**Starts**

**Eggplant Pie**  12.00

(Mozzarella di Bufala, in Tomato and Basil Sauce with Parmesan)

**Avocado Toast**  12.00

(Roscioli Lariano Bread Crostini with Avocado, Paprika and Egg in Coached)

**Fresh Fried Anchovies** 12.00

(Breaded with Lariano Bread, Herb Flavored with Parsley Cream and Capers)

**Cutting Board of the House**  28.00

(Minimum 2 people) (Mixed Cold Cuts, Cheeses and Bruschetta)

**Millefeuille of Pane Carasau**

(Stracciatella, Taggiasca Olives, Dry Tomatoes) 14.00

**Cod Nuggets with Beetroot Cream**  13.00

**First**

**Spaghetti Carbonara** 15.00

**Tonnarello Fresco Cacio e Pepe** Pecorino Romano dop, Black pepper 15.00

**Mezzi Rigatone all'Amatriciana** Organic Tomato, Crunchy Guanciale 15.00

**Ravioloni** Stuffed with Burrata with Datterino and Basil 17.00

(Fresh Pasta with Field Datterini and Fresh Basil)

**Gnocchetti** with Shelled Mussels 17.00

**Seconds**

**Roastbeef** with Hot Sauce Mashed Potatoes 20.00

**Veal in Tuna Sauce with Green Beans**  20.00

**Caramelized Pork Fillet** in Mustard Sauce 24.00

**Slice of Salmon with Aromatic Herbs** 24.00

**Saltimbocca alla Romana**  18.00

**Grilled**

**Smashed Royal Cheeseburgher**  20.00

(First Choice Danish Sirloin, Pork,

Cheddar Cheese, Salad, Caramelized Cherry Tomatoes,

Crispy Guanciale, Caramelized Onions and Homemade French Fries)

**Smashed Cheeseburgher**  18.00

(First Choice Danish Sirloin, Pork , Cheddar Cheese, Salad,

Caramelized Cherry Tomatoes e Homemade French Fries)

**Sliced Beef** with Radicchio 26.00

**Deviled Cockerel** 23.00

**Sautèed Seasonal Vegetables** 7.00

**Homemade French Fries**  6.00

**Courgette Carpaccio with Parmesan Flakes** 10.00

**Grilled Vegetables Mix** 10.00

**SALADS**

**Chicken Salad** 17.00

**Salad of the Day**  15.00

**Dessert**

**Ricotta and Chocolate Mousse**  10.00

**Tiramisu of the House**  8.00

**Espresso Bundle of Apple and Eggnog** 10.00

**Eggnog Cream**  10.00

**Artisan Ice Cream**  7.00

**The Cake of the Day**  8.00

**Sliced Fruits**  8.00