




TO START

- Salmon tartare with green apple and crispy venus rice
€ 14,00
- Slice of mackerel with fragrant bread, pumpkin cream,
wild fennel and salmon caviar
€ 10,00
- Sea bass* meatballs breaded with sesame and homemade panko on courgette cream
€ 10,00
- Roast beef with sweet and sour red onion, Barolo pecorino flakes and rocket sprouts
€ 14,00
- Phyllo basket with cereals and seasonal vegetables
on basil sauce and datterino tomato umami 
€ 10,00
- Selection of local cold cuts and cheese 
€ 12,00
- Lariano bread bruschetta with Pachino tomatoes and EVO oil by Villa Cavalletti 
€ 5,00

FIRST COURSES

- Pici with roasted porcini mushrooms, crispy bacon and pecorino cheese fondue
€ 12,00
- Cocoa strozzapreti with oxtail ragout
€ 14,00
- Grouper ravioli with shellfish sauce and black truffle
€ 16,00
- Orecchiette with octopus, black olives and cherry tomatoes
€ 14,00
- Trofie pasta with artichoke cream, julienne zucchini and toasted hazelnuts 
€ 12,00
- Bucatini all'amatriciana 
€ 10,00
- Cripte grottaferratesi 
€ 10,00

SECOND COURSES

- Beef fillet on Gorgonzola sauce and pure cocoa with songino salad
€ 27,00
- Grilled chicken fillet with spicy beans
€ 15,00
- Amberjack au flavored gratin on mashed potatoes with dill
€ 25,00
- Baked turbot with chips and fennel cream
€ 25,00
- Grilled tofu with roasted porcini mushrooms and parsley oil 
€ 15,00
- Lamb cacio e pepe chops with cherry tomatoes and oregano 
€ 18,00
- Saltimbocca alla romana revisited and sautéed chicory 
€ 14,00

DESSERT

- Passion fruit bavarian cream with crumble and dark chocolate
€ 6,00
- Nest of kataifi with mascarpone cream and wild berries
€ 6,00
- Vodka and green tea sorbet
€ 5,00
- Citrus parfait
€ 6,00
- Pineapple carpaccio with ice cream and wild berries 
€ 6,00
- Tiramisu with Grottaferrata coffee 
€ 6,00

 VEGAN
 LOCAL PRODUCTS

VAT AND SERVICE INCLUDED | *Some products could be frozen