

Lunch
1.00 pm - 3.00 pm

SPRING MENU

Dinner
7.30 pm - 10.30 pm

STARTERS

Uovo, patata, sponsale €10

A soft egg yolk encased in a crispy crust, laid on a velvety potato foam, roasted spring onions and fresh herb oil

Degustazione di salumi del territorio €13

A tasting of the finest local cured meats, blending tradition and authentic flavors

Inchiostro e velluto €14

Cuttlefish with melting lard, citrus aromas, pea cloud and its own ink coulis

MAIN COURSES

Profondo Sud €12

Mixed pasta with mussels, potatoes, marinated seaweed and provolone, a meeting of land and sea

Primavera al cucchiaino €14

Asparagus risotto with a crispy salad of fresh vegetables, a play of textures enhancing the flavors of the garden

Vaccinara nera €14

Roman tradition meets contemporary flair: orecchiette with oxtail ragù alla vaccinara, enhanced by a touch of dark chocolate

SECOND COURSES

Galletto nell'orto €14

Cockerel slow-cooked for 12 hours at low temperature, glazed with brown stock and served with garden vegetables

Tonno al pascolo €16

Perfectly seared tuna steak, served with a fresh and aromatic salad, light textures and refined contrasts

Essenza di Cavolfiore €12

Pan-caramelized cauliflower slices served with herb crème fraîche and a delicate cauliflower cloud

Degustazione di formaggi €13

A selection of fresh and aged cheeses paired with jams from the Borgo

DESSERT

Il mio babà €8

Rum baba scented with cigar, served in a red berry broth and topped with soft vanilla chantilly

La classica lemon tart €8

Crispy shortcrust pastry filled with velvety lemon cream and topped with a light sweet meringue cloud. A perfect balance of acidity, sweetness, crunch and softness

Mi è caduto il cannolo €9

A deconstructed version of the classic Sicilian dessert