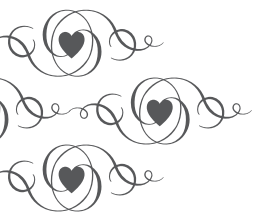


RESTAURANT WEEK LUNCH WINTER 2026



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)

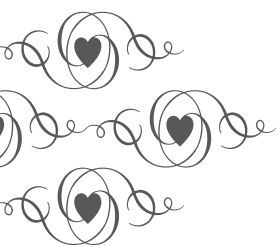
Flash fried Roman rice balls filled with tomato, mozzarella, garlic, onion & Parmigiano-Reggiano.

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.

