

# Antipasti

## Appetizers

<b>Antipasto Fico</b> <b>(fiore di zuccina, crocchetta cacio e uova,</b> <b>crostino cicoria e Gorgonzola, prosciutto S. Daniele)</b>	<b>12</b>
House starter (fried zucchinis flower, cheese and egg croquette, Gorgonzola and chicory crostino, S. Daniele ham)	
<b>La nostra parmigiana di melanzane</b>	<b>8</b>
Our eggplant "parmigiana"	
<b>Crocchette di baccalà mantecato con crema di ceci</b>	<b>8</b>
Codfish croquettes with chickpeas cream	
<b>Carpaccio di carne salada con olio al limone</b>	<b>12</b>
Carpaccio of "salada" meat with lemon oil	
<b>Fiori di zuccina, alici e ricotta di bufala</b>	<b>9</b>
Battered deep fried zucchinis flowers with anchovies and buffalo ricotta	
<b>Polpo scottato con patate ed olive taggiasche</b>	<b>12</b>
Seared octopus, potatoes and "taggiasche" olives	
<b>Uovo pochet fritto con fonduta di pecorino e tartufo</b>	<b>10</b>
Pochet fried egg with pecorino cheese fondue and truffle	
<b>Carpaccio di carciofi e Parmigiano</b>	<b>12</b>
Artichokes carpaccio and Parmigiano cheese	
<b>Caprese con mozzarella di bufala d.o.p.</b>	<b>9</b>
Caprese with buffalo mozzarella d.o.p., tomatoes and sweet basil	
<b>Prosciutto di San Daniele e mozzarella di bufala d.o.p.</b>	<b>10</b>
San Daniele ham and buffalo mozzarella d.o.p.	

# Primi

## First courses

<b>Spaghetti pomodoro e basilico</b>	<b>10</b>
Spaghetti with tomato and basil	
<b>La tradizione:</b>	
<b>Amatriciana,</b>	<b>11</b>
Pasta with tomatoes, black pepper, Guanciale and Pecorino cheese	
<b>Carbonara,</b>	<b>12</b>
Pasta with egg, black pepper, Pecorino cheese and Guanciale	
<b>Cacio e Pepe,</b>	<b>11</b>
Pasta with Pecorino cheese and black pepper	
<b>Gricia</b>	<b>11</b>
Pasta with black pepper, Pecorino cheese and Guanciale	
<b>Tonnarelli guanciale e carciofi</b>	<b>12</b>
Pasta with artichokes and Guanciale	
<b>Fettuccine al ragu'</b>	<b>12</b>
Fettuccine with bolognese sauce	
<b>Spaghettoni vongole e bottarga</b>	<b>14</b>
Spaghettoni with clams and bottarga	
<b>Spaghetti cozze, vongole e olive taggiasche</b>	<b>13</b>
Spaghetti with mussels, clams and "taggiasche" olives	

# Secondi piatti

## Main courses

<b>Saltimbocca alla romana</b>	<b>12</b>
Roman style veal with sage and cured ham	
<b>Bistecca di manzo italiano</b>	<b>17</b>
Italian meat beefsteak	
<b>Abbacchio alla scottadito</b>	<b>16</b>
Roman style grilled lamb chops	
<b>Polpette ai tre macinati con sugo di pomodoro e purè di patate</b>	<b>12</b>
Meatballs in tomato sauce with potato puree	
<b>Coppa di maialino, sedano rapa e bietole</b>	<b>16</b>
Pork, celeriac and baby green chard	
<b>Carré di agnello, crema di patate affumicate e formaggio caprino</b>	<b>18</b>
Rack of lamb, smoked mashed potatoes and goat cheese	
<b>Baccalà alla romana</b>	<b>16</b>
Roman style codfish	
<b>Frittura di calamari e gamberi*</b>	<b>14</b>
Fried calamari and shrimps *	
<b>Scampi e mazzancolle alla griglia *</b>	<b>18</b>
Shrimp and jumbo prawns on the grill *	
<b>Grigliata mista di pesce (min 2 pers p.p)</b>	<b>20</b>
Mixed grilled fish (min 2 servings p.s.)	
<b>Trancio di pesce secondo disponibilità del mare</b>	<b>17</b>
Fish steak, day's catch	

