



**SALUMERIA CON CUCINA**

**FOODS TO REPORT FOR INTOLERANCE  
AND FOOD ALLERGIES**

-  GRAINS WITH GLUTEN
-  SHELLFISH
-  EGGS
-  FISH
-  PEANUTS
-  SOY
-  MILK AND LACTOSE
-  NUTS (ALMONDS, HAZELNUTS, WALNUTS, PISTACHIOS)
-  CELERY
-  MUSTARD
-  SESAM SEEDS
-  SULFUR DIOXIDE AND SULPHITES IF ABOVE CERTAIN CONCENTRATIONS
-  LUPINS
-  CLAMS

**PLEASE REPORT ANY FURTHER INTOLERANCE  
THAN THOSE WRITTEN ABOVE**

**ALL ROOMS ARE TREATED WITH CONTINUOUS CYCLE AIR PURIFICATION,  
ACTIVE PURE CERTIFIED SYSTEM**

The easier cooking seems, the more it needs to be watched, as the margin of error is bound to increase.

**Fulvio Pierangelini**

## OUR COCKTAILS

ROSCIOLI COCKTAIL “ARIDAJE” (A ROMAN EXCLAMATION FOR “HERE WE GO AGAIN”)	12,00
SPRITZ (APEROL OR CAMPARI)	10,00
NEGRONI	12,00
AMERICANO	12,00
MILANO-TORINO	12,00
OUR VERMOUTH “REGOLA VII”	10,00
GIN TONIC TRAVEL	12,00
MARCONI 46 DISTILLED DRY GIN juniper, muscat grapes, mountain pine, stone pine, mint, cardamom, coriander	ITALIA (VENETO)
SPECK LONDON DRY GIN smoked juniper, pepper, allspice, rosemary, coriander	ITALIA (TRENTINO)
ORGANICO DI CARLO CRACCO distilled gin juniper berries, clary sage, lemon	ITALIA (PIEMONTE)
ENGINE LONDON DRY GIN juniper, Alta Langa sage, Amalfi coast lemon, calabrian licorice root, Damask rose	ITALIA (PIEMONTE)
BATHTUB OLD TOM GIN juniper, coriander, orange peel, cassia bark, cardamom, cloves	INGHILTERRA
HENDRICK’S DISTILLED GIN yarrow, coriander, juniper, cubeb berries, elderflower, orange and lemon peel, angelica and iris root, damask rose petals and cucumber	SCOZIA
NIKKA COFFEY GIN juniper, yuzu, hamatsu, kabosu, sansho pepper	GIAPPONE
SCAPEGRACE BLACK DRY GIN juniper, aronia berries, saffron, pineapple, butterfly pea, sweet potatoes	NUOVA ZELANDA

# OUR SELECTION ACCIUGHE

## CANTABRIA

LA BURRATA PUGLIESE CON ALICI 25,00

“burrata” cheese with anchovies from Cantabrian Sea and crunchy courgettes



BOCCONI DI BUFALA E ALICI DEL MAR CANTABRICO 16,00

3 small buffalo dop mozzarellas served with Cantabrian Sea anchovies, zucchini “alla scapece” and evo oil with trombolotto lemon



ACCIUGHE 24,00

Cantabrian Sea anchovies selection served with toasted bread, sweet vanilla butter from Saint Malo and french “yuzu” butter



ACCIUGHE EXTRA 30,00

Cantabrian Sea extra anchovies selection “00” served with toasted bread, sweet vanilla butter from Saint Malo and french “yuzu” butter



## MEDITERRANEO

ALICI FRITTE 16,00

fresh fried anchovies from Adriatic Sea with sweet red pepper sauce and chilli



BUFFALO MOZZARELLA GR.250/300 WITH ANCHOVIES 24,00



ALL OUR ANCHOVIES ARE FROM SPRING CATCHES AND THEY ARE FROM:  
CANTABRIA “ZONA FAO 27 VIII A/B” (GOLFO BISCAGLIA)  
MEDITERRANEO “ZONA FAO 37 2/2.1/1” (TIRRENO/ADRIATICO)

