TOPINAMBUR  
CREEME BRULEÈ



## RAW MEAT

**CARPACCIO DI MANZO** 20,00  
BEEF CARPACCIO SERVED WITH RAW MARINATED ZUCCHINI AND ROBIOLA CHEESE CREAM



## BEEF TARTARE

**BATTUTA DI MANZO** 22,00  
BEEF TARTARE SERVED WITH BLACK CODE SAUCE AND CRUNCHY CAPERS



**BATTUTA DI MANZO PIEMONTESE SU SFOGLIA CROCCANTE** 25,00  
BEEF FROM PIEDMONT TARTARE SERVED ON A CRUNCHY SERVED  
WITH OSCIETRA FROM VOLGA ASTRAKHAN PROCESSING CAVIAR,  
MUSHED SHALLOTS FLAVOURED POTATOES AND CHIVES



## SIDE DISHES \*

**INSALATA VERDE** (VEGETARIAN) 9,00  
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”** 13,00  
AROMATIC HERBS SALAD SERVED WITH GREEN APPLE AND COMTE' PETIT 36 MONTHS CHEESE



**DOPPIA PATATA GRATINATA** 8,00  
POTATOES AU GRATIN AND BAGNA CAUDA



**INSALATA DI SONGINO** 9,00  
CORN SALAD, POMEGRANATE, PECAN NUTS AND TABASCO MAYONNAISE



**SPINACINO** 8,00  
BABY SPINACH SAUTED WITH SANT MALÒ BUTTER AND PARMESAN CHEESE 36 MONTHS AGED



**PEPERONI IN AGRODOLCE ALLA “GIUSY”** (VEGETARIAN) 9,00  
RED AND YELLOW PEPPERS PAN TOSSED SWEET AND SOUR MANNER

**CICORIA RIPASSATA LEGGERMENTE PICCANTE** (VEGETARIAN) 8,00  
PAN TOSSED WITH GARLIC, CHILLY AND OLIVE OIL CHICORY

**CARCIOFI ROMANESCHI ALLA CAFONA SOTT'OLIO** (VEGETARIAN) 10,00  
ARTICHOKES “ROMANESCHI” KEPT IN OLIVE OIL

**CARCIOFO ALLA ROMANA** (VEGETARIAN) 8,00  
ROMAN ARTICHOKE COOKED IN EXTRA VIRGIN OLIVE OIL WITH MINT, PARSLEY AND GARLIC



\* 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

<b>SELEZIONE DI FORMAGGI "NOBILI" ITALIANI WITH PINK GRAPEFRUIT MUSTARD</b> 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)	21,00
<b>SELEZIONE DI FORMAGGI MOLLI DI LANGA</b> SELECTION OF SOFT CHEESE FROM LANGA	19,00
<b>SELEZIONE DI FORMAGGI CAPRINI ITALIANI E FRANCESI</b> SELECTION OF ITALIAN AND FRENCH GOAT CHEESE	19,00
<b>SELEZIONE DI FORMAGGI MOLLI DELLA NOSTRA PENISOLA</b> SELECTION OF SOFT CHEESE FROM OUR PENINSULA	18,00
<b>I "PUZZOLENTI"</b> ITALIAN AND FRENCH SOFT AND CREAMY CHEESE WASHED RIND	19,00
<b>SELEZIONE DI FORMAGGI A PASTA DURA E SEMIDURA</b> SELECTION OF HARD AND SEMI-HARD CHEESE MADE UP WITH RAW MILK, FROM ITALIAN DAIRY TRADITION	20,00
<b>SELEZIONE DI FORMAGGI RARI D'ALPEGGIO ITALIANI</b> SELECTION OF EXCEPTIONAL ITALIAN CHEESE OF HIGH PASTURE (D'ALPEGGIO)	21,00
<b>SELEZIONE DI ERBORINATI (BLU CHEESE)</b> SELECTION OF "ERBORINATI" CHEESE FROM ITALY AND WORLDWIDE	20,00
<b>SELEZIONE DI "SAPORITI D'ITALIA"</b> "PROVOLONE" AND "PECORINO" CHEESE SEASONED IN OUR ITALIAN PENINSULA	18,00
<b>SELEZIONE DI FORMAGGI MOLLI FRANCESI</b> SELECTION OF FRENCH SOFT CHEESE	20,00
<b>SELEZIONE DI FORMAGGI STAGIONATI FRANCESI</b> SELECTION OF SEASONED FRENCH CHEESE	20,00
<b>SELEZIONE DI FORMAGGI SVIZZERI SEMI STAGIONATI</b> SWISS CHEESE SELECTION SEMI MATURE "TETE DE MOINE, ETIVAZ, GRUYERE, APPENZELLER, EMMENTAL GROTTA, SBRINZ" (SUBJECT TO AVAILABILITY)	19,00
<b>VERTICAL CHEESE TASTING OF "BITTO STORICO RIBELLE" WITH PINK GRAPEFRUIT MUSTARD</b> "ALPEGGIO CAVIZZOLA 2016, ALPEGGIO ANCOGNO SOLIVA 2014, ALPEGGIO CAVIZZOLA 2009, ALPEGGIO ANCOGNO SOLIVA 2007" WITH HOME MADE "FIORONI" FIGS MUSTARD	22,00

