



Menu

For passionate food and drink lovers

Starters

- **ALVARO Appetizer — 15**
Mixed tastings of several appetizers and chef's specialties
- **Cold Cuts and Cheese Board — 18**
7, 12
- **Fried Anchovies with Pecorino Fondue and Black Olive Soil — 10**
1, 3, 4, 7
- **Trio of "Cacio e Ova" Balls with Tomato, Pumpkin and Chicory — 7**
3, 7
- **Beef Tartare with Marinated Egg Yolk Powder — 14**
1, 3, 10
- **Artichoke Stuffed with Offal, topped with Melted Lard — 8**
9, 12
- **Crispy Polenta with Whipped Salted Cod — 10**
4, 7
- **Bao Bun Filled with Roman-style Tripe, Pecorino and Mint — 8**
1, 7, 9, 12
- **Maritozzo with Chicken Liver Pâté and Puntarelle, with mandarin aroma — 8**
1, 3, 4, 7, 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)*

- **“Ritorno al futuro” Caserecce – Cream, Peas, Prague Ham and Chanterelles mushrooms — 14**
1, 3, 7, 12
- **Leek and Potato Velouté with Pizza Crouton and Sausage — 13**
1, 3, 9
- **Potato Gnocchi with Baby Octopus Puttanesca — 15**
1, 3, 4, 9, 12, 13
- **Small Lasagna with Lamb Ragout and Artichokes — 14**
1, 3, 9, 12
- **Traditional Alvaro Spaghettoni — 12**
(Carbonara / Amatriciana / Gricia / Cacio e Pepe)
1, 3, 7

Main Courses

- **Golden Vaccinara Meatballs — 14**
(Golden braised beef meatballs with dipping sauce and bitter cocoa)
1, 3, 7, 9
- **Pork Neck Bombette with Mashed Potatoes and Red Wine Reduction — 15**
6, 7, 12
- **Braised Beef Cheek — 17**
7, 12
- **Almond-Crusted Lamb Chops with Fried Artichokes and “MayoNera” — 18**
1, 3, 8
- **Porcini Stew with Griddled Tomino Cheese and Marinated Egg Yolk Powder* — 16**
3, 7, 12
- **Crusted Salted Cod — 18**
1, 4, 7, 8

Side Dishes

- **Roman-style Artichoke — 6**
- **Sautéed Chicory — 5**
- **Potato Chips — 4**
- **“Cacio e Pepe” Potato Chips — 5**
7
- **Roasted Potatoes — 5**
- **Basket of Homemade Bread — 3**
1

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

- **Tiramisu — 5**
1, 3, 7
- **Apple and Cinnamon Strudel — 6**
1, 3, 7, 8
- **Warm Fondant Dark Chocolate Cake — 7**
1, 3, 7, 8, 11, 12
- **Dunking Tozzetti with Pastry Cream — 5 (or with Vin Santo, 8)**
1, 3, 7, 8, 12
- **Mille-feuille with Chantilly Cream — 6**
1, 3, 7
- **Cake Cutting Service — 1**

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/Unicum/Lucano/Montenegro/Jagermeister | 4**
- **Rupes/Disaronno/White grappa/Barrel-aged grappa | 5**
- **Jefferson / Formidabile | 6**

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