# APPETIZERS

**BIS DI MARIOZZO** 16,00

two little buns served with tripe in a red sauce, mint and pecorino cheese chips



**FOIE GRAS FATTO IN CASA** 23,00

goose foie gras carpaccio garnished with caramelized and yuzu flavored red onions



**MAIALINO DEL CHIANTI** 16,00

frayed little pig slowly cooked with olives and capers served on a typical sardinian crunchy bread garnished with sweet peppers compote



**CARCIOFO ALLA ROMANA (VEGETARIANO)** 14,00

stewed roman artichoke served on a potatoes foam, garnished with Mora Romagnola breed lard, cryspsy potatoes, arugula and Piave cheese



**POLPETTE DI BOLLITO** 16,00

mixed boiled meat fried balls served with a glasswort, anchovies, and parsley sauce



**TONNO ROSSO STAGIONATO SOTT'OLIO** 17,00

red tuna from sicily kept in olive oil jar, seasoned in olive oil 2018 served with roman grilled artichokes and “borrettane” onions in seasoned balsamic vinegar



**CAPONATA DELLA TRADIZIONE SICILIANA (VEGETARIAN)** 15,00

eggplant “caponata” served with dry fruit and pine nuts



**HAMBURGER DI MOZZARELLA DI BUFALA** 15,00

buffalo mozzarella dop served with grilled praga hand sliced ham, cherry dry tomatoes, black pepper and balsamic vinegar



**PINK SALAMI “THE ANCESTOR OF MORTADELLA”** 14,00

with mixed crunchy vegetables cooked in vinegar



**PALETA DE JAMON IBERICO** 21,00

paleta of jamon iberico served with chilli peppers from piedmont stuffed with anchovies and capers



**MORTADELLA FATTA A MANO** 14,00

handmade “mortadella” with parmesan curls from red cows 36 months and crispy pastry bread



<b>VELLUTATA TIEPIDA DI ASPARAGI</b>	<b>18,00</b>
warm cream of asparagus served with Asetra caviar, poached egg and crispy walnuts waffle	
    	
<b>SARDINE DELLA GALIZIA</b>	<b>16,00</b>
Cantabrian Sea spicy sardines served with taggiasca olives	
	
<b>LA NOSTRA “CAESAR SALAD”</b>	<b>15,00</b>
lettuce salad slightly cooked in chicken broth, served with white cows milk 36 months aged parmesan cheese, crispy bacon and bread crumbs	
   	
<b>“STRACCIATA” PUGLIESE, ZUCCHINE E BOTTARGA</b>	<b>14,00</b>
with zucchini “scapece style” and mint oil with mullet dry fish eggs	
  	
<b>LA BURRATA PUGLIESE CON POMODORINI</b>	<b>19,00</b>
“burrata” cheese with black pepper from Malaysia with sundried cherry tomatoes in the traditional way	
	
<b>BURRATA CON PERLE DI TARTUFO</b>	<b>27,00</b>
“burrata” cheese from Andria with winter black truffle pearls	
 	
<b>FRIGGITELLO</b>	<b>16,00</b>
roasted friggiteli, roasted tomatoes, tuna buzzonaglia and almonds	
 	
<b>SELEZIONE DEI NOSTRI SALUMI AFFINATI “A CASA NOSTRA”</b>	<b>25,00</b>
italian salumi smoked in the house with cherries beer, Lambrusco sparkling red wine and Nebbiolo, spicy “Romagnola Black” lard, salami “gentile parmense” with laurel and thyme scent	
 	
<b>FIORI DI ZUCCA</b>	<b>15,00</b>
courgette flowers stuffed with roman oxtail stews and peppered white cheese fondue	
    	
<b>BURRATA CON CAVIALE</b>	<b>55,00</b>
burrata served with “oscietra from Volga Astrakhan processing” Roscioli’s selection	
 	
	
<b>“CAPRESE”</b>	<b>16,00</b>
cows mozzarella cheese, served with baked in the oven tomatoes, basil and extra virgin olive oil sauce and red peppers	
 	

