



Menu

For passionate food and drink lovers

Starters

- **ALVARO Appetizer** 15
A mixed tasting selection of appetizers and the chef's creations
- **tatsy board Cured meat and cheese board** 18
7, 12
- **Fried anchovies with Pecorino fondue and dry black olives** 10
1, 3, 4, 7
- **Trio of "Cacio e Ova" fritters (cheese & egg), tomato sauce, chicory, and...** 8
3, 4, 7
- **Salt cod fish croquettes on a fennel, orange, and Taggiasca olive salad** 11
1, 3, 4, 7, 11
- **"Pappa al pomodoro" (tomato and bread soup) with stracciatella cheese, Taggiasca olives, and almond-basil pesto** 8
1, 7, 8
- **Fried oxtail (*coda alla vaccinara*) meatballs with dipping sauce, Pecorino cheese, and bitter cocoa** 10
1, 3, 7, 9
- **Chicken and bell pepper-filled bao bun** 9
1, 7, 9, 12
- **King prawn in kataifi pastry on chickpea hummus with toasted sesame** 16
1, 2, 6, 10, 11, 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 scialatielli with mixed seafood** 17
1, 2, 3, 4, 7, 9, 12, 13
- **Cocoa fettuccine with duck and orange ragù** 15
1, 3, 6, 7, 12
- **Gnocchi alla Sorrentina** 14
1, 3, 7, 9
- **Spelt casarecce with basil Pesto, stracciatella, and confit tomato** 16
1, 7, 8
- **Traditional Spaghettoni Alvaro** 12
(Carbonara / Amatriciana / Gricia / Cacio e pepe)
1, 3, 7

Main Courses

- **Sous-vide pork ribs with purple potato and tzatziki sauce** 17
7, 1, 12
- **Duck breast, pineapple and Tropea onion chutney, Cesanese gastrique** 20
11, 12
- **Oven-roasted beef brisket** 17
9, 11, 12
- **Roast beef with demi-glace, home-made pickles, and toasted almonds** 18
8, 9, 10, 11, 12
- **Squid stuffed with potatoes, capers, and olives; served on zucchini cream** 19
7, 14
- **Tomato gazpacho with soy-marinated egg, cucumber, and toasted bread slice** 15
1, 3, 6, 9

Side Dishes

- **Sautéed chicory** 6
- **Potato chips** 4
- **Cacio e pepe potato chips** 5
- **Roasted potatoes** 5
- **Zucchini alla scapece** 6

Homemade bread basket..... 3

Service charge..... 2

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
- **Seadas with honey -7**
1, 3, 7
- **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**

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