



Menu

For passionate food and drink lovers

Starters

- **ALVARO Starter – 15**
Selection of mixed appetizers and chef's specialties
- **Tasty board, Cured Meats and Cheese Board – 18**
7,12
- **Fried Anchovies with Pecorino Fondue and Black Olive Crumble – 10**
1, 3, 4, 7
- **“Cacio e Ova” Meatball Trio (cheese & egg), with tomato and chicory – 7**
3, 4, 7
- **Cod Croquettes with Fennel, Orange and Taggiasca Olive Salad – 11**
1, 3, 4, 7,11
- **Layered Escarole, Smoked Provola and Carasau Bread Millefeuille – 8**
1, 4, 7, 12
- **Fried Oxtail Meatballs (Coda alla Vaccinara style) with dipping sauce, pecorino and cocoa – 10**
1, 3, 7, 9
- **Bao Bun with Chicken “Cacciatora” Style – 8**
1, 7, 9, 12
- **Artichoke stuffed with Lamb Offal wrapped in Guanciale – 8**
9, 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)*

- **Squid Ink Spaghetti with Cod, Black Garlic and Chili Threads, served with seasoned bread – 16**
1, 4, 9, 12
- **Cocoa Fettuccine with Duck Ragù and Orange – 15**
1, 3, 6, 7, 12
- **Gnocchi with Asparagus, Guanciale and Aged Pecorino – 14**
1, 3, 7, 12
- **Classic Bolognese Lasagna – 13**
1, 3, 7, 9, 12
- **Traditional Alvaro Spaghettoni – 12**
(Carbonara / Amatriciana / Gricia / Cacio e Pepe)
1, 3, 7

Main Courses

- **GSlow-cooked Pork Ribs with Purple Potato and Tzatziki Sauce – 17**
7, 1, 12
- **Duck Breast with Pineapple and Tropea Onion Chutney, Cesanese Gastrique – 20**
11, 12
- **Oven-baked Beef Brisket “alla Fornara” – 16**
9, 11, 12
- **Grilled Lamb Cutlets (“Scottadito”) – 18**
1, 3, 8
- **Baby Octopus “Luciana Style” with Garlic Bread Crostone – 18**
4, 9, 12, 13
- **63°C Egg with Mint Ricotta, Asparagus, Kataifi Pastry and Pistachio – 16**
1, 3, 7, 8

Side Dishes

- **Seasoned Escarole – 6**
- **Sautéed Chicory – 5**
- **Potato Chips – 4**
- **Cacio e Pepe Potato Chips – 5**
7
- **Roasted Potatoes – 5**
- **Homemade Bread Basket – 3**

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

- **Tiramisù – 6**
1, 3, 7
- **“Copacabana” Coconut Panna Cotta with Mango Sauce and Chocolate Crumble – 6**
1, 3, 7, 8
- **Profiteroles – 7**
1, 3, 7, 8, 11, 12
- **Tozzetti Biscuits with Custard Cream – 5
(or with Vin Santo – 8)**
1, 3, 7, 8, 12
- **Strawberry Millefeuille – 6**
1, 3, 7
- **Tropical Fruit Salad – 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