# OUR CLASSICS

OUR PASTA IS COOKED A "AL DENTE". IF YOU LIKE THE PASTA TO BE COOKED MORE DO NOT ESITATE TO ASK AT THE MOMENT OF THE ORDER. THANK YOU

## BURRO E PARMIGIANO "FRANCESCANO" (VEGETARIAN) 15,00

short pasta "rigatone" with french butter "demi-sel", three kinds of parmesan cheese made from: red cow breed (36 months old), "bruna" alpine breed (30 months old) and classic "reggiano" hills (36 months old)



## RAVIOLO DI CODA E PECORINO 24,00

homemade raviolo filled with roman oxtail and pecorino cheese and served in a light foie gras sauce and slightly spicy slowly cooked figs



## TORTELLINO FATTO A MANO 20,00

handmade tortellini stuffed with meat tossed with cream, brown cows parmesan cheese milk, peas, cooked ham and porcini mushrooms powder



## OMAGGIO AL POMODORO 15,00

spaghettoni pasta tossed with a three tomatoes and basil sauce



## IL NOSTRO "AJO E OJO AL MARE" 21,00

fresh handmade long pasta tossed with black garlic, red pepper, raw prawns and lemon



## RAGÙ DI CORTILE 22,00

round short pasta tossed with white rabbit, chicken, turkey ragout and goose foie gras



# ROMAN CLASSICS

OUR PASTA IS COOKED A "AL DENTE". IF YOU LIKE THE PASTA TO BE COOKED MORE DO NOT ESITATE TO ASK AT THE MOMENT OF THE ORDER. THANK YOU

## CACIO E PEPE (VEGETARIAN) 14,00

fresh pasta with roman "pecorino" cheese dop, "cacio" from Moliterno, "pecorino di fossa" from Sogliano al Rubicone and three peppers



## LA MATRICIANA O AMATRICIANA 15,00

"mezza manica" pasta tossed with campanian region tomato sauce dop, crispy cheek pig and roman "pecorino" cheese dop



## LA CARBONARA 15,00

large spaghetti tossed with crispy cheek pork, three peppers, Paolo Parisi eggs and roman "pecorino" cheese dop



## "LA GRICIA" DI STEFANO 15,00

short pasta "rigatone" with cheek pork, roman cheese high quality dop and three peppers



## BURRO E ACCIUGHE 19,00

thick spaghetti tossed with sweet butter from Echiré, anchovies from Cantabric Sea and rye bread crumbs



## GNOCO CON PATATE DI AVEZZANO "CACIO E PEPE" (VEGETARIAN) 15,00

handmade gnocchi served in a pecorino cheese and black pepper sauce



# MAIN COURSES - FISH

## COOKED FISH

CAPASANTA 22,00

scalded scallops served with a red peppers, mint and balsamic vinegar 15 years old sauce



TRANCIO DI ROMBO 21,00

turbot fish fillet served with glasswort and white roasted asparagus



TRANCIO DI BRANZINO 20,00

pan tossed sea bass fillet served with a soy and honey sauce and tossed baby spinaches



FILETTO DI BACCALÀ 28,00

islandic black cod fillet served on a bed of soft potatoes, shallots and red peppers



## RAW FISH \*

TARTARE DI TONNO 23,00

tuna tartare garnished with lime, ginger, almonds and garden cress



CARPACCIO DI GAMBERI ROSSI 25,00

red prawns carpaccio garnished with pomegranate and baby rocket salad



SCAMPI CRUDI DELL'ALTO MAR TIRRENO ON WEIGHT

raw king prawns from tyrrhenian sea  
(price follows daily market value from 100 to 140 euro for kg)



BURRATA DI ANDRIA CON TARTARE DI SCAMPI CRUDI 28,00




king prawns tartare with "burrata" cheese and Cabras dry mullet eggs








\* ALL RAW FISH IS BLAST CHILLED AT -20°;  
ACCORDING TO SEASONS SOME FISH PRODUCTS COULD BE FROZEN ON BOARD



## SMOKED FISH FROM OUR DELI


<b>PESCE SPADA</b> "carpaccio" of smoked swordfish with evo olive oil and lemon 	19,00
<b>TONNO</b> sliced smoked tuna with evo olive oil and lemon 	19,00
<b>SPECK DI TONNO AFFUMICATO</b> tuna juniper wood smoked speck 	19,00