# COLD CUTS SELECTION

**ITALIA VS SPAGNA** 30,00  
"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"** 13,00  
PORK HEAD COOKED IN MORELLINO DI SCANSANO WITH LEMON,  
BLACK PEPPER AND GINGER ROOT

**SELEZIONE DI SALUMI DELLA TRADIZIONE ITALIANA** 19,00  
SELECTION OF ITALIAN COLD CUTS FROM OUR TRADITION

**SELEZIONE DI SALUMI DI RAZZA NERA ITALIANA** 22,00  
SELECTION OF COLD CUTS OF ITALIAN "BLACK RACE"

**SELEZIONE DI LARDI** 16,00  
SELECTION OF LARD (SUBJECT TO AVAILABILITY): "COLONNATA, ARNAUD,  
CINTA SENESE, RAZZA CASERTANA NERA, GRIGIO CASENTINO, PATA NEGRA"

**SELEZIONE DI SALUMI E FORMAGGI** 20,00  
SELECTION OF ITALIAN COLD CUTS AND CHEESE FROM OUR TRADITION



**LA SALUMERIA SPAGNOLA DI "JOSELITO"  
E "SANCHEZ ROMERO CARVAJAL"** 26,00  
SELECTION OF "LOMO DE PATA NEGRA", SALAMI "CHORIZO DE SALAMANCA" AND "MORCON"

**I SOTT'OLII** 18,00  
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** 24,00  
BUFFALO MOZZARELLA WITH ANCHOVIES FROM CANTABRIAN SEA  
AND GRATED BOTTARGA FROM CABRAS



**BUFFALO MOZZARELLA GR.250/300 WITH BOTTARGA FROM CABRAS** 20,00



**BUFFALO MOZZARELLA GR.250/300 AND SUNDRIED CHERRY TOMATOES** 18,00

**BUFFALO MOZZARELLA GR.500 AND SUNDRIED CHERRY TOMATOES** 23,00

**BUFFALO MOZZARELLA GR.250/300 WITH PARMA HAM** 24,00  
BUFFALO MOZZARELLA WITH HAND SLICED "PARMA" HAM, SEASONED 28 MONTHS



**BUFFALO MOZZARELLA GR.250/300 WITH PATA NEGRA** 29,00  
"S.ROMERO/BLAZQUEZ/ALBA REAL" (SUBJECT TO AVAILABILITY)



# SELECTION OF ITALIAN HAMS

**SELEZIONE DI PROSCIUTTI ITALIANI** 22,00  
SELECTION OF ITALIAN HAMS (SUBJECT TO AVAILABILITY)  
"PARMA, SAN DANIELE, MONTI SIBILLINI, SAURIS, D'OSVALDO, SPECK DELL'ALTO ADIGE"

