

Antipasti - Starters

TRITTICO DI BRUSCHETTE bruschetta with tomatoes and rocket; with potato cream and bacon; with ricotta, robiola and truffle	£ 10
BRUSCHETTA CON STRACCIATELLA, POMODORI E ALICI bruschetta with stracciatella, confit tomatoes and anchovies	£ 9
TAGLIERE DI SALUMI E FORMAGGI selection of cured meats and cheese	£ 16
BURRATA E PROSCIUTTO DI PARMA burrata and Prosciutto di Parma	£ 19
TARTARE DI MANZO CON CREMA DI ROBIOLA TARTUFATA beef tartare with truffle infused cheese sauce	£ 16
CARPACCIO DI MANZO CON PARMIGIANO REGGIANO E TARTUFO beef carpaccio with Parmigiano Reggiano and truffle	£ 18
♥ PANE FATTO IN CASA homemade bread, served with olive oil and balsamic vinegar	£ 4

FRITTO TRADIZIONALE - TRADITIONAL FRITTO

♥ SUPPLÌ roman fried rice balls filled with mozzarella	£ 6
♥ CROCCHETTE DI PATATE homemade croquettes with black pepper and pecorino	£ 6
♥ FIORI DI ZUCCA fried zucchini flowers with mozzarella	£ 8

Pasta

PAPPARDELLE CON RAGÙ BIANCO E ROSMARINO homemade pappardelle with white ragù, cheese and rosemary	£ 18
TONNARELLI ALLA CREMA DI ZAFFERANO CON TARTARE DI GAMBERO homemade tonnarelli with saffron cream and prawn tartare	£ 22
♥ TAGLIATELLE AL TARTUFO DI STAGIONE homemade tagliatelle with seasonal truffle	£ 23
TAGLIATELLE AI FRUTTI DI MARE CON SUGO DI POMODORO homemade tagliatelle with seafood and tomato sauce - salmon, shrimp, squid e mussels	£ 20

PASTA DELLA TRADIZIONE - TRADITIONAL PASTA

♥ TAGLIOLINI CACIO E PEPE homemade pasta with roman pecorino cheese and black pepper	£ 16
BUCATINI ALL'AMATRICIANA pasta with tomato sauce, guanciale and roman pecorino cheese	£ 16
MEZZEMANICHE ALLA CARBONARA pasta with guanciale, pecorino cheese and egg	£ 16
TAGLIOLINI ALLA GRICIA homemade pasta with roman pecorino cheese and guanciale	£ 16

Secondi - Mains

BISTECCA DI MANZO UK sirloin steak (380-400 g)	£ 28
TAGLIATA DI MANZO UK sliced sirloin steak (330-350 g)	£ 25
FILETTO DANESE AL PEPE VERDE CON SALSA DI GORGONZOLA danish beef fillet with green peppercorn sauce and Gorgonzola	£ 32
SALTIMBOCCA ALLA ROMANA IN VINO BIANCO veal escalopes with Parma ham and sage, cooked in white wine	£ 24

SALTIMBOCCA AGRODOLCE AL MARSALA veal escalopes with Parma ham and sage cooked in Marsala wine	£ 24
SCALOPPINE AL LIMONE veal escalopes in lemon sauce	£ 24
BACCALÀ AL FORNO fillet cod with potatoes, raisins, pine nuts and cherry tomatoes	£ 24
POLPO CON PATATE IN TERRINA octopus with potatoes served in a pot	£ 24

Pinsa Romana - Roman Pinsa

♥ MARGHERITA pinsa with tomato, mozzarella and basil	£ 12
SALAME E REGGIANO pinsa with pepperoni, mozzarella and parmesan	£ 13
PROSCIUTTO E RUCOLA pinsa with parma ham and rocket	£ 14

BURRATA E MORTADELLA with burrata and mortadella	£ 16
♥ AL TARTUFO with mozzarella and truffle	£ 20
♥ FOCACCIA with rosemary and salt	£ 6

Contorni - Sides

♥ PATATE AL FORNO baked potatoes	£ 6
♥ BROCCOLO ROMANO roman broccoli	£ 8
♥ VERDURE GRIGLIATA grilled vegetables	£ 7
♥ CICORIA RIPASSATA ALLA ROMANA sautéed chicory with olive oil, garlic and chili pepper	£ 7
♥ INSALATA MISTA mixed salad	£ 6
♥ CARCIOFO ALLA ROMANA (STAGIONALE) roman-style artichoke (seasonal)	£ 9

Insalate - Salads

♥ AGRODOLCE spinach, orange, almonds, raisins, and fennel	£ 10
♥ CAPRESE mozzarella, tomatoes, basil	£ 13
♥ BORGHESE rocket salad, walnuts, gorgonzola cheese and pears sauteed with honey	£ 14

Dolce - Desserts

♥ TIRAMISÙ mascarpone, savoiardi biscuits, coffee	£ 8
♥ TORTA AL CIOCCOLATO CON FONDUTA CALDA chocolate cake with hot ganache	£ 8
♥ CHEESECAKE ALLE FRAGOLE cheesecake with strawberry	£ 8
♥ PANNA COTTA CON FRAGOLE O CIOCCOLATO panna cotta with strawberry or chocolate topping	£ 8

**Our menu contains allergens. If you have any food allergies or intolerances, please inform a member of our staff before placing your order.*

**All prices are inclusive of vat. A discretionary service charge of 12.5% will be added to the total bill.*