

## ANTIPASTI

<b>LAMINE DI SALMONE AL GEE AROMATIZZATO</b> (Salmon carpaccio) 120 grs. ....	\$225
<i>Smoked salmon with dill scent and fresh oregano</i>	
<b>CARPACCIO DI MANZO</b> (Beef carpaccio) 80 grs. ....	\$245
<i>With parmesan rocks, balsamic vinaigrette and rocket</i>	
<b>CARPACCIO DI ROAST BEEF E ZUCCHINI</b> (Roast beef and zucchini carpaccio) 100 grs. ....	\$245
<i>With balsamic vinegar and olive oil vinaigrette</i>	
<b>TARTARE DI CERVO</b> (Venison tartar) 120 grs. ....	\$270
<i>With butter and garlic vinaigrette, and a side of fennel</i>	
<b>TAGLIATTI MISTI</b> (Cold cuts) 90 grs. ....	\$385
<i>Prosciutto, spicy salaminò, Italian sausage with a side of croutons and crunchy polenta</i>	
<b>CAVOLFIORRE PARMIGIANA</b> (Parmesan cauliflower) 250 grs. ....	\$190
<i>Cauliflower with cheese crust with a side of dijonnaise</i>	
<b>RAVIOLONE BURRATA</b> (Burrata Raviolone) 360 grs. ....	\$350
<i>Stuffed with a whole burrata, cherry tomato sauce with a side of rocket, garlic chips and parmesan</i>	
<b>CARCIOFO SU FONDUTA DI PARMIGIANO TARTUFATA</b> (Artichoke with truffled parmesan cream) . . . . .	\$415
<i>Parmesan cream with truffle scent</i>	
<b>VONGOLE AL VINO BIANCO</b> (White Wine Clams) 500 grs. ....	\$305
<i>Clams in White wine reduction with onion, garlic and parsley</i>	
<b>POLPO E PATATE</b> (Octopus and potatoes) 180 grs. ....	\$415
<i>With paprika, lemon and pepperoncino</i>	
<b>FRITTO MISTO DI MARE</b> (Fried seafood platter) 300 grs. ....	\$465
<i>Prawns, calamari, eggplant croquettes, beet chips and zucchini with tomato and mayo dressing</i>	

## ZUPPE

<b>ZUPPE DI MARE</b> . . . . .	\$220
<i>(Seafood soup) Shrimp, octopus, clam, mussel and pancetta, with tomato base, slightly spicy</i>	
<b>CAPPELLETTI IN BRODO</b> . . . . .	\$235
<i>(Cappelletti in beef broth) Stuffed with prosciutto</i>	
<b>MINISTRONE</b> . . . . .	\$145
<i>(Minestrone) Genovese pesto, carrot, zucchini, peas, artichoke and potato</i>	
<b>ZUPPETTA DI BOSCO</b> . . . . .	\$155
<i>(Mixed mushroom soup) Morel, portobello, porcini and seasonal mushroom</i>	

## INSALATA

<b>MOZZARELLA DI BUFALA</b> 125 grs. ....	\$350
<i>(Buffalo Mozzarella) With tomato slices and Genovese pesto</i>	
<b>INSALATA VERDE</b> . . . . .	\$165
<i>(Green Salad) Mixed greens, rocket, asparagus and avocado with lemon dressing</i>	
<b>ASPARAGI VERONESE</b> . . . . .	\$310
<i>(Veronese Asparagus) With parmesan gratin, crunchy prosciutto and poached egg</i>	
<b>HEIRLOOM BURRATA</b> . . . . .	\$350
<i>(Burrata with Heirloom tomatoes) With balsamic vinegar cream with white truffle and rocket</i>	

## RISOTTI

<b>RISOTTO ASPARAGI</b> (Asparagus risotto) . . . . .	\$270
<i>Sautéed with garlic and pepper, over butter and parmesan</i>	
<b>RISOTTO POMODORO</b> (Tomato risotto) . . . . .	\$250
<i>Tomato sauce over butter and parmesan</i>	
<b>RISOTTO BAROLO</b> (Red wine risotto) . . . . .	\$260
<i>With Italian sausage, endive and red wine, over butter and parmesan</i>	
<b>RISOTTO ALLA PARMIGIANA</b> (Parmesan risotto) . . . . .	\$270
<i>With crunchy parmesan</i>	
<b>RISOTTO AL NERO DI SEPPIA</b> (Squid ink risotto) . . . . .	\$335
<i>Shrimp, octopus, mussels and clams in red wine over risotto bed</i>	
<b>RISOTTO GORGONZOLA</b> (Gorgonzola risotto) . . . . .	\$270
<i>Red onion and sweet gorgonzola</i>	