## SALMON \*\*

<b>SELEZIONI DI SALMONI</b> selection of salmons, scottish from Sutherland, norwegian from Vetvikja island and marinated with dill garnished with fresh lemon juice, gr. 150 	25,00
<b>SALMONE NORVEGESE BALIK</b> breeding norwegian balik salmon, aged in swiss water and smoked with ash and spruce wood, gr. 100  	35,00
<b>SALMONE SELVAGGIO REALE DELL'ALASKA</b> caught by fish hook, smoked with fir wood  	30,00

\*\* ALL OUR SALMON ARE SERVED WITH FRENCH YUZU FLAVOURED BUTTER FROM SAINT-MALO

## OYSTERS

<b>OSTRICA BRETONE</b> breton oyster concav (subject to availability of the season) 	EACH 5,00
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## MAIN COURSES - MEAT

**FOIE GRAS "FATTO IN CASA"** 35,00  
steamed goose liver terrine garnished with thyme flavored and candied lemon



**POLPETTE DELLA TRADIZIONE ROMANA** 16,00  
veal and beef meatballs cooked in a riched tomatoes sauce and served with chestnuts polenta



**MAIALINO IBERICO** 25,00  
iberian pork pluma garnished with a mustard and liquorice sauce and baby potatoes



**TERRINA DI POLLO** 18,00  
chicken terrine served with three peppers, yellow, red and crusco



**VITELLO TONNATO** 21,00  
veal from Marche served with a homemade mayonnaise, red tuna, anchovies, capers flowers sauce garnished with parsley and salad leaves from the country side



## RAW MEAT

**CARPACCIO DI MANZO** 21,00  
beef carpaccio served with borage, comtè 48 months aged cheese and smoked salt



**CARPACCIO DI MANZO AFFUMICATO DEL NEBRASKA** 21,00  
beef carpaccio smoked with oak wood, extra virgin olive oil, maldon salt and lemon

## BEEF TARTARE

**TARTARE DI MANZO** 25,00  
beef tartare garnished with a parmesan, saffron, mixed cooked in vinegar vegetables and Worcestershire sauce



**TARTARE DI PECORA** 24,00  
sheep tartare garnished with camomile flowers, robiola di Roccaverano cheese and salad from the country side leaves



## SIDE DISHES \*

<b>“MISTICANZA”</b>	10,00
wild herbs salad served with oranges, pomegranate and sweet pecorino cheese	
	
<b>SPINACINO</b>	9,00
baby spinach sauteed with french butter and parmesan cheese	
	
<b>INSALATA DI FAGIOLINI</b>	10,00
green beans, anchovies, mint and potatoes salad	
 	
<b>CICORIA RIPASSATA LEGGERMENTE PICCANTE (VEGETARIAN)</b>	8,00
pan tossed with garlic, chilly and olive oil chicory	
<b>CARCIOFI ROMANESCHI ALLA CAFONA SOTT’OLIO (VEGETARIAN)</b>	12,00
artichokes “romaneschi” kept in olive oil	

\* THE VEGETABLES THAT WE USE ARE FROM ACQUAPONIC CULTURE. IT IS A CULTIVATION TECHNIQUE THAT ASSOCIATES FISH BREEDING TO VEGETABLE PRODUCTION AND THAT ALLOWS TO SAVE MORE THAN 90% OF WATER COMPARED WITH CONVENTIONAL AGRICULTURE, WITHOUT THE USE OF CHEMICALS, GUARANTEEING A PRODUCT OF EXCELLENCE WELL BEYOND THE ORGANIC AND BIODYNAMIC

