



REGIONAL TRADITIONAL

HAM OF LAMB, ARTICHOKE CREAM & MINT
WITH BAKED RICOTTA CROUTONS

“FETTUCCINE PASTA CIOCIARA STYLE”
TOMATO, PECORINO CHEESE, BLACK PEPPER, PIG CHEEK, MUSHROOMS
AND CHICKEN GIBLETS

“PORCHETTA” OF PORK LEG FROM ARICCIA
GOLDEN AND WITHERED VINEGAR ONION, SERVED WITH POTATOES AND
CHICORY

RICOTTA TART WITH CARAMELIZED PINE NUTS

PEPPER BISCUITS WITH HAZELNUTS

WINES

TELLENÆ MANFREDI STRAMACCI (100% MALVASIA)
CESANESE DEL PIGLIO ROSPIGLIOSO FALESCO (100% CESANESE DI AFFILE)
PASSIRÒ “FAMIGLIA COTARELLA” (100% ROSCETTO)

€ 80 BEVERAGE EXCLUDED

€ 110 BEVERAGE INCLUDED

TO ENSURE THE HIGHEST QUALITY OF ALL RAW MATERIALS USED, THE BLAST
CHILLING TECHNIQUE IS APPLIED.

SEAFOOD INTENDED TO BE CONSUMED RAW IS SUBMITTED TO THE TREATMENT
OF PRE-CLEANING IN ACCORDANCE
WITH THE REQUIREMENTS OF EC REGULATION 853/2004.