

STARTERS

VEGETABLES IN OIL -100 gr-⁸⁻¹² 8,00 eu

BAKED BREAD ANCHOVIES or PROSCIUTTO or ESCAROLE ¹⁻⁴⁻⁸ 8,00 eu

SALAMI AND CHEESES OF LAZIO ¹⁻⁷ 13,00 eu

RICOTTA AND SALAD BALLS , YOGURT & HONEY ^{1-3-4-5-7-8-*} 12,00 eu

ROMAN STYLE BEEF TRIPE ^{7-9-12-*} 10,00 eu

TUNA TARTARE ^{1-3-4-7-9-12-*} 14,00 eu

RED SHRIMPS CARPACCIO ^{1-2-3-7-12-*} 14,00 eu

CODFISH AND POTATOES PIE, BAGNA CAUDA SAUCE ³⁻⁴⁻⁷⁻⁸⁻¹² 14,00 eu

SOUP

EGGS AND PARMISAN ROMAN STRACCIATELLA ^{3-7-9-*} 8,00 eu

CUMIN FLAVORED LENTILS AND ROASTED PEAR ⁹ 11,00 eu

CHICKLING AND CHICORY SOUP ⁹ 12,00 eu

CORN POLENTA AND BLACK CABBAGE CREAM ⁷ 12,00 eu

PASTA WITH LOCAL BEANS AND MUSSELS ¹⁻⁹⁻¹²⁻¹⁴ 12,00 eu

CHICKPEAS AND CODFISH SOUP ⁴⁻⁹ 13,00 eu

PASTE

RAVIOLI STAFFED WITH RICOTTA IN TOMATO SAUCE ^{1-3-7-*} 14,00 eu

LASAGNA WITH BEEF AND MUSHROOMS RAGOUT ¹⁻³⁻⁷⁻⁹⁻¹² 15,00 eu

SPELT LINGUINI GARLIC, OIL, R. PEPPER AND SHRIMPS ^{1-2-*} 14,00 eu

POTATOES GNOCCHI WITH LAMB AND TOMATO ^{1-3-7-9-12-*} 14,00 eu

FETTUCCINE WITH LAMB AND BROCCOLETTI ^{1-3-7-9-12-*} 14,00 eu

ROMAN STYLE SEMOLINA GNOCCHI ¹⁻³⁻⁷ 12,00 eu

SPAGHETTI "CACIO E PEPE" ¹⁻⁷ 12,00 eu

HAND MADE CAPPELLETI IN CAPON BROTH ^{1-3-7-9-*} 15,00 eu

OUR FRESH PASTA IS HOMEMADE

PASTE - segue -

SPAGHETTI AMATRICIANA ¹⁻⁷⁻¹²	13,00 eu
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RIGATONI CARBONARA SAUCE ¹⁻³⁻⁷⁻¹²	13,00 eu
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RIGATONI GRICIA SAUCE ¹⁻⁷⁻¹²	13,00 eu
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TRADITIONAL FETTUCCINE WITH CHICKEN GIBLETS ^{1-3-7-9-12-*}	13,00 eu
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ROMAN SPAGHETTI "BUTTER AND ANCHOVIES" ¹⁻⁴⁻⁷	13,00 eu
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OUR FRESH PASTA IS HOMEMADE

MAIN COURSE

GRILLED AGED STRACCHINO CHEESE URBANA47 ⁷⁻¹² 14,00 eu

SPICED TILDA RICE, LEMONGRASS AND CURRY CHICKEN ^{1-7-9-*} 16,00 eu

“SCOTTADITO” STYLE LAMB RIBS * 18,00 eu

CHICKEN LEG STUFFED WITH WINTER VEGETABLES ^{1-3-7-9-12-*} 17,00 eu

“CACCIATORA” FLAVORED ORGANIC RABBIT ^{1-4-12-*} 16,00 eu

CODFISH IN TOMATO SAUCE ^{1-4-*} 17,00 eu

BOILED BEEF IN PICCHIAPÒ TOMATO SAUCE ^{9-*} 15,00 eu

SAUSAGE AND BROCCOLETTI 16,00 eu

MAIN COURSE - 2-

GRILLED CHICKEN BREAST *	16,00 eu
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BEEF STRIPES WITH ARTICHOKEs 1-12	18,00 eu
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GRILLED BEEF STEAK	22,00 eu
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GRILLED BEEF FILLET	24,00 eu
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GRILLED TUNA 4*	20,00 eu
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CHEESEBURGER URBANA47 (180 GR) 1-3-5-7-11-12.*	16,00 eu
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LENTILS VEGETARIAN BURGER 1-3-5-6-7-10	15,00 eu
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KEBAB OF RABBIT IN PORCHETTA 1-7-*	17,00 eu
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SIDE DISH

