

To begin with

SOURDOUGH BREAD

Our naturally leavened bread is made with whole wheat Lariano flour.

HOUSE WINE RED OR WHITE

Produced with organic grapes by the *Riserva della Cascina* winery in the Appia Antica park.

ORGANIC OLIVE OIL TASTING

Tasting of our extra virgin *Selezione Da Enzo* olive oil, used in dressing all our dishes.

Starters

FIORE DI ZUCCA

courgette flower stuffed with mozzarella and premium quality Cantabrian anchovies.

LA PALLA AL 29

potato and salt cod croquette with a mozzarella core.

CARCIOFO ALLA GIUDIA

whole globe Jewish-style artichoke (when in season).

RICOTTA DOP LAZIALE

made exclusively with sheep's milk from Lazio farms, served with artisanal jam or honey from the Natural Reserve of Castel di Guido.

Pasta courses

For our pasta dishes we use rigatoni Selezione da Enzo, artisanally produced with premium quality flours in Majella National Park in Abruzzo.

AMATRICIANA

rigatoni pasta *Selezione da Enzo*, PGI* guanciale (cured pork cheek) from Amatrice, PDO* pecorino cheese from Agro Romano, fresh tomato sauce.

GRICIA

rigatoni pasta *Selezione da Enzo*, PGI* guanciale (cured pork cheek) from Amatrice, PDO* pecorino cheese from Agro Romano and freshly ground Sarawak black pepper.

CARBONARA

rigatoni pasta *Selezione da Enzo*, PGI* guanciale (cured pork cheek) from Amatrice, PDO* pecorino from Agro Romano, *San Bartolomeo* organic eggs and freshly ground Sarawak black pepper.

CACIO E PEPE

tonnarelli (*artisanal homemade pasta made with organic Mulino Marino flours*), PDO* pecorino from Agro Romano and freshly ground Sarawak black pepper.

PASTA AL SUGO DI CODA

rigatoni pasta *Selezione da Enzo*, tomato sauce, oxtail, cellery, raisins, pine nuts and PDO* pecorino cheese.

Main courses

TRIPPA ALLA ROMANA

beef stomach cooked in fresh tomato sauce with mint and PDO* pecorino cheese from Agro Romano.

POLPETTE AL SUGO (MEATBALLS IN TOMATO SOUCE)

prime ground beef, mortadella, sourdough bread crumbs, PDO* pecorino cheese, *Parmigiano Reggiano Vacche Rosse* (parmesan cheese) 36 months aged, nutmeg and *San Bartolomeo* organic eggs.

ABBACCHIO ALLA SCOTTADITO

lamb chops on the grill.

CODA ALLA VACCINARA

oxtail, fresh tomato sauce, cellery, pine nuts, raisins and premium quality dark cocoa.

Side dishes

WILD CHICORY

dressed with lemon and extra virgin olive oil or sautéed in the pan.

GRILLED VEGETABLES

aubergines and roasted bell peppers with garlic, parsley and chilli.

PATATINE FRITTE

fresh potatoes fried in sunflower seed oil.

MIXED SALAD WITH TOMATOES

lettuce, rocket, fennel, radicchio.

Desserts

ENZO'S TIRAMISÙ

made with organic eggs from *Paolo Parisi* or *San Bartolomeo* farms and premium quality dark cocoa.

MASCARPONE CHEESE CUSTARD WITH WILD STRAWBERRIES

made with *San Bartolomeo* organic eggs.

CAKE OF THE DAY

HOMEMADE PISTACHIO GELATO

bronte pistachio, whole milk, sugar and carob powder.

Fruit

SEASONAL FRUIT

WILD STRAWBERRIES

STILL OR SPARKLING WATER

potable water purified according to D.Lgs. n 181/2003.

SERVICE

We propose a selection of red and white wines produced from indigenous varieties from our region, Lazio.

A homage to boutique wineries, for the most part working organically, that are characterized by their passion and competence they work the grapes with but also by their respect of nature and the territory.

The selected wines, gems amongst local and national ones, pair very well with our roman cuisine, exalting its flavors and its simplicity.

Enjoy.



VINTAGES WILL BE SPECIFIED WHEN REQUESTED

White wines

OPPIDUM MOSCATO DI TERRACINA

Sant'Andrea winery

GRECHETTO

Trappolini winery

CALANCHI DI VAIANO

Paolo e Noemia D'Amico winery

POGGIO DELLA COSTA

Sergio Mottura winery

VIGNETO FILONARDI FRASCATI SUPERIORE

Villa Simone winery

MORO

Marco Carpineti winery

DONNALUCE

Poggio Le Volpi winery

LATOUR A CIVITELLA

Sergio Mottura winery

Red wines

TENUTA DELLA IORIA CESANESE DEL PIGLIO SUPERIORE

Casale della Ioria winery

CAPOLEMOLE

Marco Carpineti winery

PATERNO

Trappolini winery

VILLA TIRRENA

Paolo e Noemia D'Amico winery

BACCAROSSA

Poggio Le Volpi winery

CIRSIUM

Damiano Ciolli winery

APOLIDE

Marco Carpineti winery

ROMANICO CESANESE DEL PIGLIO

Coletti Conti winery

DITHYRAMBUS

Marco Carpineti winery

HABEMUS

San Giovenale winery