**CRU DI PARMA** 24,00  
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

**LO SPECK DELLA "VAL DI VIZZE"** 20,00  
SPECK FROM VAL DI VIZZE SMOKED AND SEASONED FOR 10/12 MONTHS  
AND SERVED WITH CHILLIES, ANCHOVIES AND CAPERS



**PROSCIUTTO CRUDO DI CINTA SENESE DOP** 27,00  
(KNIFE SLICED, SUBJECT TO AVAILABILITY)

**I PROSCIUTTI DI RAZZA NERA ITALIANA** 29,00  
SELECTION OF BLACK ITALIAN BREED (SUBJECT TO AVAILABILITY)  
"NEBROIDI, CINTA SENESE, MORA ROMAGNOLA, GRIGIO CASENTINO,  
CASERTANA, NERO CALABRESE"

**LA "CULACCIA" DI BUSSETO PARMENSE** 22,00  
RARE TYPE OF "CULATELLO" HAM, MORE SAPID AND SWEETER THEN NORMAL,  
SERVED WITH CRUNCHY BREAD

**"CULATELLO" DI ZIBELLO DOP** 26,00  
FROM "BASSA PARMENSE", 26/34 MONTHS

**SPALLA CRUDA DI PALASONE** 20,00  
SLICED PORK SHOULDER FROM PALASONE SERVED WITH RED PEPPERS

**GLI AFFUMICATI D'ITALIA** 23,00  
ITALIAN SMOKED HAMS  
D'OSVALDO 24/36 MONTHS, SAURIS 20/24 MONTHS, BASSIANO 24 MONTHS

**VERTICAL TASTING OF "CULATELLO DOP"** 32,00  
36 MONTHS, 48 MONTHS, BLACK BREED

## BRESAOLA ARTIGIANALE (SUBJECT TO AVAILABILITY)

**BRESAOLA DELLA TRADIZIONE "VALTELLINESE"** 16,00  
SERVED WITH "MISTICANZA" SALAD AND "STRAVECCHIO ROSSO" BIOLOGICAL CHEESE

**BRESAOLA DI RAZZA "BLACK ANGUS"** 15,00  
SERVED WITH BUFFALO RICOTTA CHEESE FROM "PAESTUM" SCENTED LEMON

**BRESAOLA RAZZA "WAGYU"** 22,00  
SERVED WITH SMALL SMOKED "BURRATA" CHEESE

ALL OUR "BRESAOLE" COME FROM WILD RANGE BREED  
AND ARE PRODUCED WITHOUT ADDITION OF ANY PRESERVATIVES AND LACTOSE



## SELECTION OF SPANISH HAMS

**"CINCO JOTAS" SANCHEZ ROMERO** 38,00  
"ANDALUSIA, HUELVA, JABUCO" 42 MONTHS

**MONTELLANO GRAN RISERVA (150 PCS. PER YEAR)** 50,00  
"MOZARBEZ SALAMANCA" 60 MONTHS (SUBJECT TO AVAILABILITY)

**JOSELITO** 45,00  
"SALAMANCA, CASTILLA LEON, GUIJELO" 48/60 MONTHS

**MONTELLANO** 34,00  
"MOZARBEZ, SALAMANCA" 48 MONTHS

**MALDONADO** 34,00  
"BADAJOZ, EXTREMADURA" 36/42 MONTHS (SUBJECT TO AVAILABILITY)

**MARTIN RAVENTOS "RESERVA PERSONAL"** 35,00  
"SALAMANCA, CASTILLA LEON, GUIJELO" 48 MONTHS (SUBJECT TO AVAILABILITY)

**PROSCIUTTO DI MANZO ASTURIANO "CECINA DE LEON"** 20,00  
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** 32,00  
BALKAN HAM SEASONED 36 MONTHS

