



## *“Caviar Calvisius”*

Calvisius Caviar Tradition Prestige gr.10  
€ 26,00

Calvisius Caviar Tradition Prestige gr.50  
€ 130,00

Calvisius Caviar Siberian Classic gr.10  
€ 26,00

Calvisius Caviar Siberian Classic gr.50  
€ 130,00

Calvisius Caviar Oscietra Classic gr.10  
€ 45,00

Calvisius Caviar Oscietra Classic gr.50  
€ 208,00

Calvisius Beluga gr.10  
€ 134,00

Calvisius Beluga gr.50  
€ 601,00

### **“L’Uliveto”**

Via A. Cadlolo, 101 - 00136 Roma - tel. +39 06 3509 2149

[www.romecavalieri.com](http://www.romecavalieri.com)

## SIGNATURE DISHES

Raw shrimp "amatriciana" style of Rome Cavalieri	€ 33.00
Fresh Tortellone pasta filled with Buffalo mozzarella cheese, tomato sauce and basil	€ 29.00
Tournedos salmon steamed in green tea with poppy seeds on bed of broccoli and walnuts	€ 31.00

## APPETIZER

Buffalo "caprese" burrata	€ 25.00
*Raw artichokes and sweet pecorino	€ 23.00
Autumn garden: Mushrooms salad, pumpkin, chestnuts, late grapes on "Ajo & Ojo" chickpeas crumble	€ 23.00
Mixed local salami from "Bassiano" served with Roman Pinsa	€ 24.00
Sliced local ham from "Bassiano"	€ 26.00
Salmon poke on Teriyaki sauce with Jasmine rice, wakame seaweed, sesame seeds, cucumber, spring onion and avocado	€ 28.00
Sliced tuna, tomato water, Buffalo stracciata cheese and wasabi mayonnaise	€ 30.00
Fassona beef carpaccio bundle, mushroom and truffle salad, raw and cooked egg yolk	€ 29.00

## SOUP

Pumpkin cream with sautéed porcini and "Amaretti" biscuits	€ 21.00
Grand mix legumes and cereals	€ 22.00

## PASTA

"Carbonara" mezze maniche pasta	€ 21.00
Linguine pasta with Venus clams	€ 28.00
Bucatini pasta "Amatriciana" style	€ 26.00
Vermicelli pasta "Cacio & Pepe"	€ 21.00

### *Homemade pasta*

Strozzapreti pasta with seafood	€ 34.00
Pappardelle pasta with boar	€ 28.00

### *Risotto*

Mantovana pumpkin risotto with roasted almond and confit duck	€ 32.00
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\* Available depending on the season

## IL MARE...

Roasted octopus orange scented with aubergine caviar, pine nuts, raisins and mint	€ 36.00
Mixed fried squid and shrimp with aioli sauce	€ 34.00
Salt cod in casserole red potatoes and olives from Gaeta with Tropea onion chutney	€ 32.00
Baked anchovies with seasonal salad and pomegranate vinaigrette	€ 28.00
Grilled fish of the day with seasonal vegetables	€ 44.00

## LA TERRA...

Fillet of beef with porcini on sweet potato puff	€ 45.00
Roasted hazelnut lamb loin, sautéed persimmon fruit and Barbera red wine and dark chocolate sauce	€ 44.00
Cherry smoked roast suckling pig loin, its sauce and creamed mint rice	€ 32.00
Veal cheek with artichokes and "Colfiorito" red lentils	€ 31.00

## SIDE DISHES

*Sautéed fresh porcini	€ 15.00
Grilled seasonal vegetables	€ 10.00
Mixed salad	€ 10.00
Sautéed chicory	€ 10.00
*Roman or Giudia" style artichokes	€ 11.00
Grilled fennel	€ 10.00
French fries	€ 10.00
Salt potatoes	€ 10.00
"Cacio & Pepe" chips potato	€ 10.00

## OUR ROMAN PINSA (72 hours rise pinsa dough of selected soybean, wheat and rice flours)

"Tricolore" pinsa with baked cherry tomato, Buffalo mozzarella and basil	€ 24.00
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Executive Chef Fabio Boschero



Pursuant to article 21 of EC Reg. 1169/11 for those with special dietary requirements or allergies who may wish to know about the food ingredients used please ask for the Manager.  
All fish served raw has been subject to blast chilling (reg.CE 853/04)



I desserts qui di seguito proposti rispecchiano le mie esperienze passate  
con le influenze che giornalmente vivo in questa mia nuova realtà.