# CHEESE SELECTION

<b>I NOSTRI AFFINATI “NELLE CANTINE IN TOSCANA”</b> selection of cheese refined in tuscan cellars “provolone stravecchio 30 months cappatura nera, pecorini affinati nel fieno nel timo e nell’elicriso, comté del Jura 36 months, caciocchiato irpino 48 months, provolone del Monaco affinato nel fieno e nel basilico greco” (subject to availability)	<b>25,00</b>
<b>SELEZIONE DI FORMAGGI MOLLI DI LANGA</b> selection of soft cheese from Langa	<b>20,00</b>
<b>SELEZIONE DI FORMAGGI CAPRINI ITALIANI E FRANCESI</b> selection of italian and french goat cheese	<b>20,00</b>
<b>SELEZIONE DI FORMAGGI MOLLI DELLA NOSTRA PENISOLA</b> selection of soft cheese from our peninsula	<b>20,00</b>
<b>I “PUZZOLENTI”</b> italian and french soft and creamy cheese washed rind	<b>19,00</b>
<b>SELEZIONE DI FORMAGGI A PASTA DURA E SEMIDURA</b> selection of hard and semi-hard cheese made up with raw milk, from italian dairy tradition	<b>20,00</b>
<b>SELEZIONE DI FORMAGGI RARI D’ALPEGGIO ITALIANI</b> selection of exceptional italian cheese of high pasture (d’alpeggio)	<b>21,00</b>
<b>SELEZIONE DI ERBORINATI (BLU CHEESE)</b> selection of “erborinati” cheese from Italy and worldwide	<b>20,00</b>
<b>SELEZIONE DI “SAPORITI D’ITALIA”</b> “provolone” and “pecorino” cheese seasoned in our italian peninsula	<b>18,00</b>
<b>SELEZIONE DI FORMAGGI MOLLI FRANCESI</b> selection of french soft cheese	<b>20,00</b>
<b>SELEZIONE DI FORMAGGI STAGIONATI FRANCESI</b> selection of seasoned french cheese	<b>20,00</b>

## COLD CUTS SELECTION

**SELEZIONE DEI NOSTRI SALUMI AFFINATI “A CASA NOSTRA”** 25,00  
italian salumi smoked in the house with cherries beer, Lambrusco sparkling red wine and Nebbiolo, spicy “Romagnola Black” lard, salami “gentile parmense” with laurel and thyme scent



**ITALIA VS SPAGNA** 30,00  
“culatello di zibello” dop 32/36 months vs Pata Negra Sanchez Romero “5 jota” 42 months knife sliced

**TESTA DI MAIALE O “COPPA DI TESTA”** 14,00  
pork head cooked in Morellino di Scansano with lemon, black pepper and ginger root

**SELEZIONE DI SALUMI DELLA TRADIZIONE ITALIANA** 20,00  
selection of italian cold cuts from our tradition

**SELEZIONE DI SALUMI DI RAZZA NERA ITALIANA** 25,00  
selection of cold cuts of italian “black race”

**SELEZIONE DI LARDI** 16,00  
selection of lard (subject to availability): “Colonnata, Arnaud, cinta senese, razza Casertana Nera, Grigio Casentino, Pata Negra”

**SELEZIONE DI SALUMI E FORMAGGI** 21,00  
selection of italian cold cuts and cheese from our tradition



**LA SALUMERIA SPAGNOLA DI “JOSELITO”  
E “SANCHEZ ROMERO CARVAJAL”** 26,00  
selection of “lomo de Pata Negra”, salami “chorizo de Salamanca” and “Morcon”

**I SOTT’OLII** 18,00  
dried cherry tomatoes, grilled artichokes and “borrettane” onions seasoned in balsamic vinegar, “taggiasche” olives (everything kept in virgin olive oil)

## BUFFALO MOZZARELLA DOP (CERTIFIED ORIGIN)

**BIS DI MOZZARELLA DI BUFALA GR.250/300** 24,00  
buffalo mozzarella with anchovies from Cantabrian Sea and grated bottarga from Cabras



