

APERITIVO

TUCCHETTI COMBO

Drink

2 Tucchetti of your choice

Taralli and olives

15 €
per person

SHARING BOARD COMBO *

Drink




Cured meats and cold cuts board


15 €
per person

*Minimum order: 2 people

<p>MINI SUPPLÌ WITH TOMATO, BASIL AND LEMON</p> <p>Crispy outside and soft at the heart, with a fresh citrus twist (1,3,5,7,11) </p>	<p>1,5</p>
<p>MINI POTATO AND SMOKED PROVOLA CROQUETTE</p> <p>Small and indulgent, with a melting provola cheese heart (1,3,5,7,11) </p>	<p>1,5</p>
<p>BEEF MEATBALL WITH TOMATO AND BASIL</p> <p>Tender and flavourful, served in a fresh tomato sauce (1,3,7,9)</p>	<p>3</p>
<p>MINI CHICKPEA AND CHICORY MEATBALL WITH CACIO E PEPE SAUCE</p> <p>Crispy outside and tender at the centre (1,3,5,7,11) </p>	<p>2,5</p>
<p>CACIO E PEPE COLORED POTATO CHIPS</p> <p>Crispy and flavorful with a cacio e pepe aroma (1,3,5,7,11)</p>	<p>5</p>
<p>MIXED BOARD OF CURED MEATS AND CHEESES</p> <p>A local selection of cured meats, aged cheeses and PDO products (7)</p>	<p>14</p>
<p>TOASTED CIRIOLA WITH NORCIDELLA SAUSAGE SPREAD</p> <p>Soft and warm, with the rich flavour of Umbrian-Lazian cured meats (1) </p>	<p>5</p>
<p>TOASTED CIRIOLA WITH BROCCOLI RABE AND PECORINO ROMANO</p> <p>Rustic, vegetal and full of flavour (1,7) </p>	<p>5</p>
<p>TOASTED CIRIOLA WITH RICOTTA CREAM AND ZUCCHINI “ALLA SCAPECE”</p> <p>Buffalo ricotta cream served with crispy Roman-style zucchini (1) </p>	<p>6</p>

- BEEF MEATBALLS WITH TOMATO AND BASIL** 9
Classic soft meatballs served in a fresh tomato and basil sauce.
(1,3,7,9)
- SAVOURY MARITOZZO WITH RICOTTA CREAM AND ZUCCHINI ALLA SCAPECE** 7
A savoury version of the Roman classic, with buffalo ricotta cream and crispy zucchini.
(1,3,5,7,11,12) 
- BUFFALO MOZZARELLA AND ROMAN PANZANELLA** 10
Seasonal tomato panzanella served with two 50 g buffalo mozzarella bites.
(1,7,12) 
- VEAL SWEETBREAD, SAVOURY ZABAGLIONE AND SAUTÉED BABY SPINACH** 10
Skewer of tender seared sweetbreads, glazed with rich brown sauce.
(3,7,12) 
- HAND-CUT BEEF TARTARE, STRACCIATELLA CHEESE AND CONFIT CHERRY TOMATOES** 15
Selected beef, hand-cut with a knife.
(7) 
- MIXED BOARD OF CURED MEATS AND CHEESES** 15
Regional selection with PDO products and fine aged cheeses.
(7)

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- POTATO AND PROVOLA CROQUETTE** 2,5
Golden and creamy, with a melted provola cheese heart.
(1,3,5,7,11) 
- SUPLÌ WITH TOMATO, BASIL AND LEMON** 3
A Roman classic with a citrus twist for extra freshness.
(1,3,5,7,11) 
- STUFFED ZUCCHINI FLOWER WITH FIOR DI LATTE MOZZARELLA AND ANCHOVIES** 4
A classic zucchini flower in crispy batter, soft inside.
(1,3,4,5,7,11)
- FRIED CAPRESE IN CARROZZA** 6
Golden-fried, with tomato, basil and a melted buffalo mozzarella heart.
(1,3,4,5,7,11) 
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CARBONARA	13
Roman classic with homemade water-and-flour maccheroncini.	
(1,3,7)	
EGG PAPPARDELLE WITH THREE-MEAT RAGÙ	16
Mixed ragù with sausage, beef and veal, made with selected cuts, both minced and hand-cut.	
(1,3,7,9,12)	
AMATRICIANA	13
Roman classic with homemade water-and-flour maccheroncini.	
(1,3,7)	
AUBERGINE TORTELLONI WITH DATTERINO TOMATO SAUCE, SMOKED RICOTTA AND BASIL OIL	15
A fresh reinterpretation of pasta alla Norma in tortello form.	
(1,3,5,7) 	
CACIO E PEPE	13
Roman classic with homemade water-and-flour maccheroncini.	
(1,3,7)	

GALLETTO ALLA DIAVOLA

16

Baby chicken opened flat and marinated with a spicy tomato reduction.

(5,9,12) 

TUCCA BURGER

16

Homemade bun, 180 g beef patty, guanciale, cheddar, lettuce, tomato, candied onion and roasted potatoes.

(1,3,5,7)

SALTIMBOCCA ALLA ROMANA WITH SAUTÉED CHICORY

15

Simple, Roman and irresistible: saltimbocca as tradition dictates.

(7,9,12) 

AUBERGINE AND ZUCCHINI PARMIGIANA

12

Vegetarian, creamy and fragrant, with buffalo mozzarella from Campania.

(7)  

<p>FIorentina — Italy — DAMA DEGLI APPENNINI</p> <p>Ask our staff for the available cuts. Recommended for 2 people 🌿</p>	<p>10/ 100 g</p>
<p>RIBEYE ROLL — AUSTRALIA — BLACK ANGUS</p> <p>Cuts from approx. 300 g and up 🌿</p>	<p>14/ 100 g</p>
<p>T-BONE — Italy — DAMA DEGLI APPENNINI</p> <p>Ask our staff for the available cuts. Recommended for 2 people. 🌿</p>	<p>10/ 100 g</p>
<p>ENTRECÔTE — AUSTRALIA — BLACK ANGUS</p> <p>Cuts from approx. 300 g and up 🌿</p>	<p>12/ 100 g</p>
<p>BEEF SIRLOIN — DENMARK — DANISH CROWN HANGING BEEF</p> <p>Approx. 300 g cut 🌿</p>	<p>8/ 100 g</p>
<p>BEEF FILLET — IRELAND — PLATINUM PRIME</p> <p>Cuts from approx. 250 g and up 🌿</p>	<p>10/ 100 g</p>
<p>ARROSTICINI DI PECORA — Italy, ABRUZZO</p> <p>6 lamb skewers, 20 g each 🌿</p>	<p>8</p>
<p>SKEWER OF THE DAY: BEEF, “SUINO MARCHIGIANO” GUANCIALE, MUSTARD AND BBQ SAUCE</p> <p>Tender layers of beef alternated with guanciale and mustard 🌿</p> <p>(10)</p>	<p>13</p>

SIDE DISHES

SAUTÉED CHICORY	6
SAUTÉED BROCCOLI RABE	6
ROASTED POTATOES	5
SEASONAL GRILLED VEGETABLES	6
MIXED SALAD	4