

STARTERS

Tabbouleh with tomatoes, zucchini, red onion, herbs, spices and parsley flavoured olive oil		€ 10
Beef tartare in three versions: hazelnuts, peanut butter and raspberry; sage, raw ham and <i>pecorino</i> cheese cream; mustard, caper, parmesan wafer		€ 16
Tuna tartare with orange, dill, Greek yogurt and green apple		€ 14
Gazpacho with <i>burrata stracciatella</i> , red prawn and sakura sprouts		€ 14
Eggplant and <i>provola</i> cheese pie with cherry tomatoes coulis and eggplant peel	V	€ 12
Etabli selection of assorted cheeses and cured meats with fresh fruit, nuts, honey and olive pâté		€ 10 / 18
“Km 0” selection of handmade assorted cheeses and cold cuts typical of the Lazio Region served with honey and jellies		€ 15 / 26
“Km 0” selection of handmade cold cuts and assorted lactose-free cheeses typical of the Lazio Region served with jellies		€ 10

FIRST COURSES

(We use artisanal wheat pasta dried by slow process)

Ravioli with <i>burrata</i> cheese and Norway lobster with shellfish sauce, asparagus tips and cream, edible flowers		€ 16
Spaghettoni pasta with black garlic cream, parsley oil, cruncy peppers and spicy <i>taralli</i> grains		
		€ 14
Gnocchi made with potato and <i>ricotta</i> cheese with basil pesto, tomato coulis and fried arugula	V	€ 14
Fettuccine pasta “All’amatriciana” (with bacon, tomato sauce and <i>pecorino</i> sheep's cheese)		€ 14
Mezze maniche “Alla carbonara” V (with zucchini flower and lemon zest)		€ 13
Tonnarelli pasta “Cacio & Pepe” (with sheep's cheese and Sichuan pepper) V		€ 13

MAIN COURSES

Lamb shank with herbs cooked at low temperature with <i>friggiteli</i> green peppers, small potatoes and Porto wine reduction	€ 22
Sirloin with sauteed vegetables (carrots, courgettes and leeks sauteed with soy sauce and sesame seeds)	€ 22
Our version of Roman "saltimbocca" : slowly cooked veal wrapped with ham and sage, served with chicory, <i>pecorino</i> cheese cream sauce and tomato waffle	€ 18
Tuna breaded in almonds and pistachios, served with salad and light <i>pesto</i> (basil, anchovies, pine nuts, capers)	€ 18
Amberjack fish marinated (soy, raspberry vinegar, ginger) with peas cream, mushrooms, caramelized red onion and fried leek	€ 24
Hamburger Etabli (200 gr) served with <i>Taleggio</i> cheese, bacon, caramelized red onion, oven-roasted potatoes and a tris of sauces	€ 16
Vegan Burger with black beans, mushrooms and potatoes, served with mixed salad and vegan mayonnaise with parsley	 € 14

SIDE DISHES

Seasonal vegetables / Mixed salad / Roasted potatoes	€ 5,50
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DESSERT

Cheese Cake with <i>Passito of Pantelleria</i> sweet wine reduction	€ 7,50
Tiramisù Etabli	€ 6,50
Poundcake with strawberry and lemon parfait	€ 7
Vegan Panna Cotta made with coconut milk with cranberry sauce	 € 7
Ice cream in waffle (Vanilla, Chocolate, Strawberry)	€ 6
Seasonal fresh fruit selection	€ 7

"V" is for vegetarian dishes / The symbol  is for vegan dishes

(IGIENE DEI PRODOTTI ALIMENTARI: D.Lgs 193/2007)