

Antipasti:
Appetizers:

Antipasto di Zampi

Foot of veal boiled, boned and served warm with carrots, beans, celery and green sauce. € 9,00

Testina di vitello

Calf's head cheese. It's first, boiled, boned and dressed with the peel of lemon and some other spices, then it's pressed in casserole and at the end served cool, cut into slices with black pepper and extra virgin olive oil. € 7,00

*Crostino al pecorino con
calice di Cannellino di
Frascati*

Large croutons of grain
bread topped with yellow
ewe's milk cheese.

Accompanied with a glass of
Cannellino: a demisec white
wine from Frascati € 8,00

Prosciutto

Traditional Italian dried ham
€ 9,00

Corallina di Montegabbione

Dried pork salami from
Montegabbione € 7,00

Capocollo di Castelgandolfo
Haunch of pork, dried, and
slightly spicy € 7,00

Misto di affettati
Choice cuts of our finest
"cold cuts" with pickled
greens € 13,00

*Crostini misti con calice di
Prosecco*
Three croutons of grain
bread, topped with: yellow
ewe's milk cheese, cream of
artichoke and tomatoes
flavored with oregano and
olive oil. Accompanied with a
glass of Prosecco sparkling
wine € 12,00

*Crostini al guanciale con
bicchiere di Spumante*

Large croutons of grain
bread topped with slices of
rendered pig's jowl.

Accompanied with a glass of
an Italian Classical sparkling
wine € 13,00

Assaggio di fagioli e cotiche

Brown beans in tomato
sauce with bacon rind pieces
€ 8,00

Antipasto misto

A mixed plate composed of
salami, cheeses, toasted
bread with 2 different
dressings and brown beans in
tomato sauce with bacon
rind pieces. € 20,00

*Tavolozza di bruschette e
crostini*

Plate of toasted bread slices,
topped with 7 different
dressing. € 14,00

Prosciutto e melone

Ham and melon € 13,00

Minestre e asciutte Pasta and Soups

Rigatoni con pajata

Macaroni with pajata and its sauce. Short pasta served with a sauce made with tomatoes, small intestines of calf and ewe's-milk cheese

€ 16,00

Bucatini alla Gricia

Long hollow spaghetti served in a white sauce made with ewe's-milk cheese and rendered pig's cheek

€ 13,00

Rigatoni al sugo di coda

A short pasta served in a full body gravy, made with tomatoes and ox-tail € 14,00

Bucatini all'Amatriciana

Hollow spaghetti with a picante tomato sauce, flavored with pancetta (a sort of bacon) with grated Pecorino cheese. Little hot
€ 13,00

Spaghetti alla Carbonara

Pasta in a creamy style sauce made with egg, pecorino cheese, black pepper and rendered pig's cheek
€ 14,00

Bavette al sugo di tonno

Flat spaghetti with a tuna-tomato sauce, fresh herbs, olives and cappers.

Lightly hot. € 13,00

Mezze maniche cacio e pepe

A short pasta served with Roman pecorino cheese and black pepper

€ 13,00

Rigatoni al Ragù

Short Pasta dressed with a sauce made of tomato and beef meat

€ 12,00

"Stracciatella"

"Little Rags", type of Italian
"egg drop" soup of beef
broth and herbs with grated
Parmigiano cheese € 9,00

Pasta e ceci

Traditional pasta and
chickpea thick soup with
rosemary € 11,00

Pietanze
Main Course

Coda alla vaccinara

Ox-tail in Vaccinara way.

It's a beef's tail stewed in a tomato sauce and with celery, pine nuts, raisins and sprinkles of bitter chocolate

€ 24,00

Trippa alla romana

Roman style tripe. It's cut in large parts, cooked in a tomato sauce with mint and served with grated of ripe ewe's-milk cheese

€ 14,00

Pajata in umido

Small intestine of calf
cooked in a light tomato
sauce € 18,00

Pajata arrosto

Small intestine of calf grilled
with salt and black pepper
€ 18,00

*Arrosto misto di : animelle,
fegato, pajata e granelli*

Mixed roasted entrails:
sweetbreads, liver, small
intestine and testicles
€ 25,00

Garofolato di bue

A round of beef which is studded with cloves, garlic and pancetta, then seared and braised in a light tomato sauce

€ 26,00

Fegato di vitello ai ferri

Grilled veal liver

€ 14,00

Fegato con cipolla

Sauted veal liver with onions and wine

€ 15,00

Bistecca di manzo

Grilled pounded steak of beef strip-loin (Approx. 7 ounces)

€16,00

Saltimbocca alla romana

"Pop over to the mouth in roman style". Sautè veal meat slices with ham and sage € 16,00

Pollo alla "Cacciatora"

Chicken "Hunter style": bite size pieces of chicken sauted in white wine, wine vinegar, rosemary and chili pepper € 18,00

Fagioli con le cotiche

Pork skin in tomato sauce with beans € 12,00

Braciolette d'abbacchio

"Scottadito"

Literally "Finger Burners".