**BUFFALO MOZZARELLA GR.250/300 WITH BOTTARGA FROM CABRAS** 20,00



**BUFFALO MOZZARELLA GR.250/300 AND SUNDRIED CHERRY TOMATOES** 18,00

**BUFFALO MOZZARELLA GR.500 AND SUNDRIED CHERRY TOMATOES** 23,00

**BUFFALO MOZZARELLA GR.250/300 WITH PARMA HAM** 24,00  
buffalo mozzarella with hand sliced “Parma” ham, seasoned 28 months



**BUFFALO MOZZARELLA GR.250/300 WITH PATA NEGRA** 30,00  
“S.Romero/Blazquez/Alba Real” (subject to availability)



## SELECTION OF ITALIAN HAMS

**PROSCIUTTO DI PARMA SELEZIONE “SANT ILARIO” 36 MESI** 28,00  
parma ham “sant ilario” 36 months, refined in a marble basin with mountain herbs (subject to availability)

**SELEZIONE DI PROSCIUTTI ITALIANI** 22,00  
selection of italian hams (subject to availability)  
“Parma, San Daniele, Monti Sibillini, Sauris, D’Osvaldo, speck dell’Alto Adige”

**CRU DI PARMA** 25,00  
selection of “cru” parma hams  
Riano di Langhirano 30/34 months 270 m slm, Capoponte Tizzano 30/36 months 810 m slm, Mulazzano Lesignano de’ Bagni Langhirano 36/40 months 350 m slm, served with crispy garden vegetables

**LO SPECK DELLA “VAL DI VIZZE”** 20,00  
speck from val di vizze smoked and seasoned for 10/12 months and served with chillies, anchovies and capers



**PROSCIUTTO CRUDO DI CINTA SENESE DOP** 27,00  
(knife sliced, subject to availability)

**I PROSCIUTTI DI RAZZA NERA ITALIANA** 30,00  
selection of black italian breed (subject to availability)  
“Nebroidi, Cinta Senese, Mora Romagnola, Grigio Casentino, casertana, nero calabrese”

**LA “CULACCIA” DI BUSSETO PARMENSE** 22,00  
rare type of “culatello” ham, more sapid and sweeter than normal, served with crunchy bread

**“CULATELLO” DI ZIBELLO DOP** 26,00  
from “bassa parmense”, 26/34 months

**SPALLA CRUDA DI PALASONE** 20,00  
sliced pork shoulder from Palasone served with red peppers

**GLI AFFUMICATI D’ITALIA** 23,00  
italian smoked hams  
D’Osvaldo 24/36 months, Sauris 20/24 months, Bassiano 24 months

**CULATELLO NOSTRA “AFFINATURA”** 32,00  
culatello from Zibello 36 months, aged with Trappist cherry beer, Lambrusco and spices, served with fig and walnut toast

## BRESAOLA ARTIGIANALE (SUBJECT TO AVAILABILITY)

**BRESAOLA DELLA TRADIZIONE “VALTELLINESE”** 17,00  
served with “misticanza” salad and “Piave stravecchio” cheese 30 months

**BRESAOLA DI RAZZA “BLACK ANGUS”** 18,00  
served with “misticanza” salad and “Piave stravecchio” cheese 30 months

**BRESAOLA RAZZA “WAGYU”** 23,00  
served with “misticanza” salad and “Piave stravecchio” cheese 30 months

**ALL OUR “BRESAOLE” COME FROM WILD RANGE BREED  
AND ARE PRODUCED WITHOUT ADDITION OF ANY PRESERVATIVES AND LACTOSE**

## SELECTION OF SPANISH HAMS








<b>“CINCO JOTAS” SANCHEZ ROMERO</b> “Andalusia, Huelva, Jabuco” 42 months	38,00
<b>MONTELLANO GRAN RISERVA (150 PCS. PER YEAR)</b> “Mozarbez Salamanca” 60 months (subject to availability)	50,00
<b>JOSELITO</b> “Salamanca, Castilla Leon, Guijelo” 48/60 months	45,00
<b>MONTELLANO</b> “Mozarbez, Salamanca” 48 months	34,00
<b>MALDONADO</b> “Badajoz, Extremadura” 36/42 months (subject to availability)	34,00
<b>MARTIN RAVENTOS “RESERVA PERSONAL”</b> “Salamanca, Castilla Leon, Guijelo” 48 months (subject to availability)	35,00
<b>PROSCIUTTO DI MANZO ASTURIANO “CECINA DE LEON”</b> seasoned in extra virgin olive oil, lemon and Sarawak pepper	20,00