**NOIR DE BIGORRE** 32,00  
HAM FROM BLACK BREED PORK FROM THE REGION OF PYRENEES

# BREAD OF OUR URBAN ECOLOGICAL OVEN

**CESTINO DI PANE DEL FORNO ROSCIOLI \*** 4,00

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 4,00

## WATER

**PANNA** 3,00

**NEPI** 3,00

**SANPELLEGRINO** 3,00

**PLOSE (STILL, SPARKLING)** 4,00

## BOTTLED BEERS

**ROSCIOLINO 33cl "FABBRICA BIRRA PERUGIA"** ITALY 8,00

PRODUZIONE ESCLUSIVA CON MALTI E LUPPOLI  
SCELTI APPOSITAMENTE 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 8,00

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



SALUMERIA CON CUCINA

**ALIMENTI DA SEGNALARE PER LE INTOLLERANZE E ALLERGIE ALIMENTARI**  
**FOODS TO REPORT FOR INTOLERANCE AND FOOD ALLERGIES**



CEREALI CONTENENTI GLUTINE - *GRAINS WITH GLUTEN*



CROSTACEI - *SHELLFISH*



UOVA - *EGGS*



PESCE - *FISH*



ARACHIDI - *PEANUTS*



SOIA - *SOY*



LATTE E IL LATTOSIO - *MILK AND LACTOSE*



FRUTTA A GUSCIO (MANDORLE, NOCCIOLE, NOCI, PISTACCHI)  
*NUTS (ALMONDS, HAZELNUTS, WALNUTS, PISTACHIOS)*



SEDANO - *CELERY*



SENAPE - *MUSTARD*



SEMI DI SESAMO - *SESAM SEEDS*



ANIDRIDE SOLFOROSA E I SOLFITI SE SUPERIORI A DETERMINATE CONCENTRAZIONI  
*SULFUR DIOXIDE AND SULPHITES IF ABOVE CERTAIN CONCENTRATIONS*



LUPINI - *LUPINS*



MOLLUSCHI - *CLAMS*

**VI PREGHIAMO DI SEGNALARCI EVENTUALI ULTERIORI INTOLLERANZE OLTRE QUELLE SOPRA INDICATE**  
**PLEASE REPORT ANY FURTHER INTOLERANCE THAN THOSE WRITTEN ABOVE**

# I NOSTRI DOLCI - *OUR DESSERTS*

## IL NOSTRO TIRAMISÚ

*OUR TIRAMISU*



11,00

## SALAME ROMANO AL CIOCCOLATO

*CHOCOLATE AND BISCUITS SALAMI*



10,00

## CANNOLO ALLA SICILIANA ESPRESSO

*CON RICOTTA ROMANA DI PECORA E CANDITI SICILIANI*

*SICILIAN CANNOLO FILLED WITH ROMAN SHEEP MILK CHEESE  
AND SICILIAN CANDIED FRUIT*



10,00

## GELATI E SORBETTI DEL GIORNO

*ICE CREAM & SORBETS OF THE DAY*



9,00

## FONDUE DI CIOCCOLATO FONDENTE 70%

*CON FRUTTA FRESCA E NOSTRA BISCOTTERIA*

*DARK CHOCOLATE FONDUE 70% COCOA SERVED WITH FRESH FRUIT AND BISCUITS*



11,00

## FRANGIPANE DI NOCI PECAN

10,00

CON GELATO AL MIELE, ARANCIO CAMELLATO E SEMI DI SESAMO

*PECAN PIE SERVED WITH HONEY, CARAMELISED ORANGES AND SESAME SEEDS ICE CREAM*



## SEMIFREDDO ALLE CASTAGNE

10,00

AMARENE E CRUMBLE DI PISTACCHI

*CHESTNUTS, CHERRIES AND PISTACHIO CRUMBLD ICE CREAM CAKE*



## CHANTILLY ALL'ITALIANA

10,00

AL BICCHIERE CON BANANE AL RUM "ZACAPA 23 ANNI" E CIALDA AL CACAO

*CHANTILLY BANANAS AND ZACAPA RUM CREAM SERVED WITH COCOA WAFER*



## IL FORMAGGIO BITTO DA MEDITAZIONE

22,00

"ALPEGGIO CAVIZZOLA 2016, ALPEGGIO ANCOGNO SOLIVA 2011,

ALPEGGIO CAVIZZOLA 2009, ALPEGGIO ANCOGNO SOLIVA 2011"

