

SANTO DA ROMA

DAL BANCO

Antipasto Santo x 2 pers.	390.-
Mix starters for 2 persons	
Burrata, Broccoletti e Taralli	240.-
Burrata with Broccoletti, Garlic, Chilli and Taralli	
Alici fritte e Bottarga	195.-
Fried Anchovies with Lemon Mayo, Bottarga and Capers	
Carpaccio al Tartufo	225.-
Beef carpaccio with black Truffle, chips and parmesan	

Bufala e Parma 30 months	220.-
Buffalo mozzarella and 30 months Parma	
Formaggi misti	190.-
Mix Cheese	
Salumi misti	190.-
Mix cold cuts	
Mix di Salumi e Formaggi	290.-
Mix Cheese and Cold cut	

LE PASTE

(All the pastas are homemade)

Da Roma <small>le classiche</small>	230.-
Cacio e Pepe	230.-
Tonnarelli with Pecorino Romano and black Pepper	
Carbonara	230.-
Rigatoni with Guanciale, Eggs, Pecorino Romano and black Pepper	
Amatriciana	230.-
Strozzapreti with Guanciale, Tomato sauce, Chilli, Onion and Pecorino Romano	

Speciali	
Spaghetti alle Vongole	280.-
Spaghetti with Clams, Garlic, Chilli and Parsley	
Spaghetti all Astice	395.-
Lobster Spaghetti	
Mezze Maniche Spada	285.-
Melanzane e Provola	
Mezze Maniche with Swordfish, Aubergine, Tomato and Provola	

DALLA CUCINA

Spada alla Siciliana	370.-
Grilled Swordfish with tomato sauce, capers, olives	
Scorfano alla Acquapazza	395.-
Redfish in fish broth and vegetables	
Controfiletto alla griglia	350.-
Grilled Sirloin with Broccoletti and Cauliflower puré	
Saltimbocca alla Romana	270.-
Veal cutlets garnished with Ham, Sage and Lemon	
Melanzane alla Parmigiana	275.-
Fried Aubergine with Tomato sauce, Mozzarella, Parmesan and Basil	

Contorni

Insalatina 55.-

Mix salad

Patate 60.-

Potatoes with rosemary

Verdure grigliate 80.-

Mix grill vegetables

Patate Fritte 60.-

French fries

Patate Fritte

Tartufo e Parmigiano 125.-

French fries with black Truffle
and Parmesan