

STARTERS

Pie beans with pecorino cheese, crunchy chicory and bacon waffle	€ 12
Octopus salad with liquid celery, cherry dried tomatoes, potatoes, caramelized onion and black olives powder	€ 13
Caponata with vegetables, black quinoa and dried pumpkin flower	 € 13
Cod fish cheesecake with red onion and oil aromatized with arugula	€ 13
Tartare of Scottona sirloin with tuna sauce, burrata cheese cream, raspberries and herbs	€ 14
Raw fish: carpaccio of salmon with yogurt sauce, tuna tartare with guacamole, marinated cod with gazpacho	€ 14
Selection of assorted cheeses, cold cuts and cured meats with fresh fruit, nuts, honey and olive paté	€ 10 / 18
“Km 0” selection of handmade assorted cheeses and cold cuts typical of the Lazio Region served with honey and jellies	€ 15 / 24
“Km 0” selection of handmade cold cuts and assorted lactose-free cheeses typical of the Lazio Region served with jellies	€ 10

FIRST COURSES

Spaghetti with tomato and basil (tomatoes datterini coulis, tomatoes confit and basil)	€ 13
Mezze maniche all'amatriciana with bacon, ciliegino tomatoes, red onion with Sherry vinegar and shavings of pecorino cheese	€ 13
Tonnarelli with cacio and Sichuan pepper	€ 13
Mezze maniche alla carbonara with organic eggs, pecorino cheese and black pepper	€ 13
Spaghetti with eggplant cream, confit tomatoes and pecorino cheese	V € 13
Tonnarelli with octopus sauce, tomatoes and black olives	€ 14
Spaghetti with bell pepper cream , Cetara anchovies colatura, cod, black olives, burrata mousse and anchovies	€ 14

**(We use wheat artisanal pasta with slow drying)*

SECOND COURSES

Our version of Roman “saltimbocca”: slowly cooked veal wrapped with prosciutto and sage, served with chicory and a pecorino cheese cream sauce	€ 15
Organic chicken rollé with paprika, peppers, arugula and sun dried tomatoes	€ 16
Shorthorn sirloin german beef served with spinach and pachino tomatoes	€ 20
Tuna breaded in almonds and pistachios, salad and drops of Bloody Mary sauce	€ 18
Squid stuffed with chicory, potatoes, cheese and cream of peas, garnished with edible flowers	€ 18
Black cod marinated in miso with green beans and dried Tomato dumplings	€ 22
Hamburger Etabli (200 gr) served with Taleggio cheese, bacon, oven-roasted potatoes and a tris of sauces	€ 14
Vegan eggplant parmesan with tofu, basil oil and paté of black olives	 € 16

SIDE DISHES

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

Cheesecake with a “Passito di Pantelleria” wine reduction	€ 7,50
Chocolate and strawberries semifreddo	€ 6,50
Tiramisù Etabli	€ 6,50
Mousse yogurt with passion fruit jelly and cereals	€ 7,50
Whipped sweet ricotta cheese with dried fruit, honey, jam and melted chocolate	€ 6,50
Panna cotta with coconut milk and black rice flour	 € 7,00
Seasonal fresh fruit selection	€ 7,50
Icecream (strawberry, lemon, cream, chocolate)	€ 5,00