








Via Umberto Pavoni, 19 - Grottaferrata (Rome)  
+39-06-945400 - [www.villa-grazioli.it](http://www.villa-grazioli.it)











*À la carte menu*







## Starters

Savory salmon cheesecake with its eggs and pistachio crumble	€ 14,00
Octopus and potato salad with Taggia olives and lemon thyme	€ 16,00
Multigrain bread crostone with avocado tartare and red prawn*, lime jelly and mixed sprouts	€ 16,00
San Daniele ham with melon pearls	€ 10,00
 Grand platter of cured meats and cheese with warm pinsa and local honey	€ 14,00
 Selection of home made mini supplì	€ 6,00
   Home made chicory supplì	€ 4,00


## First Courses

Spaghettone cacio e pepe with raw scampi*, lime, and wasabi caviar	€ 15,00
Squid ink tagliolini with seafood on a yellow datterino tomato velouté and edible flowers	€ 14,00
Grouper ravioli on asparagus, cream with pistachios and lemon zest	€ 14,00
Fresh fusilli with rabbit ragout, porcini mushrooms, and pecorino romano flakes	€ 12,00
  Leek and potato cream scented with truffle, served with Lariano bread croutons and Villa Cavalletti EVO oil	€ 8,00
   Spicy pennette	€ 10,00
 Amatriciana style bucatini	€ 12,00
  The Grottaferrata cripte	€ 12,00

## Second Courses

Grilled swordfish fillet with citrus fennel salad and smoked herring eggs	€ 20,00
Fried squid* and shrimps* with soy mayonnaise and vegetable tempura	€ 15,00
Monkfish bites with brandy, cherry tomatoes, and Leccino olives	€ 25,00
Grilled chicken thigh with red cabbage salad, carrots, diced pears, walnuts, and Grana Padano flakes	€ 13,00
  Sliced tofu with Brussels sprouts scented with ginger and sesame seeds	€ 10,00
 Beef entrecôte with béarnaise sauce and herb-roasted baby potatoes	€ 23,00
 Roman-style saltimbocca with sautéed chicory and Pachino tomatoes	€ 16,00

## Dessert

Dark chocolate mousse with berries	€ 7,00
Limoncello tiramisu	€ 7,00
Millefeuille with chantilly cream, Nutella, and fresh strawberries	€ 8,00
Cannolo crumble with ricotta cream and candied cherries	€ 7,00
 Fresh fruit salad	€ 6,00
Sorbet (lemon/mandarin/green apple)	€ 5,00



TYPICAL LOCAL COURSE



VEGETARIAN



VEGAN

VAT AND COVERAGE INCLUDED - \*Some products may be frozen