



## *STARTERS*

<i>GRILLED REAL OCTOPUS ON SAFFRON MASHED POTATOES</i>	<i>17,00</i>
<i>(14-15)</i>	
<i>PROSCIUTTO IGP (MADE IN AMATRICE) WITH MOZZARELLA</i>	<i>15,00</i>
<i>(7)</i>	
<i>PARMIGIANINA: DELICIOUS EGGPLANT PARMESAN</i>	<i>12,00</i>
<i>WITH BASIL "PESTO"</i>	
<i>(7)</i>	
<i>BURRATA STRACCIATA KM Ø, CRUNCHY BREAD,</i>	<i>13,00</i>
<i>TOMATO CONCASSE, AND CANTABRIAN ANCHOVIES</i>	
<i>IL RUSTICONE (for 2 people)</i>	<i>25,00</i>
<i>Selection of cured meats from Lazio with mozzarella and tomato bruschetta</i>	
<i>(1-7)</i>	
<i>APEROL MARINATED SALMON CARPACCIO</i>	<i>16,00</i>
<i>WITH AVOCADO, SAVORY PANNA COTTA, AND MIXED GREENS</i>	
<i>(7)</i>	
<i>CBT EGG ON TRUFFLE PARMESAN FONDUE WITH BREAD CROUTON</i>	<i>16,00</i>
<i>(1-3-7)</i>	
<i>BLUEBERRY TUNA TARTARE</i>	<i>20,00</i>
<i>(4)</i>	
<i>MARINATED AND BEER-SEARED ANGUS CUBES WITH ONION CRUNCH</i>	<i>16,00</i>
<i>(1-6-10)</i>	

## TRADITIONAL FIRST COURSES

<i>FELICETTI SPAGHETTONI "CARBONARA"</i>	16,00
<i>Crispy Norcia guanciale, pecorino romano, fresh eggs and black pepper</i>	
(1-3-7)	
<i>FELICETTI SPAGHETTONI AMATRICIANA</i>	16,00
<i>Norcia guanciale, pecorino romano, tomato, and chili pepper</i>	
(1-7)	
<i>CACIO E PEPE TONNARELLI</i>	15,00
<i>Whole black peppercorns and pecorino romano</i>	
(1-3-7)	

## OUR SPECIALTIES

<i>POTATO GNOCCHI WITH LEAN MEAT SAUCE</i>	16,00
(1)	
<i>FETTUCINE WITH CUTTLFISH, PACHINO SAUCE, AND BREADCRUMBS</i>	18,00
(1-3-14)	
<i>LAMB-STUFFED CAPPELLACCI ON PECORINO CREAM AND CRISPY ARTICHOKEs</i>	18,00
(1-5-7-14)	
<i>RAVIOLI WITH BUFFALO RICOTTA, CONFIT OCTOPUS, AND OLIVE POWDER</i>	20,00
(1-3-7-14)	
<i>FETTUCINE ON EGGPLANT CREAM, SALTED RICOTTA, AND OLIVE POWDER</i>	20,00
(7-16)	

## *MEAT MAIN COURSES*

*SALTIMBOCCA ALLA ROMANA WITH NORCIA PROSCIUTTO,* 23,00

*POTATO CHIPS, AND SAGE*

*(1-7)*

*CBT BEEF FILLET WITH GORGONZOLA VELVET SAUCE* 28,00

*(7)*

*CBT CHICKEN SUPREME* 24,00

*broccoli and parmesan, and wrapped in Norcia prosciutto*

*(7)*

*OUR HAMBURGER* 23,00

*WITH SMOKED PROVOLA, NORCIA GUANCIALE, AND FRESH TOMATO*

*(7-10)*

*LAMB RACK ON PECORINO FONDUE AND CRISPY ARTICHOKEs* 28,00

*(5-7)*

## *FISH MAIN COURSES*

*CRISPY TUNA FILLET WITH WHITE AND BLACK SESAME SEEDS* 28,00

*AND DICE OF SEASONAL VEGETABLES*

*(4-16)*

*GRILLED SQUID WITH SEGMENTED PINK GRAPEFRUIT AND CITRUS SAUCE* 25,00

*(14)*

## *INSALATE E VERDURE DI STAGIONE*

<i>GREEK SALAD</i>	<i>11,00</i>
<i>Feta ,cipolla rossa, cetrioli pomodoro e olive nere</i> <i>(7)</i>	
<i>ARUGULA AND PEAR SALAD WITH WALNUTS</i>	<i>11,00</i>
<i>AND PARMESAN SHAVINGS</i> <i>(7-8)</i>	
<i>COUNTRY CHICORY WITH GARLIC, OIL, AND CHILI PEPPER</i>	<i>7,00</i>
<i>ARTICHOKE ALLA ROMANA</i>	<i>9,00</i>
<i>WITH MINT, GARLIC, OIL, PEPPER, AND BREADCRUMBS</i> <i>(1)</i>	
<i>PUNTARELLE WITH ANCHOVY SAUCE</i>	<i>7,00</i>
<i>(4)</i>	

## *DESSERTS*

<i>LUCIA'S TIRAMISU</i> (1-3)	9,00
<i>CRUMBLY PIE WITH SHANTILLY CREAM AND MIXED BERRIES</i> (1-3-7)	10,00
<i>BLACK FOREST CAKE</i> <i>WITH DARK CHOCOLATE BISCUIT AND SOUR CHERRIES CREAM</i> (1-3)	10,00
<i>OUR TWISTED IDEA OF RICOTTA, PEAR, AND CHOCOLATE CAKE</i> (7)	10,00
<i>PINEAPPLE CARPACCIO WITH CANDIED ORANGE AROMA</i>	7,00
<i>CHEESECAKE WITH MIXED BERRIES</i> (7)	9,00
<i>SELECTION OF LAZIO AND NATIONAL CHEESES WITH JAMS (For 2 people)</i>	25,00