

starters

#DajeMaConStile

- 9 **Beef meatballs with tomato and basil**
Classic and tender, served in a fresh tomato and basil sauce.
(1,3,7,9)
- 6 **Puntarelle salad Roman style, soft-boiled egg and "olio e sale" bruschetta**
(3,4,12)
- 12 **Beef tartare "alla picchiapò" with warm brioche**
Hand-chopped raw beef served with warm brioche bread scented with red onions and black pepper
(1,12)
- 10 **Porchetta, sautéed chicory and ginger mayonnaise**
Roman-style porchetta, flavourful and crispy, served with chicory and homemade mayonnaise.
(3,5,12)
- 12 **Selection of Italian cheeses with jams**
Tasting of Italian cheeses served with artisan jams.
(7)
- 15 **Mixed board of cold cuts and cheeses**
Regional selection with PDO products and fine ageing
(7)



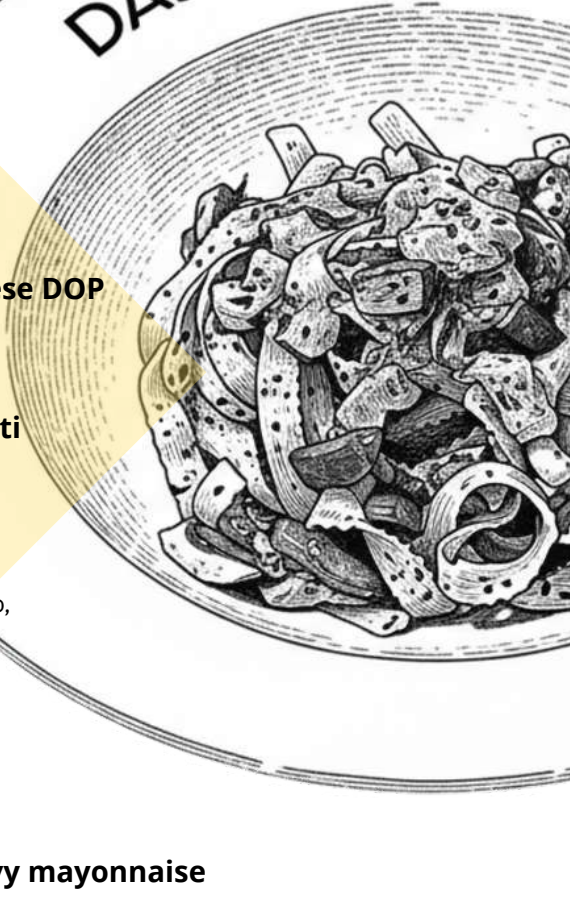
fried

- Potato and provola croquette**
Golden and creamy, with a melting provola center
- Suppli with tomato, basil and lemon**
Classic Roman snack with a citrus twist for extra freshness
- Suppli special**
Depending on the season and the chef's inspiration
(1,3,5,7,11)
- Boiled-meat meatballs with green sauce and mustard mayonnaise**
Soft and juicy, served with aromatic sauces
- Buffalo mozzarella and anchovy in carrozza**
Golden-fried with Cantabrian anchovies and a melting center

from the kitchen

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- 12 **Bucatini all'Amatriciana**
Crispy guanciale, tomato and Pecorino Romano PDO
(1,3,5,7,11)
- 12 **Maccheroncini acqua e farina alla Carbonara**
Water-and-flour maccheroncini alla Carbonara
(1,3,7)
- 16 **Gnocchi di patate al sugo di coda alla vaccinara**
Potato gnocchi with oxtail "alla vaccinara" sauce
(1,3,7,9,12)
- 15 **Casarecce con carciofi alla romana e monte veronese DOP**
Casarecce with Roman-style artichokes and Monte Veronese PDO
(1,3,7,12)
- 15 **Galletto arrosto con salsa bbq e broccoli ripassati**
Roast baby chicken with BBQ sauce and sautéed broccoli rabe
(1,3,5,7,11)
- 16 **Hamburger Tucça**
Homemade bun, 180 g beef patty, guanciale, cheddar, lettuce, tomato, candied onion and roasted potatoes
(1,3,5,7)
- 16 **Braised beef cheek with mashed potatoes**
Crispy on the outside and tender inside, with a Roman twist
(1,3,4,5,7,11,12)
- 16 **Breaded fried escalope with puntarelle and anchovy mayonnaise**
Crispy on the outside and tender inside, with a Roman twist
(1,3,4,5,11,12)
- 9 **Pumpkin flan with buffalo mozzarella and Parmigiano Reggiano**
Vegetarian, creamy and fragrant, with buffalo mozzarella from Campania
(7)



sides

- Sautéed Chicory** 6
- Sautéed Broccoletti** 6
- Roast Potatoes** 5
- Mixed Salad** 4

red pizza

MacConStile

- 7 **Rossa with Parsley-Garlic Oil**
Tomato, parsley, garlic, chili
(1)
- 8 **Margherita**
Tomato, fior di latte, basil
(1,7)
- 11 **Margherita with Buffalo Mozzarella**
Tomato, buffalo mozzarella, basil
(1,7)
- 11 **Napoli**
Tomato, fior di latte, anchovies, dried oregano
(1,4,7)
- 12 **Diavolina**
Tomato, mozzarella, spicy salami; bold and punchy
(1,7)
- 13 **Capricciosa**
Tomato, fior di latte, champignon mushrooms, cured ham, hard-boiled egg, artichokes, olives
(1,3,7,12)