# Insalate

## Salads

<b>Nicosia: lattuga, pomodoro, alici, tonno, uovo e cipolla</b>	<b>7</b>
Roman lettuce, tomatoes, anchovies, tuna, eggs and onions	
<b>Palermo: arance, finocchi e olive nere</b>	<b>7</b>
Orange, fennels, black olives	
<b>Greca: feta, pomodori, cetrioli, cipolla, olive nere e origano</b>	<b>7</b>
Feta cheese, tomatoes, cucumbers, onions, black olives, oregano	
<b>Caesar: lattuga, pollo, parmigiano, crostino, salsa caesar</b>	<b>9</b>
Roman lettuce, grilled chicken, parmesan cheese, bread crostini, caesar dressing	
<b>Insalatona: uova, mozzarella, pomodori, tonno, olive, lattuga</b>	<b>9</b>
Eggs, mozzarella, tomatoes, tuna fish, olives, roman lettuce	

# Contorni

## Sides

<b>Verdure di stagione all'agro o ripassate</b>	<b>5 / 7</b>
Vegetables in season sauteed or boiled	
<b>Patate arrosto</b>	<b>4</b>
Roast potatoes	
<b>Patate fritte *</b>	<b>4</b>
Fried potatoes *	

# Pizzeria

## Pizzas

<b>Marinara</b>	<b>7</b>	<b>Capricciosa</b>	<b>11</b>
Tomatoes, Garlic, Oregano		Tomatoes, Mozzarella, Mushrooms, Egg, Cured Ham, Olives, Artichokes	
<b>Napoletana</b>	<b>9</b>	<b>Diavola</b>	<b>10</b>
Tomatoes, Mozzarella, Anchovies		Tomatoes, Salami, Red Hot Chili Pepper,	
<b>Pizza Rossa</b>	<b>7</b>	<b>Vegetariana</b>	<b>10</b>
Tomatoes		With Mixed Grilled Vegetables and mozzarella	
<b>Margherita</b>	<b>8</b>	<b>Radichio e Gorgonzola</b>	<b>10</b>
Tomatoes, Mozzarella		Red Chicory And Gorgonzola Cheese	
<b>Pizza al Prosciutto</b>	<b>10</b>	<b>Zucchine Julienne, Mozzarella e Alici</b>	<b>10</b>
Tomatoes, Mozzarella, cured ham		Mozzarella, Anchovies, Zucchini Julienne	
<b>Calzone Classico</b>	<b>10</b>	<b>Focaccia Wael Special: Rucola, Bufala, Pachino e Grana</b>	<b>12</b>
Calzone With Mozzarella, Ham		Focaccia with rucola, mozzarella di bufala, pachino cherry tomatoes, parmesan cheese	
<b>Calzone Funghi e Prosciutto</b>	<b>11</b>	<b>Boscaiola: Funghi e Salsiccia</b>	<b>10</b>
Calzone With Mozzarella, Ham And Mushrooms		Mushrooms and sausage	
<b>Bresaola Rughetta e Parmigiano</b>	<b>11</b>	<b>Quattro Formaggi</b>	<b>10</b>
Bresaola, Rucola, Parmigiano Cheese		With four cheeses	
<b>Parmigiana</b>	<b>10</b>	<b>Crostino</b>	<b>10</b>
Tomatoes, Mozzarella, Eggplants, Parmigiano Cheese, Basil		Mozzarella and anchovies or mozzarella and ham	
<b>Fico: Pachino Mozzarella Carciofini e Basilico</b>	<b>10</b>	<b>Fiori di Zucchina e Alici</b>	<b>11</b>
Our Special "Fico": Cherry Tomatoes, Mozzarella, Artichokes, Basil		Zucchini flowers and anchovies	
<b>Bufala</b>	<b>11</b>		
Cherry Tomatoes, Mozzarella di Bufala, Basil			
<b>Funghi</b>	<b>10</b>		
Tomatoes, Mushrooms, and mozzarella			
<b>Tonno e Cipolla Rossa</b>	<b>11</b>		
Tomatoes, Mozzarella, Tuna, Red Onion			

# Bevande

## Beverages

<b>Bibite in lattina</b> Sodas	<b>2.50</b>	<b>Birra alla spina (S)</b> Draft beer (Small)	<b>3</b>
<b>Birra in bottiglia</b> Bottled Beer	<b>5,50</b>	<b>Birra alla spina (M)</b> Draft beer (Medium)	<b>6</b>
<b>Vino della Casa 1Lt.</b> <b>10</b> House Wine Red Or White		<b>Birra alla spina (L)</b> Draft beer (large)	<b>10</b>
<b>Acqua Minerale (San Pellegrino)</b> Sparkling water San Pellegrino			<b>2.5</b>
<b>Acqua Minerale (Acqua di Nepi)</b> Sparkling water Acqua di Nepi			<b>2.5</b>
<b>Acqua Minerale (Acqua Panna)</b> Sparkling water Acqua Panna			<b>2.5</b>

