

:GARUM:

Pane Roman sourdough, moretum

<i>Olive</i> Mount Zero olives, garlic, rosemary	15
<i>Ostricha</i> Oyster, red wine, shallot	5.5
<i>Salumi</i> Cured meat & salami, giardiniera, grissini	22
<i>Stagionato</i> Cured kingfish, sourdough, cucumber, buckwheat	28
<i>Polopo di Gaeta</i> Octopus, olives, tomato, capers	28
<i>Capesante</i> Abrolhos island scallop, herb, almond crust	9ea
<i>Fior di Zucca</i> Zucchini flower, baccala, salsa di peperone	26
<i>Asparagi</i> Cannellini bean, pecorino, egg yolk, hazelnut	26
<i>Quaglia Quail</i> , broadbeans, guanciale, shallot	28

Quinto Quarto in the cuisine of modern Rome, *Quinto Quarto* (literally the “fifth quarter”)

Refers to offal. We pay homage to this tradition showcasing an offal dish on each menu

Trippa all Romana Tripe, Tomato, pancetta 38

Tonarelli Cacio e pepe, pecorino, pepper 26

Fettuccine Carbonara, guanciale, pecorino, egg 26

Spaghetti Vongole, chilli, preserved lemon 30

Maltagliati Prawn, crab, zucchini, basil 32

Rigatoni All’amatriciana 28

Paccheri Pork ragu 28

Tortellini d’Anatra Duck, Porcini, pear, sugo 34

Main size pasta 10

Pesce Local fish, celeriac, leek, parsley 48

Agnello Arkady lamb Shoulder, Parmigiano, breadcrumbs 48

Bistecca Tagliata, Carciofi trifolati 59

Porchetta Roast pork belly, endive, pine nut, sultana 48

Pollastrino alla Romana Spatchcock, peperoni, chilli, lemon 48

Carote Sheep yoghurt, honey, quinoa, pomegranate 12

Insalata Cos lettuce, oregano 10

Patate Roast potatoes, rosemary, garlic 12

Fagiolini Mint, almond, stracchino 12