

DINNER

INSALATE & DA DIVIDERE

Zuppa Del Giorno 	8
<i>Homemade soup of the day</i>	
Insalata di Rucola  	8
<i>Wild arugula, fresh pear, cherry tomatoes & Citronette vinaigrette</i>	
Insalata di Cesare	9
<i>Organic kale leaves, with garlic aioli, croutons & white anchovies</i>	
Panzanella   	10
<i>Heirloom tomatoes, cucumbers, croutons & red onions in vinaigrette</i>	
Insalata di Barbabietole  	9
<i>Roasted beets with baby spinach, salted ricotta & extra virgin olive oil</i>	
Polipo 	13
<i>Mediterranean octopus, frisee leaf, grill corn & citronette dressing</i>	
Burrata  	12
<i>Creamy pasteurized burrata cheese with marinated seasonal vegetables</i>	
Calamari	11
<i>Breaded with farro flour calamari comes with house made aioli sauce</i>	
Suppli 	9
<i>Roman style panko crusted fried rice balls</i>	
Polpette	9
<i>Homemade meatballs with san marzano DOP sauce</i>	

BRUSCHETTA (TOASTED BREAD WITH TOPPINGS)



Burrata	8
<i>Burrata cheese with 24-months aged prosciutto di parma</i>	
Alici bianche	7
<i>Garlic, extra virgin olive oil with white anchovies</i>	
Pomodori 	7
<i>Heirloom tomatoes, garlic, basil extra virgin olive oil</i>	

PRIMI & SECONDI (ALL PASTAS SERVE AL DENTE)

Risotto	A.Q.
<i>Risotto of the day</i>	
Pasta con Pesce	A.Q.
<i>Handmade pasta, with fresh mix seafood</i>	
Carbonara	16
<i>Rigatoni, smoked guanciale in creamy yolk sauce & pecorino romano</i>	
Cacio e Pepe 	14
<i>Handmade tonnarelli with pecorino romano, black pepper</i>	
Amatriciana	16
<i>Bucatini, smoked guanciale, onions & san marzano DOP sauce</i>	
Coda Alla Vaccinara	17
<i>Homemade pappardelle, slowly cooked ox-tail ragu</i>	
Lasagna	16
<i>Baked housemade pasta sheets with ragu bolognese sauce</i>	
Gnocchi	15
<i>Freshly made potato dumpling from grandmas secret</i>	
Sacchetti 	16
<i>Homemade sacchetti, filled with fresh pear & gorgonzola</i>	
Boscaiola	17
<i>Fettuccine, mushroom, green beans, stracciatella & 'nDuja sausage</i>	

Gluten Free Pasta Available

PINSA (AUTHENTIC ROMAN FLAT BREAD)

Margherita 	14	Marinara	15
<i>Tomato, Basil & Fior di Latte</i>		<i>Tomato, garlic & anchovies</i>	
Vegetariana 	15	Prosciutto	16
<i>Fior di Latte & grilled vegetables</i>		<i>Burrata & Prosciutto di Parma</i>	

SECONDI PIATTI

Melanzane alla Parmigiana 	17
<i>Baked eggplant, in tomato sauce & mozzarella</i>	
Tagliata Manzo 	21
<i>Grilled skirt steak, arugula & shaved parmigiano</i>	
Saltimbocca alla Romana 	23
<i>Veal, prosciutto in butter sage sauce</i>	
Porchetta 	22
<i>Slowly roasted, whole stuffed pork cooked in wood fired oven</i>	
Pesce Del Giorno	A.Q.
<i>Fish of the day</i>	

CONTORNI (SIDE DISHES)

Patate al Forno	5	Friggitelli	5
<i>Roasted potatoes</i>		<i>Spicy peppers</i>	
Olives	5	Vegetali del giorno	7
<i>Mix mediterranean olives</i>		<i>Grilled mix vegetables</i>	



We are an Italian restaurant focused on typical Roman cuisine, we support local farms and organic products in order to bring out genuine flavors combined with authentic “grandmas’” recipes made by executive Chef Davide COGLIATI

 = Vegetarian
 = Gluten Free
 = Vegan

WINE NOT?!!!

Frizzante- Rosato

- NV Drusian, Prosecco Superiore Brut, VENETO
NV Crémant de Bourgogne Brut, Rosé FRANCE

2016 Querceto Furtivo, Sangiovese Rosato TOSCANA
2016 Meiomi, Pinot noir Rosé CALIFORNIA

Bianco

- 2015 Francesco Rinaldi & Figli, Gavi PIEMONTE
2015 Feudi di San Gregorio, Falanghina CAMPANIA
2015 Tom Gore, Sauvignon Blanc CALIFORNIA
2015 Olianas, Vermentino di SARDEGNA
2015 Ronco Blanchis, Pinot Grigio FRIULI-VENEZIA
2015 Lantieri, Bianco Secco Malvasia SICILIA
2015 Prá, Soave Classico VENETO
2015 Tenuta Rapitalà, Piano Maltese SICILIA
2015 Oakwild, Chardonnay RUSSIAN RIVER
2015 Rombauer Vineyards, Chardonnay CARNEROS

Birra (draught) 7

- Peroni %5.1
Moretti %4.6
Moretti La Rossa %7.2
Anchor Steam %4.9
Sierra Nevada Torpedo %7.2
Non Alcoholic Beer



10/38
13/50



13/50
9/34
10/38
11/42
10/38
13/50
12/46
9/34
12/46
17/66

Rosso

- 2015 Luigi Giusti, Lacrima di Morro d'Alba MARCHE
2014 Sartori, Pinot noir VENETO
2012 OakWild, Pinot noir RUSSIAN RIVER
2015 Renzo Castella, Dolcetto di Diano d'Alba PIEMONTE
2015 Marchesi di Barolo Ruvei, Barbera d'Alba PIEMONTE
2015 Caprili, Toscana Rosso %100 Sangiovese TOSCANA
2014 Bartali Ducceto, Chianti Classico TOSCANA
2013 La Quercia, Montepulciano 'ABRUZZO
2015 Brigaldara, Valpolicella Superiore VENETO
2013 Saved, CALIFORNIA Red blend
2014 TerreStregate, Aglianico CAMPANIA
2014 Giribaldi, Nebbiolo d'Alba PIEMONTE
2013 Gianna, Old vine Zinfandel RUSSIAN RIVER
2013 Brecciarolo, Rosso Piceno Superiore MARCHE
2013 La Cappucina, Cabernet Sauvignon %100 Organic VENETO
2015 Uppercut, Cabernet Sauvignon NAPA VALLEY



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