

Menu

For passionate food and drink lovers

Starters

- ★ **Antipasto ALVARO** | 14 / person
A selection of various appetizers and the chef's specialties
1, 3, 4, 7, 9, 12
- **Tasty Board** | 18
Selection cold cuts meat and artisanal cheeses
7
- **Stuffed Artichoke with Coratella** | 9
A bold Roman classic: tender artichoke filled with flavorful offal
9, 12
- **Fried Anchovies with Pecorino Fondue** | 8
Crispy and savory, paired with a creamy touch of aged cheese.
1, 3, 4, 7
- **Savory Tartlet with Ricotta and Vignarola** | 8
A flaky pastry filled with spring veggies and creamy ricotta
1, 3, 7, 12
- **Toasted Bread with Pecorino Fondue, Chicory & Golden Fava Beans** | 7
Earthy, rich, and comfortingly Roman
1, 7
- **Legume Salad with Crispy Pork Rinds** | 8
Crunchy meets creamy in this hearty, rustic delight.
1, 3, 4, 7
- **Beef Tartare** | 8
Seasoned with mustard, capers, shallot, and quail egg yolk. A bold and refined experience.
3, 10, 12
- **Panzerotto Filled with Creamed Salt Cod & Red Onion Jam** | 8
A delicious mix of sea and sweetness wrapped in crispy dough
1,3,12

 Our first courses can be made with gluten-free pasta

★ Chef 's Specialties

- The prices are expressed in euros €

Pasta Selection *(all our pastas are homemade)*

- **Fettuccine with Chicken Gibleet Ragù** | 14
A traditional Roman treasure: rich, rustic, and comforting
1, 3, 7, 12
- ★ **Lasagna with Mutton Ragù, Artichoke & a Hint of Mint** | 15
Hearty, herbaceous, and layered with love.
1, 3, 7, 12
- **Casarecce with Basil Pesto, Green Beans & Potatoes** | 13
A Ligurian classic with a spring twist.
1, 7, 8
- **Ricotta & Spinach Ravioli** | 14
Choose your sauce: sage butter, fresh tomato, or classic.
1, 4
- **Traditional Roman pastas with Alvaro Spaghettoni** | 12
(Carbonara / Amatriciana / Gricia / Cacio e pepe)
1, 7

Main Courses

- **Oven-Roasted Brisket "Alla Fornara"** | 15
Slow-cooked, herbaceous and full of flavor.
12
- ★ **Golden Vaccinara Meatballs** | 14
(Golden braised beef meatballs with dipping sauce and bitter cocoa)
1, 3, 9
- **Lamb Chops in Almond Crust** | 17
Crunchy outside, tender inside—a Roman countryside favorite.
1, 3, 8
- **Beef steak** | 18
(Sliced beef steak, Rosemary and Smoked Salt Crystals)
- **Our Mixed "Cacciatora" Stew** | 15
A rustic Roman stew, soul-warming and hearty.
12
- **61° Egg on Creamy Potatoes, Asparagus & Truffle Oil** | 14
Elegant and earthy with a luxurious touch of truffle.
1, 3, 7, 12

Side Dishes

- **Sautéed or Marinated Chicory** | 5
- **Carciofo alla Giudia** (Fried Artichoke) | 7
- **Roman-Style Puntarelle** | 6
- **Spring Vignarola** (mixed spring veggies) | 7
- **Cacio e Pepe Potato Chips** | 5
- **Classic Potato Chips** | 4
- **Oven-Roasted Potatoes** | 5
- **Bread Basket** | 3

Desserts (All our desserts are made with lactose-free products)

- **Freshly Baked Apple Strudel with Custard & Whipped Cream** | 7

- **Tiramisù** | 5
1, 3, 7

- ★ **Molten Chocolate & Orange Cake with Vanilla Custard & Whipped Cream** | 7
1, 3, 5, 7

- **Ginger Crème Brûlée** | 6
1, 7

- **Strawberries with Whipped Cream** | 5

Tozzetti with Pastry Cream | 5
(Try them with Vin Santo!)
1, 7, 8

After dessert comes...

- **Coffee** | 2
- **Ludum Passito by Marco Carpineti** | 7
- **Sicilian Passito - Colosi** | 5
- **Vin Santo spirito - Frescobaldi** | 5
- **Limoncello/Sambuca** | 4
- **Amaro del capo/Rupes/Lucano / Montenegro / Disaronno** | 4
- **Jefferson / Formidabile** | 5

ALLERGENS



1 Gluten



2 Crustaceans



3 Eggs



4 Fish



5 Peanuts



6 Soy



7 Milk



8 Nuts



9 Celery



10 Mustard



11 Sesame
seeds



12 Sulphites



13 Molluscs



14 Lupins