

BRUSCHETTA (V)

Garlic rubbed fire grilled casareccio bread topped with tomato, basil, E.V.O.O.

SUPPLI (V)

Flash fried Roman rice balls filled with tomato, mozzarella, garlic, onion & Parmigiano-Reggiano.

PECORINO VERTICALE (V)

A tasting of two signature Roman Pecorino's Featuring Pecorino Romano Castel Gandolfo and Locatelli served with a fig marmalade, cherry blossom honey, grapes, & crostini.

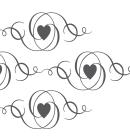
STRACCIATELLA ALLA ROMANA (V)

Roman egg drop soup featuring beef & vegetable broth with an egg drop featuiring parsley & Parmigiano Reggiano.

(choice of one)

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Tonarelli square spaghetti tossed with 9 month aged Pecorino Romano cheese, & cracked black pepper.

CODA ALLA VACCINARA

Oxtail slow cooked for 4 hours with tomato, garlic, E.V.O.O., & onion, then seasoned with a bouquet of cloves, celery, raisins, pinenuts, & dark chocolate with grilled casareccio bread for dipping.

BUCATINI ALL'AMATRICIANA

Thick pasta rods tossed in a robust sauce of tomato, guanciale, onion, & finished with shavings of Pecorino Romano.

POLLO ALLA DIAVOLA

Pan seared bone in chicken marinated with garlic, extra virgin olive oil, sage, paprika, & crushed peperoncino with rosemary roast potatoes.



Pasta tubes tossed with guanciale, Pecorino Romano, & black pepper.

(choice of one)

PASTA ALLA GRICIA



OLD FASHIONED ROMA Jim Beam Black Bourbon, Abruzzo Super Punch, Roman Cherry, & Orange Peel 13.9

APERITIVO SPECIAL