white pizza

- Focaccia with Oil & Rosemary** 5,5
Oil, salt, rosemary
(1)
- Fiori di zucca** 12
Fior di latte, zucchini blossoms, anchovies
(1,4,7)
- Boscaiola** 11
Fior di latte, champignon mushrooms, sausage
(1,7)
- Chicory & Sausage** 11
Fior di latte, sautéed chicory, sausage
(1,7)
- Ortolana** 10
Fior di latte, seasonal vegetables
(1,7)
- Gricia with Pumpkin** 13
Pumpkin cream, Norcia guanciale, smoked provola
(1,7)
- Crostino** 11
Fior di latte mozzarella and cooked ham
(1,7)

desserts

#DajeMaConStile

- 8 **Grandma's cake**
Crumbly and indulgent, with custard cream and pine nuts
(1,3,7,12)
- 7 **Tiramisù in a glass**
Classic Italian dessert served in a glass, creamy and well-balanced
(1,3,7)
- 7 **Profiterol**
Choux buns filled with Chantilly cream and topped with chocolate
(1,3,7)
- 7 **Assorted biscuits with Marsala zabaglione**
Small tasting of dry pastries and warm zabaglione
(1,3,7,12)



wines

#DajeMaConStile

WHITE

- 30 **Frascati Superiore DOCG - Lazio**
Azienda Biologica De Sanctis - Fresh, savory. Vegan-friendly
- 30 **Verdicchio di Matelica DOC - Marche**
Cantina Gegè Cavalieri - Floral and fruity, with hints of citrus and honey
- 28 **Chardonnay DOC - Trentino-Alto Adige**
Tenuta J. Hofstätter - Fresh and savory, with a pleasantly bitter persistence
- 35 **Greco di Tufo DOCG - Campania**
Cantina Ciro Picariello - Intense palate with clear fruity notes
- 55 **Conte della Vipera - Toscana**
Cantina Antinori - Straw yellow, with notes of white-fleshed fruit, citrus and herbal nuances

ROSÉ

- 23 **Cerasuolo d'Abruzzo DOC - Abruzzo**
Cantina Cataldi Madonna - Intense aromas of cherry and raspberry
- 30 **Scalabrone DOC - Toscana**
Cantina Antinori - Intense bouquet of wild strawberries and raspberries with a touch of citrus

RED

- 28 **Chianti Classico DOC - Toscana**
Castello di Albola - Full-bodied and pleasantly fresh
- 30 **Montepulciano DOC - Toscana**
Corte alla Flora - Ruby red color with aromas of red fruits, cherry and spicy notes
- 24 **Primitivo Sasso del Salento IGT - Puglia**
Masseria Altamura - Notes of black berries
- 21 **Nero d'Avola DOC - Sicilia**
Cantina Cusumano - Intense bouquet; ripe red fruits, cherry and plum
- 55 **Amarone della Valpolicella DOCG - Veneto**
Cantine Bertani - Aromatic, with notes of red fruit, cherry, spice and tobacco
- 150 **Tignanello - Toscana**
Cantine Antinori - Deep ruby red, with hints of red berries and spice

SPARKLING

- 35 **Frankiacorta DOCG - Lombardia**
Tenute Fabio Girolamo - Presents refreshing notes of lemon, citron, and citrus peel
- 85 **Blanc de Blancs Champagne - Francia**
Cantina Lallier - White-fruit aromas and fresh citrus, with hints of brioche and toasted almonds

WINE BY THE GLASS

- 7 **Frascati Superiore DOC - Villa Simone**
- 7 **Greco IGT - Le Cinque Pietre Telaro Roccamonfina**
- 7 **Montepulciano Sabazio DOC - La Braccessa**
- 7 **Prosecco - Serena B-Simple Cuvée Dry**

drinks

COCKTAIL

- Gin Tonic**
- 10 London Gin
- 13 Hendricks Gin
- 13,50 Gin Mare
- Gin Lemon**
- 13 Hendricks Gin
- 13,50 Gin Mare
- Vodka Lemon**
- 13
- Spritz**
- 10 Aperol
- 10 Campari
- Negroni**
- 10
- American**
- 10



BEERS

- 6 **Moretti** draft 40 cl
- 6 **Messina** draft 40 cl
- 4 **Messina** draft 20 cl
- 6 **Moretti Rossa** draft 40 cl
- 6 **Beavertown UK** 33 cl IPA SESSION 4.3%
- 7 **Beavertown UK** 33 cl APA 5.4%
- 7 **Beavertown UK** 33 cl IPA 6.7%



LIQUEURS

- 5 **Jefferson**
- 5 **Jägermeister**
- 5 **Amaro del capo**
- 5 **Montenegro**
- 5 **Sambuca**
- 5 **Limoncello**
- 5 **Grappa bianca Candolini**
- 6 **Grappa barricata Bottega**

SOFT & OTHERS

- 2,5 **Water 75 cl**
- 3,5 **Coca Cola** draft 20 cl
- 5 **Coca Cola** draft 40 cl
- 4 **Coca Cola Zero**
- 4 **Fanta**
- 4 **Sprite**
- 2 **Coffee**
- 2 **Decaf Coffee**



Bread

- 3 **Bread**