

# RESTAURANT WEEK

## LUNCH SPRING 2025



## A CELEBRATION OF ROMA



### FIRST COURSE

(choice of one)

#### 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 featuring parsley & Parmigiano Reggiano.



### SECOND COURSE

(choice of one)

#### CACIO PEPE (V)

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 ALLA GRICIA

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

#### APERITIVO SPECIAL

#### OLD FASHIONED ROMA

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

(v) = vegetarian option