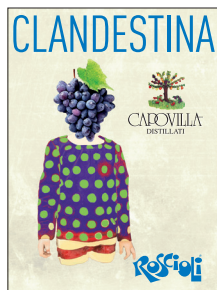
CON MOSTARDA FATTA IN CASA DI FICHI FIORONI



# I NOSTRI DISTILLATI DI GIANNI CAPOVILLA

**ROSCIOI**

  
**CAPOVILLA**  
DISTILLATI



## **CLANDESTINA**

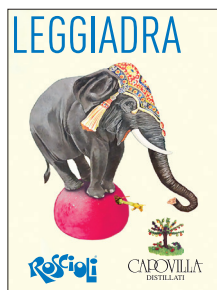
DISTILLATO DI UVE SELEZIONATE  
41% (BIANCA)

BICCHIERE

11,00

BOTTIGLIA

46,00



## **LEGGIADRA**

GRAPPA DI MARZEMINO  
43% (BIANCA)

BICCHIERE

12,00

BOTTIGLIA

46,00



## **RIBELLE**

DISTILLATO DI VINO  
42% (AMBRATA)

BICCHIERE

13,00

BOTTIGLIA

58,00

## DISTILLATI DI GIANNI CAPOVILLA

SUSINE MIRABELLE	15,00
PERE WILLIAMS	15,00
PESCHE SATURNO	18,00
ALBICOCCHIE	16,00
MELE	15,00

## IL NOSTRO AMARO FORMIDABILE

AMARO FORMIDABILE ARTIGIANALE  
"RISERVA ROSCIOLI"



BICCHIERE	8,00
BOTTIGLIA	34,00

# CARTA DEI DISTILLATI AL BICCHIERE

## SELECTION OF SPIRITS BY THE GLASS

### WHISKY

HIGHLAND PARK 12 YEARS	SCOTLAND	16,00
HIGHLAND PARK LEIF ERIKSSON RELEASE	SCOTLAND	18,00
MALT & GRAIN SCOTCH WHISKY ASYLA	SCOTLAND	15,00
BLENDED MALT SCOTCH WHISKY THE SPICE TREE	SCOTLAND	16,00
LAGAVULIN 12 YEARS	SCOTLAND	20,00
BLENDED SCOTCH WHISKY BLACK BOTTLE	SCOTLAND	16,00
PRIZEFIGHT IRISH WHISKEY FINISHED IN AMERICAN RYE BARRELS	IRELAND	16,00
LAPHROAIG SINGLE MALT QUARTER CASK	SCOTLAND	16,00
MICHTER'S BOURBON SMALL BATCH	KENTUCKY	15,00



## WHISKY "SELEZIONE SAMAROLI"

HIGHLAND PARK ORKNEY 1992	SCOTLAND	25,00
MILTONDUFF 1995 SPEYSIDE SINGLE MALT BLEND MALT SCOTCH "SAMAROLI ISLAY"	SCOTLAND	30,00
	SCOTLAND	20,00

## JAPANESE WHISKY

NIKKA DAYS		13,00
NIKKA FROM THE BARREL		15,00
SUPER NIKKA		15,00
AKASHI SINGLE MALT		20,00
YAMAZAKURA BLENDED		15,00

# CARTA DEI DISTILLATI AL BICCHIERE

## *SELECTION OF SPIRITS BY THE GLASS*

### **RUM & RHUM**

ZACAPA 23 ANNI	GUATEMALA	15,00
ZACAPA RESERVA LIMITADA 2015	GUATEMALA	20,00
ZACAPA XO	GUATEMALA	25,00
BALLY AMBRATO NO AGE AGRICOLE	MARTINIQUE	10,00
BALLY AMBRATO 2002 AGRICOLE	MARTINIQUE	15,00
RHUM CAPOVILLA "ETICHETTA ARANCIONE" RHUM BLANC AGRICOLE	GUADALUPE	12,00
RHUM CAPOVILLA "ETICHETTA VERDE" RHUM BLANC AGRICOLE	GUADALUPE	12,00
PAPALIN "BLEND OLDS RUMS"	SCOTLAND	13,00
ENGLISH ARBOR RUM 5 ANNI	ANTIGUA	11,00
PANAMA 21 YEARS RUM NATION	PANAMA	25,00

