

“MATERIÆ”

“MATERIA EST FUNDAMENTUM RERUM”
MATTER IS THE FOUNDATION OF THINGS

IN THIS MENU
CHEF & PATRON GIOVANNI CAPPELLI
PUT THE EMPHASES ON MATTER
AS THE PRIMARY INGREDIENT FROM WHICH
A DISH, A RECIPE OR SIMPLY
AN EMOTION IS DERIVED!

The Tasting Menu

Puzzle Menu

Four courses

In this menu, the Chef leaves you the freedom to compose your tasting menu the same for the whole table
€ 60

Starter, First Course, Second Course, Dessert

(Raw Fish is excluded from the choice)

Temptations of Tradition

Six courses

Interpretations and Revisitations of some recipes from the Italian Cuisine of Chef Giovanni Cappelli
€ 70

Our Welcome

Broad Bean Puree and Chicory, Bellpepper and Bread Croutons

Fried Calamari and Lime Dressing

Home made Express Lasagna with Pork Ribes Sauce

Codfish Roman Style «2020»

Hot Apple Pie, Raisin, Pine Nut and Cinnamon Cream

Evolving Paths

Six courses

Creations by Chef Giovanni Cappelli

€ 80

Our Welcome

Squid, Chickpea Hummus, 10 Spices and Porcini Powder

Roasted Octopus Tentacle, Coratella Rocher and Artichoke Mayonnaise

Gnocchetti, Raw and Cooked Red Prawns, Coconut Milk, Sichuan Black Pepper and Mint

Fillet of Sea Bass Miller's Style, Pink Pepper and Lime

Coconut Ice Cream, Chocolate Crumble, Maldon Salt, Truffle and EVO Oil

Raw and Cooked

Eight courses

€ 100

Our Welcome

Italian Scardovari Oyster

Red Prawns Carpaccio and Citrus Snow, Chocolate and Red Fruits

Scampo and Passion Fruit

Different Tasting of Tuna Tartare

Gnocchetti, Raw and Cooked Red Prawns, Coconut Milk, Sichuan Pepper and Mint

Mediterranean Croaker Fillet Cacciatora Style

Mont Blanc

Wine pairing 6 glasses for tasting euro 50.00

The chosen Tasting Menu will be the same for the entire table

I Crudi *

Italian Oyster Scardovari
€ 6 a piece

Red Prawn Carpaccio, Citrus Snow, Chocolate and Red Fruits
€ 22

Poker of Scampi and Passion Fruit
€ 30

Different Tasting of Tuna Tartare
€ 26

The Gran Crudo Tamerici

1 Oyster, 1 Red Prawn Carpaccio, 1 Scampo, 1 Tuna Variation
€ 40

Appetizers

Broad Bean Puree, and Chicory Frigitelli and Bread Croutons
€ 18

Burratina, Puntarelle, Anchovy Mayonnaise, Almond and Red Fruits
€ 18

Roman-Style Artichoke in Raw and Cooked Tuna Puttanesca
€ 18

Squid, Chickpeas Hummus, 10 Spices and Porcini Mushroom Powder
€ 20

Roasted Octopus Tentacle, Coratella Rocher and Artichokes Mayonnaise
€ 22

Fried Calamari and Lime Dressing
€ 20

*For proper preservation and integrity, some products are chilled at -21

Inform the dining room staff of any allergies and/or intolerances

First Courses

Pumpkin Risotto, Misticanza, Paprika, Licorice, Chocolate and Coffee
€ 22

Home made Fettuccine, Guanciale, Chestnuts, Walnuts and Salted Ricotta
€ 18

Home made Express Lasagna with Pork Ribes Sauce
€ 18

Gnocchetti, Raw and Cooked Red Prawns, Coconut Milk, Sichuan Black Pepper and Mint
€ 26

Home made Tagliolini, Sea Bass, Lemon, Lime, Mint and Sichuan Pepper
€ 24

Classics of the Roman Tradition

“The Untouchables”

Spaghetti Carbonara
€ 14

Maccheroncino Cacio e Pepe
€ 14

Mezze Maniche Amatriciana
€ 14

Second Courses

Codfish Roman Style «2020»
€ 24

Fillet of Sea Bass Miller's Style, Pink Pepper and Lime
€ 24

Mediterranean Croaker Fillet Cacciatora style
€ 26

Turbot fillet and potato millefeuille with rosemary and its reduction
€ 35

Lamb cutlet, Roman chicory, beer, honey and cinnamon sauce
€ 24

Beef Fillet with peppers, Mustard and mixed salad
€ 35

Bread and extra virgin olive oil per person
€ 5

Sins of Gluttony

Tiramisu

€ 12

Hot Apple Pie, Raisins, Pine Nuts and Cinnamon Cream

€ 12

Coconut Ice Cream, Chocolate Crumble, Maldon Salt, Truffle and Evo Oil

€ 20

Mont Blanc

€ 12

The Three Delights:

Tiramisu

Hot Apple Pie, Raisins, Pine Nuts and Cinnamon Cream

Mont Blanc

€ 22