



# *Easter* menù

**GIACOMO CURTI**  
CHEF EXECUTIVE

**SILVIA DI GIROLAMO**  
SOMMELIER

**TINDARA COVUCCIA**  
CHEFFE PÂTISSÈRE





# *Antipasti*

Egg, Asparagus, Parmigiano and Truffle

(3 ~ 4)

24 €

Giuda's style artichoke, Herb Bread, Potato and Mint Cream

(4 ~ 10)

18 €

Foie Gras with Apple Variations and its Pain Brioche

(3 ~ 4 ~ 5)

29 €

Rabbit Fillet Wrapped in Lard, Bell Pepper Cream and "Cacciatora" Sauce

(10 ~ 14)

21 €

Fried Boiled Meatballs with Salsa Verde and Tomatoes

(3 ~ 4 ~ 14)

18 €

Artichoke Tart Tatin

(4 ~ 10)

19 €





# *First courses*

Plin Stuffed with “Genovese” Ragout, Provolone Sauce and Onion Variations

(3 ~ 4 ~ 9 ~ 10)

23 €

Potato Gnocchi with Juniper-scented Hare Ragout and Red Wine Air

(4 ~ 9 ~ 10 ~ 14)

26 €

Fava Bean Risotto with Pecorino and Culatello Dust

(3)

25 €

Mezze Maniche Amatriciana

(3 ~ 4)

18 €

Mezze Maniche “Gricia” with Artichokes

(3 ~ 4)

19 €

“Casa Coppelle”-Style Pasta e Fagioli with Gratinated Mussels

(2 ~ 3 ~ 4 ~ 9 ~ 10 ~ 14)

23 €

Tonnarelli alla Puttanesca with Marinated Tuna and Buffalo Stracciatella

(1 ~ 3 ~ 4 ~ 9 ~ 10 ~ 11)

28 €

Spaghetti with Fresh Clams

(2 ~ 4)

25 €

Cacio e Pepe Risotto with Prawns

(1 ~ 3 ~ 6 ~ 14)

29 €





# *Main courses*

Confit Duck Leg with Sautéed Mushrooms and Parmentier Sauce

(3 ~ 10 ~ 11 ~ 14)

32 €

Beef Tenderloin Tournedos with Pink Pepper and Cognac

(3 ~ 4 ~ 7 ~ 10 ~ 14 ~ 13)

34 €

Duck Breast with Carrot Cream, Fennel Seeds and Roasted Pak Choi

(10 ~ 11 ~ 14)

32 €

Grilled Lamb Chops with Puntarelle, Salsa Verde and Smoked Provola

(3 ~ 1 ~ 10 ~ 14)

30 €

Grilled Steak with Béarnaise Sauce and Baked Potatoes with Parsley Butter

(9 ~ 10 ~ 13 ~ 14)

37 €

Braised veal cheek with glazed baby carrots and its puree

(3 ~ 10 ~ 14)

29 €

Low-temperature pork fillet in a mustard and pistachio crust, served  
with sweet potato cream and black cabbage salad with orange

(3 ~ 4 ~ 10 ~ 11 ~ 13 ~ 14)

29 €





# *Side dish*

Roman-style Artichokes

12 €

Homemade Natural Chips

(7)

7 €

Homemade “Cacio e Pepe” Chips

(3 ~ 7)

8 €

French-style Mashed Potatoes

(3)

12 €

Ratatouille

13 €

Sautéed or Marinated Spinach

10 €

Roasted Potatoes

10 €





# *Dessert*

Orange Millefeuille with Vanilla Cream and Textures of Easter Colomba  
(3 ~ 4 ~ 5 ~ 9)

15 €

Norwegian Omelette with Strawberries, Pistachios and Lime Meringue  
(3 ~ 4 ~ 9)

14 €

Savarin Soaked in Grand Marnier, Ricotta Cream, Orange Blossom Sauce and Cooked Wheat  
(3 ~ 4 ~ 9 ~ 10)

15 €

Hazelnut Paris-Brest  
(3 ~ 4 ~ 5 ~ 9)

15 €

Classic French Profiterole  
(3 ~ 4 ~ 5 ~ 9)

14 €

Vanilla Crème Brûlée  
(3 ~ 9)

12 €