ALL THE SPANISH PROSCIUTTI ARE HAND SLICED AS SPANISH TRADITION REQUIRES

## HAMS FROM THE REST OF THE WORLD

<b>MANGALITZA O MANGALICA</b> balkan ham seasoned 36 months	32,00
<b>NOIR DE BIGORRE</b> ham from black breed pork from the region of Pyrenees	32,00

# OUR DESSERT

<b>OUR TIRAMISÚ</b> 	11,00
<b>CANNOLO ALLA SICILIANA ESPRESSO</b> sicilian cannolo filled with roman sheep milk cheese and sicilian candied fruit 	10,00
<b>GELATI E SORBETTI DEL GIORNO</b> ice cream & sorbets of the day 	9,00
<b>RICOTTA E VISCIOLE</b> muscovado tartlet filled with sheep's ricotta vanilla flavored ricotta and sour cherries compote 	11,00
<b>ESOTIKA</b> puff pastry, white chocolate cream, passion fruit sorbet and sandblasted hazelnuts 	11,00
<b>LA DOLCE MORTADELLA</b> pistachios biscuit served with raspberries mousse, white chocolate pearls and raspberries powder 	11,00
<b>FRAGOLE CON PANNA</b> foamy strawberries dessert, fresh strawberries, coconut sorbet and strawberries powder 	11,00



# BREAD OF OUR URBAN ECOLOGICAL OVEN

**CESTINO DI PANE DEL FORNO ROSCIOLI \*** 4,00

basket of bread from our roscioli bakery (subject to availability)  
kamut bread, Lariano, 5 cereals, rye with honey, pan brioche,  
Pata Negra and parmesan, figs, our "pizza bianca", olives, walnut bread



\* BE CAREFUL MAY COINTANS OLIVE BONES

**AVAILABLE IF REQUIRED, GLUTEN FREE BREAD** 4,00

## WATER

**PANNA** 3,00

**NEPI** 3,00

**SANPELLEGRINO** 3,00

**PLOSE (STILL, SPARKLING)** 4,00

## BOTTLED BEERS

**ROSCIOLINO 33c1 "FABBRICA BIRRA PERUGIA"** ITALY 8,00

produzione esclusiva con malti e luppoli  
scelti appositamente per la creazione della nostra birra  
tipologia pale ale (chiara)  
gradazione 5% vol.  
gradi plato 12  
malti selezionati: Pilsner, frumento crudo  
luppoli selezionati: Mandarina, Cascade

**AMBRATA "RED ALE" 33c1** ITALY 8,00

NOTE: HALF PORTIONS ARE EVALUATED AT 70% OF FULL COMPLETE PORTION

# IL CAFFÈ DI GIANNI FRASI

ROASTED JAMAICAN COFFEE

**COFFEE SELECTIONS** 3,00  
(subject to availability)

**COFFEE WITH “RESENTIN” FROM VENETO TRADITION** 6,00  
laced coffee with “CLANDESTINA” grappa, “CAPOVILLA” distillery

**INFUSED ORGANIC BARLEY COFFEE** 4,00  
INFUSED ORGANIC BARLEY COFFEE

## TEAS AND INFUSIONS

### TEAS

**ORGANIC GENMAICHA** 5,00  
japanese green tea with low theine content

**CHINE ROYALE** 5,00  
chinese red tea, smoked, structured and persistent

### INFUSIONS

**LEMONGRASS “FRESH AND THIRST-QUENCHING”** 5,00  
with apple, mint and liquorice

**DIGESTIVE “TONIC AND SOOTHING”** 5,00  
with organic spices and fruits

**ORGANIC CHAMOMILE** 4,00