FIELD SALAD	6,00 eu
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ROMAN CHICORY SPROUTS ⁴⁻¹²	7,00 eu
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ARTICHOKES ¹²	8,00 eu
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LOCAL BEANS	6,00 eu
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VEGETABLES WITH OIL, GARLIC AND RED PEPPER	6,00 eu
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LEMON AND OIL FLAVORED VEGETABLES	6,00 eu
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ROASTED POTATOES	6,00 eu
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VEGETABLES WOK	6,00 eu
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PIZZA

PLAIN FOCACCIA ¹	5,00 eu
PROSCIUTTO AND BUFFALO MOZZARELLA FOCACCIA ¹⁻⁷	12,00 eu
ROCKET SALAD AND HEADCHEESE FOCACCIA ¹⁻⁷	11,00 eu
MORTADELLA, SALAD AND MOZZARELLA FOCACCIA ¹⁻⁷	12,00 eu
PIZZA SMOKED CHEESE, SAUSAGE AND POTATOES ¹⁻⁷	13,00 eu
PIZZA LIVER SAUSAGE, ONIONS, SAGE, MOZZARELLA ¹⁻⁷	12,00 eu
PIZZA BROCCOLI, ANCHOVIES AND MOZZARELLA ¹⁻⁴⁻⁷	13,00 eu
TUNA CARPACCIO AND SALAD FOCACCIA ^{1-4*}	14,00 eu

PIZZA - 2-

MARINARA TOMATO, ORIGAN, GARLIC ¹	8,00 eu
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MARGHERITA TOMATO, BASIL AND MOZZARELLA ¹⁻⁷	10,00 eu
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NAPOLI MOZZARELLA, TOMATO AND ANCHOVIES ¹⁻⁴⁻⁵⁻⁷	11,00 eu
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PIZZA BUFFALO MOZZARELLA, TOMATO AND BASIL ¹⁻⁷	13,00 eu
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PIZZA MARGHERITA WITH RICOTTA IN THE BOARDER ¹⁻⁴⁻⁷	13,00 eu
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PIZZA PECORINO CHEESE, PEPPER, BOTTARGA ¹⁻⁴⁻⁷	14,00 eu
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CAPRICCIOSA WITH PROSCIUTTO, EGG, MUSHROOMS ¹⁻³⁻⁷	14,00 eu
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CALZONE MUSHROOMS, SMOKED CHEESE, CHICORY ¹⁻⁷	12,00 eu
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DESSERT

