

LUNCH
(from 12.00 until 15.00)

APPETIZERS

Tabbouleh with tomatoes, zucchini, red onion, herbs, spices and parsley flavoured olive oil	 10
Raw ham and buffalo's milk <i>mozzarella</i>	12
Tuna tartare with orange, dill, Greek yogurt and green apple	14
Eggplant and <i>provola</i> cheese pie with basil and cherry tomatoes coulis and eggplant peel	12
V	12
Etablì 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	15/26
“Km 0” selection of handmade cold cuts and assorted lactose-free cheeses typical of the Lazio Region served with jellies	10

PASTA DISHES

Mezze maniche pasta “Alla carbonara” (with eggs, bacon, <i>pecorino</i> sheep's cheese and black pepper)	9
Tonnarelli pasta “Cacio e pepe” (with sheep's cheese and Sichuan pepper) V	12
Fettuccine pasta “All’amatriciana” (with bacon, tomatoes and <i>pecorino</i> cheese)	12
Spaghettoni pasta with garlic, olive oil, crunchy peppers and spicy <i>taralli</i> grains	10
	
Fettuccine pasta with cherry tomatoes sauce, mussels and <i>pecorino</i> sheep's cheese	12
Fusilli pasta with zucchini cream, lemon and sheep's cheese	12

MAIN COURSES

Grilled octopus on peas cream with confit cherry tomatoes, caramelized red onion and black cuttlefish waffle	14
Vegan Burger with black beans, mushrooms and potatoes, served with a mixed salad and vegan mayonnaise with parsley	12
	
Chicken roll with zucchini, arugula and dry tomatoes on <i>parmigiano</i> cheese and mushrooms cream	14
Our version of Roman “ <i>Saltimbocca</i> ”: veal wrapped with ham and sage, served with chicory, <i>pecorino</i> cheese cream sauce and tomato waffle	16
Hamburger Etablì (gr. 200) served with <i>Taleggio</i> cheese, bacon, oven-roasted potatoes and a tris of sauces	15

SALADS

SUMMER (<i>Songino</i> green salad, strawberries, blueberries, raisin, Greek yogurt)	10
NICOISE E'TABLI' (Tuna, mixed salad, boiled egg, dried tomatoes and black sesame seeds)	10
MEDITERRANEAN (Rocket, Greek feta cheese, cherry tomatoes, black olives, cucumbers, caramelized red onion)	8
SALMON (Salmon, spinach, green apple, almond flakes)	12
VEGAN (Red radish, avocado, dry tomatoes, pine nuts)	9

DESSERT

Tiramisù, Vegan Panna cotta made with rise milk flavoured with rose tea, Cheesecake,