# Caffetteria e Liquori

## Coffee and liquors

<b>ESPRESSO</b>	<b>2,50</b>
<b>CAFFE AMERICANO</b> American coffee	<b>3,50</b>
<b>GRAPPE</b>	<b>5 / 7</b>
<b>LIQUORI NAZIONALI O ESTERI</b> Domestic or imported liquors	<b>5 / 8</b>

# Curiosity

## *Mozzarella di bufala (Buffalo Mozzarella)*

Buffalo mozzarella is made with the milk of water buffaloes, bred for centuries in the south of Italy. Buffalo milk is exceptionally tasty as it has more than twice the protein and fat content of cow milk. Buffaloes must be milked by hand.

## *Prosciutto San Daniele (San Daniele ham)*

San Daniele ham comes from a very specific region in the northeast of Italy. The animals must be born and bred in Italy, their diet is disciplined by the law to only include first quality products, and each ham must be cured for at least 13 months.

## *Pecorino (or Romano Cheese)*

Sheep are still bred in the immediate surroundings of Rome, and their milk is used to make this gem of the local gastronomy that we call pecorino or romano cheese. It can be eaten alone but its best use is to enhance the flavor of so many of our local dishes. Just take a look at our menu!

## *Gricia*

Gricia is the grandmother of amatriciana! Before 1492, there were definitely no tomatoes in Rome, so people did pasta without. You can give it a try too- we promise you won't regret it!

## *La Carbonara*

There are just as many recipe for carbonara as there are people in Rome. Enjoy ours!

## *Abbacchio alla "Scottadito"*

Literally it means "it will burn your fingers". That is because it is so delicious that you can't stop eating it even if it's too hot to touch. Be prepared!

## *Fassona*

Fassona is an autoctone breed of beef originally from Piedmont. It is a beef breed, characterized by the large muscle masses, the unique taste and of course the strict rules of nutrition. Furthermore, all the animals are identified and accompanied by a personal record from birth to slaughter.

## *Parmigiano Reggiano*

Parmigiano Reggiano is a lot more than just parmesan. Did you know, for example, that dairy cows whose job is to make milk for Parmigiano cannot eat anything other than organic ay and grain? They have no access to silage, by products or nutrition meals. There are only 4000 farms in the whole world that produce milk destined to the production of Parmigiano Reggiano. It is really the king of cheeses, and one of the great prides of the Italian food industry.

**ALLEGATO II – REGOLAMENTO C.E. 1169 / 2011**

- A.** Cereali contenenti glutine (cioè grano, segale, orzo, avena, farro, kamut o i loro e prodotti derivati);
- B.** Crostacei e prodotti a base di crostacei;
- C.** Uova e prodotti a base di uova (comprese le uova di tutte le specie animali ovipari);
- D.** Pesce e prodotti a base di pesce
- E.** Soia e prodotti a base di soia
- F.** Latte e prodotti a base di latte (incluso lattosio)
- G.** Frutta a guscio vale a dire mandorle, nocciole, noci, noci di acagiù, noci di pecan, noci del Brasile, pistacchi, noci macadamia (o noci del Queensland);
- H.** Sedano e prodotti a base di sedano;
- I.** Senape e prodotti a base di senape;
- J.** Semi di sesamo e prodotti a base di semi di sesamo;
- K.** Anidride solforosa e solfiti in concentrazioni superiori a 10mg/kg o 10mg/l espressi in termini di SO<sub>2</sub> totale da calcolarsi per prodotti così come proposti pronti al consumo;
- L.** Lupini e prodotti a base di lupini;
- M.** Molluschi e prodotti a base di molluschi

\*= in caso di mancanza del prodotto fresco  
può contenere alimento surgelato o congelato

\*= If the fresh product is unavailable  
may contain frozen food

Per qualsiasi necessità relativa ad intolleranze alimentari  
o allergie ai prodotti,  
lo staff sarà lieto di dare ogni necessaria informazione

For any problem relating to food intolerances or allergies to products,  
the staff will be happy to give any necessary information