TIRAMISÙ WITH GENTILINI ROMAN BISCUITS¹⁻³⁻⁶⁻⁷⁻⁸ 7,00 eu

RAW CHEESECAKE OF YOGURT WITH CHOCOLATE¹⁻³⁻⁶⁻⁷⁻⁸ 7,00 eu

TRADITIONAL CREME CARAMEL³⁻⁷ 6,00 eu

ROMAN TRIFLE WITH "SPRUILLI" LIQUOR¹⁻³⁻⁷⁻¹² 7,00 eu

MANDARIN SORBET, GINGER AND MINT* 6,00 eu

TARTE TATIN¹⁻³⁻⁷ 7,00 eu

CHOCOLATE VEGAN PIE^{6-*} 8,00 eu

CREME BRULEE³⁻⁷ 8,00 eu

WINE BY GLASS - 15 cl-

POGGIO DELLA COSTA, SERGIO MOTTURA [*grechetto*] 7,00 eu

DONNA ROSA, LA VISCIOLA [*passerina del frusinate*] 7,00 eu

FRIULANO, GIGANTE [*friulano*] 7,00 eu

BLANC DE BLANC - DOSAGGIO ZERO, DIVELLA [*chardonnay*] 8,00 eu

PIVUAN, ROSATO PANTALEONE [*montepulciano*] 7,00 eu

SENZAVANDALISMI COSTA GRAIA [*cesanese del Piglio*] 7,00 eu

CIRSIUM, DAMIANO CIOLLI [*cesanese di Olevano*] 8,00 eu

TINTILIA 2015, DI MAJO NORANTE [*tintilia del molise*] 7,00 eu

WHITE WINE - 75 cl-

CALANCHI, P&N D'AMICO [<i>chardonnay</i>]	24,00 eu
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GAVI D.O.C.G. SAN PIETRO [<i>cortese</i>]	27,00 eu
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ONIROCEP, PANTALEONE [<i>pecorino</i>]	25,00 eu
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VERDICCHIO MONTUBE, MONTECAPPONI [<i>verdicchio</i>]	25,00 eu
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SAUVIGNON, CASTEL SALLEGG [<i>sauvignon</i>]	23,00 eu
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PINOT GRIGIO, ALTURIS [<i>pinot grigio</i>]	22,00 eu
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RIBOLLA GIALLA, ALTURIS [<i>ribolla gialla</i>]	23,00 eu
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SPUMANTE, CA' ROVERE [<i>chardonnay, garganega</i>]	31,00 eu
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RED WINE - 75 cl-

DOLCETTO D'ALBA, SANDRONE [<i>dolcetto</i>]	27,00 eu
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SYRAH, OMINA ROMANA [<i>syrah</i>]	36,00 eu
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BERARDENGA 2015 CHIANTI CL., FELSINA [<i>sangiovese</i>]	31,00 eu
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PINOT NERO, CASTEL SALLEGG [<i>pinot nero</i>]	32,00 eu
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MARIABELLA, RIPASSO, MASSIMAGO [<i>corvina v., rondinella</i>]	32,00 eu
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BARBERA D'ALBA, VIETTI [<i>barbera</i>]	32,00 eu
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PASSOROSSO 2015, V. FRANCHETTI [<i>nerello mascalese</i>]	40,00 eu
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MONTEPULCIANO 2013, PRAESIDIUM [<i>montepulciano</i>]	40,00 eu
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BEER - 33 cl-

150°, MENABREA [Premium Lager - 4,8%]	6,00 eu
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NASTRO AZZURRO PRIME [Prem. Lager non filtrata - 5,8%]	6,00 eu
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FORTE, BIRRA PERONI [Lager Strong - 8,0%]	6,00 eu
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GOLDEN ALE, BIRRA PERUGIA [Golden Ale - 5,2%]	6,50 eu
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CALIBRO 7BIRRA PERUGIA [American Pale Ale - 5,5%]	7,00 eu
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SOFT DRINK

WATER CARAFE -0,75 LT-	2,00 eu
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WATER CARAFE -1,00 LT-	2,50 eu
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COKE [25 cl] COKE ZERO [25 cl]	3,50 eu
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LEMONADE, PAOLETTI [25 cl]	3,50 eu
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ARANCIATA, PAOLETTI [25 cl]	3,50 eu
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GASSOSA, PAOLETTI [25 cl]	3,50 eu
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SPUMA, PAOLETTI [25 cl]	3,50 eu
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CHIN8, NERI [20 cl]	3,50 eu
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OTHER

ESPRESSO, PIANTAGIONI DEL CAFFÈ	2,00 eu
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DOUBLE ESPRESSO, PIANTAGIONI DEL CAFFÈ	3,50 eu
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BREAD BASKET, SANTI SEBASTIANO E VALENTINO ¹⁸¹¹	2,50 eu
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AMARO LIMOCCELLO SAMBUCA , SARANDREA [7.5 cl]	5,00 eu
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GENZIANA SPRUILLI, MUCILLA [7.5 cl]	5,00 eu
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GRAPPA BIANCA, SARANDREA [7.5 cl]	5,00 eu
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GRAPPA BARRIQUE, SARANDREA [7.5 cl]	6,00 eu
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LIST OF ALLERGENS

ANNEX II - REGULATION C.E. 1169/2011 -

1. CEREALS CONTAINING GLUTEN
2. CRUSTACEANS
3. EGG
4. FISH
5. GROUNDNUTS
6. SOY
7. MILK
8. NUTS IN SHELL NAMELY
9. CELERY
10. MUSTARD
11. SESAME
12. SULFUR DIOXIDE AND SULPHITES
13. LUPIN
14. MOLLUSCS

* FRESH PRODUCT SUBJECTED TO RAPID TEMPERATURE ABATEMENT AND FROZEN

FOR MORE INFORMATIONS PLEASE CONTACT THE STAFF