

# CHEF' S SPECIAL DELIGHTS

**Our traditional specialties for your dinner set !**

**SOME DISHES DEPEND ON INGREDIENT AVAILABILITY AND NEED 2 DAYS PREORDER.**

## Lasagna alla Bolognese

100% homemade, starting from the careful preparation of the ragù sauce, to the creamy béchamel sauce and fresh egg pasta layers.

## Parmigiana di Melanzane

Fried eggplants slices layered with our family recipe fresh tomatoes sauce, parmigiano, and mozzarella cheeses than backed to perfection.

## Homemade Gnocchi al Pesto Genovese

Fresh basil from our garden, hand-ground in a mortar with Italian pine nuts, parmigiano and Italian extra virgin olive oil.

## Homemade Ravioli.

Our ravioli filled with braised pork or beef dressed with our ragù'.

## Spaghetti or Linguine alle Vongole

Sautéed clams with Italian white wine and fresh parsley from our garden

## Sautéed di Vongole della casa

Sautéed clams with Italian white wine, potatoes, Italian black olives and fresh parsley from our garden

## Linguine allo Scoglio

Pasta with clams, mussels, Mediterranean red prawns, local prawns and scampi, sautéed Italian with white wine and cherry tomatoes.

## Crudo di Gambero Rosso di Mazara del Vallo

Raw mediterranean red shrimp from Mazara del Vallo (Sicily), served on our orange granita.

## Rosa di Parma

Premium grass-fed tenderloin rolled with San Daniele ham and parmigiano flakes ,cooked in Lambrusco wine, paired with artichokes

## Sirloin Roast-Beef

Premium local grass-fed sirloin roast beef paired with sides.

## Breaded Lamb Rib Chop

Fried premium grass-fed lamb ribs breaded with our homemade breadcrumb, paired with sides.



# CHEF' S SPECIAL DELIGHTS

## Our Roman specialties for your dinner set !

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### Involtini al Sugo

Beef or pork rolls filled with ham and aromatic Italian herbs, slow-cooked in tomato sauce, paired with sides.

### Fettine alla Pizzaiola

Sliced beef or pork slow-cooked in tomato sauce, seasoned with Sicilian oregano, paired with sides.

### Saltimbocca alla Romana

Sliced veal or pork loin with ham and sage, cooked in butter and topped with a reduced Marsala wine sauce, paired with sides.

### Polpette al Sugo e Zucchine Ripiene

*(zucchini romanesche are seasonal from our garden)*

Minced beef or pork with ham, parmigiano and spices, made into meatball and stuffed into zucchini romanesche, than slow-cooked in tomato sauce, paired with sides.

### Spezzatino alla Romana

Roman-style beef or pork stew slow-cooked in tomato sauce with aromatic Italian herbs, so tender it melt in your mouth!

### Carciofi alla Giudia

Roman-jewish style artichokes seasoned with salt and pepper, than deep fried to golden perfection.

### Carciofi alla Romana

Roman-style artichokes stuffed with parsley, calamint (mentuccia), garlic, slat and pepper, than sautéed in extra vergin olive oil and white wine.



# CHEF' S SPECIAL DELIGHTS

## Our Roman specialties for your dinner set !

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### Pizza Roman Style.

Our tiny and crunchy Roman style pizza, risen for 6 hours, topped with chef's choice of ingredient.

### Carbonara

(Spaghetti or Rigatoni)

Traditional Roman carbonara with organic eggs, "Guanciale"(cured pork cheek), and pecorino Romano.

### Gricia

(Homemade Tonnarelli)

Roman classic with "Guanciale" and pecorino Romano - a dish dating back to the 400 A.D..

### Amatriciana

(Homemade Spaghetti alla Chitarra)

Classic amatriciana with tomatoes sauce, "Guanciale," and pecorino Romano.

### Cacio e Pepe

(Homemade Tonnarelli)

Roman -style pasta with pecorino Romano and hand-ground black pepper.

### Ajo, Ojo e Peperoncino

(Homemade Tonnarelli)

Sautéed garlic in extra virgin olive oil, with Italian parsley and chili.

### Homemade Gnocchi al Sugo di spuntature e Salsicce

Our gnocchi with slow-cooked pork ribs and homemade sausage in tomato sauce, topped with pecorino Romano.

### Arrabbiata

(Penne)

Sautéed garlic in extra virgin olive oil, with Italian parsley ,chili and a splash of tomatoes sauce.

### Sugo al Pomodoro

(Homemade Spaghetti alla Chitarra)

Spaghetti alla chitarra with our family recipe fresh tomatoes sauce.