Grilled baby lamb chops

(that you are allowed to eat

with your fingers) € 20,00

Padellotto alla macellara

A hearty dish of the old

slaughter house, sauted veal

innards, and white wine

€ 25,00

Bollito di manzo

Boiled breast of beef € 13,00

Zampo di vitello all'olio

Boiled veal trotters with extra

virgin olive oil

€ 9,00

*Lingua di vitello in salsa
verde*

Veal tongue with green sauce
€ 12,00

Bollito misto

A combination of the above
three € 19,00

Contorni di stagione
Seasonal side dishes

Insalata mista

Mixed Salad € 6,00

Ruchetta e pomodoro

Ruchetta and tomatoes
€ 6,00

Cicoria all'agro

Chickory boiled and dressed
with salt and olive oil € 7,00

Cicoria in padella

Chickory sautéed with garlic
and red pepper € 7,00

Fagioli all'olio

Fresh Borlotti beans with
olive oil € 7,00

Puntarelle con salsa d'alici

A chickory salad with a
pungent sauce of anchovies
and olive oil € 9,00

Carciofo alla Romana

Artichoke "Roman style",
stuffed with fresh herbs and
braised in olive oil and white
wine € 8,00

Broccoletti all'agro

Spicy radish greens boiled
and dressed with salt and
olive oil € 7,00

Broccoletti in padella

Spicy radish greens sautéed
with garlic and red pepper
€ 7,00

Formaggi **Cheeses**

Fontina originale

A semi-soft, yellow cheese of cows milk (of Valle d'Aosta)

€ 6,00

Pecorino romano stagionato

Yellow hard ripe ewe's milk cheese (Typical of Rome)

€ 6,00

Pecorino romano fresco

A semi-hard, yellow ewe's milk cheese

€ 6.00

Parmigiano Reggiano

A hard, orange-yellow
cheese of cows milk (of
Emila Romagna) € 7,00

Gorgonzola naturale

A white soft cheese of cows
milk with green veins (rated
D.O.C. of Piemonte) 7,00

Taleggio

A white soft cheese of cows
milk € 5,00

Blue del Monviso

A soft blue cheese of cows
milk (of Piemonte) € 7,00

Pecorino di fossa

A semi-hard, ewe's milk
cheese aged underground in
typical ditch € 7,00

Monteverde

A spicy blue cheese of goat
and sheep milk (of Veneto)
€ 8,00

You can order platters of
cheeses at the following
prices:

2 cheeses from € 8,00 to € 9,00

3 cheeses from € 9,00 to € 10,00

4 cheeses from € 10,00 to € 12,00

5 cheeses from € 13,00 to € 17,00

Every cheese may be served
with an appropriate wine.

Dessert and cheese wines
by the glass:

"Sauternes" € 20,00 a glass

Barolo chinato Fontanafredda
€ 10,00 a glass

Stillato Lazio malvasia
passito € 7,00 a glass

"Vecchio Florio" (Marsala)
€ 7,00 a glass

Vintage Port Croft
€ 8,00 a glass

"Cielo d'Alcamo"
€ 9,00 a glass

Bukkuram Moscato passito
di Pantelleria" € 18,00 a glass

**Dessert List with matching
wine or liquor,
served by the glass:**

Cicchetto: One ball of nuts
ice cream with a ring biscuit
with anise and a glass of
Vermouth Rubino R.S.

Martini € 5,00

Mixed Ice cream of vanilla,
nuts and chocolate drowned
in coffee € 8,00

Fresh pineapple with vanilla
ice cream and a glass of
Liquore Finocchietto € 9,00

Mixed biscuits with a glass
of Passito wine (deep and full
body sweet wine) €12,00

Apple cake with a glass of
Moscato d'Asti (sweet, light
and fruity white wine) €12,00

Cooked cream custard
(panna cotta) with a glass of
Aleatico Pomele (sweet, light
and fruity red wine) €12,00

Stracciatella chocolate,
ricotta cheese and almond
cake with a glass of
Vermouth Ambrato Martini
€12,00

Cassatina our own dessert based on a milk ice-cream with grated dried fruit inside, accompanied by a glass of Liquirizia Sarandrea (a deep and demi-dry liquor of licorice) €13,00

Orange flavour semi-cold our own dessert (a sort of flan glace) accompanied by a glass of Nocino Sarandrea (liquor from walnut) €14,00

Desserts

(List of dessert without any spirits matching)

Semifreddo alle arance:

Orange flavour semi-cold our own dessert (a sort of flan glacè) €10,00

Cassatina della casa: Our own dessert based on a milk ice-cream with grated dried fruit inside (a sort of flan glacè) €10,00

Torta di mele

Apple cake with cinnamon € 7,00

Gelato misto

Mixed Ice cream of vanilla,
nuts and chocolate € 6,00

Panna cotta

Cooked cream custard €8,00

Biscottini secchi

Home made dried biscuits
€ 6,00

Torta straciatella

Chocolate, ricotta cheese
and almond cake € 7,00

Ananas con gelato

Fresh pineapple with vanilla
ice cream € 7,00

ALLERGENI
(fai click qui)

[ALTRI LINK](#)

[Small Tasting Menu](#)
([link](#))

[Historical Tasting Menu](#)
([link](#))

[Seasonal wines](#)
[and other drinks list](#)
([link](#))

[Cocktails and aperitifs list](#)
([link](#))

[Liqueurs and distillates list](#)
([link](#))

[Wines list](#)
([link](#))