## PASTE

<b>SPAGHETTI PRINCIPE DI NAPOLI</b> (Spaghetti and meatballs) . . . . .	\$240
<i>Small beef meatballs in tomato and basil sauce</i>	
<b>MEZZELUNE AI CARCIOFI</b> (Artichoke ravioli) . . . . .	\$250
<i>With creamy Italian sausage sauce and a touch of tomato</i>	
<b>CAPELLINI SCAMPONE</b> (Prawn capellini) 300 grs. . . . .	\$390
<i>Cherry tomato sauce, white wine, garlic and parsley</i>	
<b>CONCHIGLIONI FUNGHI</b> (Penone in mushroom sauce) . . . . .	\$250
<i>Mixed fresh mushroom in creamy parmesan sauce</i>	
<b>PACCHERI AMATRICIANA</b> (Amatriciana paccheri) . . . . .	\$260
<i>Pancetta and italian sausage, pepperoncino, garlic, white wine and tomato</i>	
<b>PASTA TRASTEVERE</b> (Asiago pasta) . . . . .	\$370
<i>Asparagus and speck finished in aged Asiago wheel</i>	
<b>STROZZAPRETI AL RAGÚ DI ANATRA</b> (Strozzapretti with duck ragu) . . . . .	\$295
<i>Handmade pasta with slow cooked duck ragu</i>	
<b>RAVIOLI CAPRESE</b> (Caprese ravioli) . . . . .	\$260
<i>Mozzarella and parmesan cheese ravioli with fresh tomato sauce</i>	
<b>CONCHIGLIONI CARBONE</b> (Conchiglioni Carbone) . . . . .	\$270
<i>With creamy tomato sauce and parmesan cheese</i>	
<b>TAGLIOLINI RICOTTA LIMONE E GAMBERI</b> (Shrimp and ricotta tagliolino) . . . . .	\$280
<i>With shrimp and creamy sauce of ricotta and lime</i>	

## PIZZE

<b>TARTUFO</b> (Truffle pizza) . . . . .	\$490
<i>With truffle cream and fresh truffle shavings</i>	
<b>MARGHERITA</b> (Margherita) . . . . .	\$235
<i>Tomato sauce, mozzarella and fresh basil leaves</i>	
<b>MARGHERITA BIANCA</b> (White Margherita) \$210	
<i>Heirloom tomato, basil and mozzarella</i>	
<b>CRISTINA</b> (Cristina) . . . . .	\$290
<i>Tomato sauce, prosciutto, rocket and parmesan</i>	
<b>QUATTRO FORMAGGI</b> (Four cheese) . . . . .	\$270
<i>Asiago, gorgonzola, mozzarella and parmesan</i>	
<b>SALAME</b> (Salami) . . . . .	\$250
<i>Salami, mozzarella and tomato</i>	
<b>CAPRICCIOSA</b> (Capricciosa) . . . . .	\$235
<i>Mozzarella, mushrooms, ham, artichoke, black olive and capers</i>	

## PIATTI FORTI

<b>SALMONE E FARRO</b> (Salmon and spelt) 180 grs. . . . .	\$360
<i>Grilled salmon in caper and lime sauce and spelt with pesto</i>	
<b>SPIGOLA AL VINO BIANCO</b> (Swordfish) 180 grs. . . . .	\$350
<i>With lime sauce, potatoes, parsley and white wine</i>	
<b>ANATRA CONFIT</b> (Duck confit) 240 grs. . . . .	\$380
<i>With green pepper sauce and puréed cauliflower</i>	
<b>VITELLO LIMONE</b> (Veal with lime) 180 grs. . . . .	\$370
<i>In butter and lime sauce with mashed potatoes</i>	
<b>FILETTO DI MANZO AL OPORTO E FOIE</b> (Beef fillet with Port wine and foie gras sauce) 220 grs . . . . .	\$635
<i>Port wine reduction and sealed Foie Gras</i>	
<b>CROSTATA DI VITELLO PARMIGIANO</b> (Veal chop with parmesan) 450 grs. . . . .	\$690
<i>Breaded, gratinated with tomato sauce, parmesan and fresh mozzarella</i>	
<b>AGNELLO AL BURRO E ROSMARINO</b> (Lamb with rosemary butter) 350 grs. . . . .	\$590
<i>Lamb chops with parsley potatoes</i>	
<b>POLLO DI LATTE</b> (Cornish hen) 1 pc . . . . .	\$325
<i>With rosemary, sage, lime, garlic and white wine with potato wedges</i>	



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Trastevere<sup>GH</sup>