



Welcome to Rome

Antipasto – Starter

Frittata di Zucchine

Eggs, Roman Zucchini, Pig Cheek, EVO Oil, Salt

Crostini di Alici e Prosciutto alla Romana

Homemade Bread, Butter, Raw Parma Ham, Mozzarella, Anchovies, Black Pepper

ASSISTED BUFFET

Primo – First Course

Pasta all' Amatriciana

Bucatini Pasta, Pig Cheek, San Marzano Tomatoes, Onion, Red Chilli, White Wine, EVO Oil, Pecorino Romano Cheese, Basil

Pasta Cacio e Pepe

Spaghetti, Grana Padano Cheese, Pecorino Romano Cheese, Black Pepper

Carciofata alla Romana

Rigatoni, Artichokes, Shallot, EVO Oil, Black Pepper

Secondo – Main Course

Saltibocca alla Romana

Veal, Raw Ham, Sage, Butter, White Wine, Black Pepper, EVO Oil

Abbacchio al forno con Patate

Lamb, Potatoes, Garlic, Rosemary, White Wine, Pepper, Salt, EVO Oil

Baccala alla Tresteverina

Cod, Onion, Garlic, Anchovies, Capers, Raisins, Pine Nuts, Parsley, Lemon Juice, Pepper

Trippa alla Romana

Tripe, Pig Cheek, Pecorino Romano Cheese, Celery, Carrots, Onions, EVO Oil, Tomato Pulp, White Wine, Mint Leaves, Garlic, Black Pepper

Contorno – On the Side

Vignarola alla Romana

Beans, Romaine Lettuce, Artichokes, Pig Cheek, Onions, EVO Oil, Pecorino Romano Cheese, Mint Leaves, Salt, Pepper

Patate alla Bella Roma

Potatoes, Tomato Pulp, EVO Oil, Pepper, Salt

Dolce- Dessert

Frittelle Zuccherate

Manitoba Flour, Milk, Egg, Yeast, Salt, Butter, Grated Lemon, Sugar, Fry Oil

Crostata con le Visciole

Butter, Lemon Zest, Sugar, Salt, Eggs, Flour, Yeast, Milk, Ricotta, Maraschino, Sour Cherries, Lemon Juice