## RUM & RHUM "SELEZIONE SAMAROLI"

NICARAGUA RHUM 1999 "SELEZIONE SAMAROLI" CASK PRIVATE ROSCIOLI	NICARAGUA	25,00
DEMERARA DARK RUM 2005	GUYANA	20,00
DEMERARA RUM 2002	GUYANA	20,00
JAMAICA RHAPSODY BLENDED RUM	JAMAICA	20,00

## COGNAC

A.E. DOR GRANDE CHAMPAGNE VIEILLE RESERVE N.8	FRANCIA	65,00
A.E. DOR GRANDE CHAMPAGNE VIEILLE RESERVE N.7	FRANCIA	50,00
SELEZIONE DI COGNAC (CHIEDERE AL PERSONALE DI SALA - <i>PLEASE ASK OUR PERSONEL</i> )	FRANCIA	15,00

# ALTRI DISTILLATI - SPIRITS

SELEZIONE DI BAS ARMAGNAC (CHIEDERE AL PERSONALE DI SALA - <i>PLEASE ASK OUR PERSONEL</i> )	FRANCIA	12,00/18,00
CALVADOS PAYS D'AUGE ANDRIEN CAMUT 6 ANNI	FRANCIA	12,00
CALVADOS PAYS D'AUGE ANDRIEN CAMUT 8 ANNI	FRANCIA	16,00
CALVADOS PAYS D'AUGE ANDRIEN CAMUT 25 ANNI	FRANCIA	25,00
SELEZIONE CALVADOS (CHIEDERE AL PERSONALE DI SALA - <i>PLEASE ASK OUR PERSONEL</i> )	FRANCIA	12,00
SELEZIONE GRAPPE BERTA "ROCCANIVO, BRIC DEL GAIAN, TRE SOLI TRE"	ITALIA	15,00
BERTA STRAVECCHIA DILIDIA	ITALIA	10,00
SELEZIONE DI GRAPPE (CHIEDERE AL PERSONALE DI SALA - <i>PLEASE ASK OUR PERSONEL</i> )		8,00/10,00
SELEZIONE DI VODKA (CHIEDERE AL PERSONALE DI SALA - <i>PLEASE ASK OUR PERSONEL</i> )		10,00
SELEZIONE DI AMARI (CHIEDERE AL PERSONALE DI SALA - <i>PLEASE ASK OUR PERSONEL</i> )		7,00

# IL CAFFÈ DI GIANNI FRASI

## COFFEE IN THE MANNER OF GIANNI FRASI

TORREFAZIONE GIAMAICA CAFFÈ - ROASTED JAMAICAN COFFEE

### SELEZIONI DI CAFFÈ

SELEZIONE DI CAFFÈ (SECONDO DISPONIBILITÀ) <i>COFFEE SELECTION (SUBJECT TO AVAILABILITY)</i>	3,00
CAFFÈ CON "RESENTIN" DA TRADIZIONE VENETA CON MODIFICA DI GRAPPA "CLANDESTINA, DISTILLERIA "CAPOVILLA" <i>LACED COFFEE WITH "CLANDESTINA" GRAPPA, "CAPOVILLA" DISTILLERY</i>	6,00
ORZO BIOLOGICO AD INFUSIONE <i>INFUSED ORGANIC BARLEY COFFEE</i>	4,00
THE E TISANE <i>TEAS &amp; INFUSIONS</i>	4,00

