

# LAZIO

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Menu della Cena | 5-18 Marzo, 2018

## Insalata e Zuppa

### Lattuga Romana alla Griglia 11.95

Lightly grilled hearts of romaine topped with shaved pecorino pepato & housemade dressing (vegetarian)

- EST! EST!! EST!!!

### Zupetta di Pesce al Sambuca 15.50

Seafood soup with clams, mussels, scallops, shrimp, monkfish, tomato, garlic & ciabatta croutons with a splash of Sambuca

- Passerina

## Pasta e Risotto

### Bucatini all'Amatriciana 18.95

Tubular spaghetti with pork guanciale in a lightly spiced tomato sauce with basil, onion & Calabrian peperoncino; tossed with pecorino cheese

- Cesanese

### Cannelloni alla Crema di Alfredo 21.50

Fresh spinach pasta stuffed with rotisserie chicken, veal & pancetta, baked in the oven & served with Grana Padano & cream sauce; topped with crispy mushrooms

- Cesanese

### Risotto Antico Impero 22.95

Risotto with prawns, monkfish, artichokes, tomatoes, brandy & crispy leeks

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## Secondi

### Salmone Ostia Antica 27.95

Roasted salmon with fresh asparagus, artichokes, capers & lemon; served with sautéed spinach & mashed potatoes

- Passerina

### Saltimbocca alla Romana 30.95

Thinly sliced veal sautéed with prosciutto, sage & Trebbiano wine;  
served with mashed potatoes & sautéed vegetables

- Cesanese del Piglio

### Agnello Scottadito 32.95

Mesquite-grilled lamb chops marinated with thyme;  
served with sautéed vegetables & roasted potatoes

- Cesanese del Piglio

## Dolci

### Crema Cotta al Cappuccino con Sambuca 9.95

Coffee & Sambuca crema cotta topped with soft whipped cream,  
chocolate sauce & cocoa powder

## Vini

### EST! EST!! EST!!! Montefiascone, Falesco, 2016

5 half glass 9 glass 13 quartino 34 bottle

A blend of Trebbiano, Malvasia & Roschetto with playful aromas of citrus,  
apple & white flowers. Crisp acidity with soft flavors of pear & melon.

### Passerina del Frusinate, Corte dei Papi, 2016

6 half glass 12 glass 18 quartino 46 bottle

Passerina blended with a touch of Viognier. Intense aromas of grapefruit,  
lychee & jasmine. Medium-bodied & succulent on the palate.

### Cesanese, Principe Pallavicini 'Amarasco', 2015

7 half glass 14 glass 21 quartino 54 bottle

Aromas of cherry, violets, roses, nutmeg & spice. Supple tannins,  
bright & juicy palate delivers cranberry & sour cherry.

### Cesanese del Piglio, Corte de Papi 'San Magno' DOCG, 2015

9 half glass 17 glass 25 quartino 66 bottle

Complex aromas of wild cherry, leather, tobacco & licorice. Palate is full-bodied,  
savory & velvety with good structure & a lingering finish.