La mia visione del dessert Moderno mi porta ad osare su concetti Stagionali ,  
fondendo il Classico con il Futuristico e cercando di stupire  
con gli occhi prima e col palato poi....

Giocando con Zucchero, Aromi, Spezie e Colori  
cercherò di trasportarVi al più lieto dei fine pasti.

**“Un Dessert a fine Pasto da la stessa sensazione di un eterno primo Bacio”**

This dessert selection reflects a mix of my past experiences and my daily inspirations.

My vision for the “modern” dessert allows me to dare with Seasonal concepts, merging Classical  
with Futuristic, and looking to delight the eyes first and then the palate.

Playing with sugar, spices, scents and colors my goal is to offer a memorable ending to your  
dining experience.

**“A dessert at the end of a meal is like an eternal first kiss”**

Dario Nuti

**Delizia alle arachidi salate, caramello e passione** € 19,00  
*Saltéed peanuts delice, caramel and passion*

In abbinamento con / *served with:*

Passito "Serenade" 2012 - Kalter cl.37,5 € 80,00  
Moscato Giallo Bicchiere/By the glass € 15,00

**Nuvola di meringa, castagne al rosmarino e mandarino** € 20,00  
*Nuage de meringue, rosmarin chestnut and mandarin*

In abbinamento con / *served with:*

Recioto della Valpolicella "Fiorato" 2014 - Tommasi € 60,00  
Corvina-Rondinella-Molinara Bicchiere/By the glass € 13,00

**Amalfi** € 19,00  
*Amalfi*

In abbinamento con / *served with:*

Dindarello 2017 - Maculan € 40,00  
Moscato Bicchiere/By the glass € 12,00

**Tiramisù "Rome Cavalieri"** € 21,00  
*"Rome Cavalieri" Tiramisu*

In abbinamento con / *served with:*

Muffato della Sala 2013 - Castello della Sala cl. 50 € 65,00  
Sauvignon - Grechetto – Traminer Bicchiere/By the glass € 13,00

**Dolce mozzarella, grattachecca ai frutti di bosco e balsamico** € 21,00  
*Sweet mozzarella, wild berries shaved ice and balsamic*

In abbinamento con / *served with:*

Moscato Rosa 2015 - Zeni cl. 37,5 € 35,00  
Moscato Rosa Bicchiere/By the glass € 8,00

**Soufflè al cioccolato fondente Alpaco 66%, banana e rhum** € 20,00  
*Alpaco chocolate soufflè 66%, banana and rhum*

In abbinamento con / *served with:*

Passito di Pantelleria "Ben Ryè" 2015 – Donnafugata € 75,00  
Zibibbo Bicchiere/By the glass € 15,00

**Composizione di frutta di stagione** € 17,00  
*Seasonal fruit "Bouquet"*

In abbinamento con / *served with:*

Passo le Viscarde 2003 – Vallone - cl. 50 € 55,00  
Sauvignon – Malvasia bianca Bicchiere/By the glass € 12,00

**Gelati e sorbetti Home-made** € 16,00  
*Home-made Gelato and Sorbets*

In abbinamento con / *served with:*

Moscato d'Asti "La Caudrina" 2017 - La Caudrina € 30,00  
Moscato Bianco Bicchiere/By the glass € 7,00

Ai sensi dell'art.21 del Reg. CE 1169/11 chi avesse speciali esigenze dietetiche o fosse affetto da allergie e desiderasse conoscere gli ingredienti utilizzati è pregato di rivolgersi al Responsabile.  
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