

dalla cucina

#DajeMaConStile

9 **Beef meatballs with tomato and basil**

Soft, classic meatballs served in a fresh tomato and basil sauce
(1,3,7,9)

10 **Puntarelle salad Roman style with buffalo mozzarella**

Crispy, fresh and authentic, with the creaminess of real buffalo mozzarella
(3,4,7,12)

12 **Vitello tonnato**

An elegant take with a light tuna sauce and caper buds
(4,5,7,9,12)

13 **Roman classics with water-and-flour maccheroncini**

Carbonara, Cacio e pepe, Amatricana
(1,3,7)

13 **Egg fettuccine with pumpkin, pecorino and rosemary**

Autumn on a plate: silky pumpkin and Pecorino Romano
(1,3,7)

16 **Potato gnocchi with tomato and basil**

Homemade gnocchi with organic tomato sauce
(1,3)

15 **Roast baby chicken with BBQ sauce and sautéed broccoli rabe**

Tender, spiced meat served with sautéed broccoli rabe
(5,9,12)

16 **Tucca Burger**

Homemade bun, 180 g beef patty, guanciale, cheddar, lettuce, tomato, candied onion and roasted potatoes
(1,3,4,5,11,12)

15 **Veal saltimbocca Roman style with sautéed chicory**

Simple, Roman and irresistible: saltimbocca as tradition dictates
(1,5,7,12))

15 **Caesar salad**

Lettuce, chicken, Grana shavings, croutons, Caesar dressing and crispy Norcia guanciale
(1,4,5,7,10,12)

12 **Salmon and baby spinach salad**

Baby spinach, smoked salmon, walnuts and seasoned yogurt
(4,7,8)

12 **Vegetarian salad**

Mixed leaves, blue cheese, pears and hazelnuts
(7,8)

6 **Sautéed chicory**

6 **Sautéed broccoli rabe**

5 **Roasted potatoes**

