



Roma's Best June 2018

Carpaccio con carciofi

Charred yellowtail carpaccio
confit cherry tomato, artichoke textures

32



Trippa alla romana

Veal tripe slowly stewed in tomato sauce
sourdough crostini and 24 month aged parmesan

26



Rigatoni con coda alla vaccinara

Handcut penne with beef oxtail ragout, celery and pecorino

28



Sosgliola alla mungnaia

Pan-seared sole fillet with butter and lemon emulsion, bitter leaves

48



Pere al moscato

Pear mousse, muscat wine gelee
Pear compote and sable biscuit

16

128

full set menu