



## *“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

**“L’Uliveto”**

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

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

**APPETIZER**

Buffalo “caprese” burrata	€ 25.00
Raw artichokes and sweet pecorino	€ 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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**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 Sea bass served with salt potatoes	€ 50.00

**LA TERRA...**

Flank Steak with green pepper 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

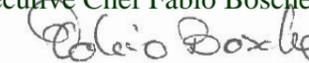
**SIDE DISHES**

Grilled seasonal vegetables	€ 10.00
Mixed salad	€ 10.00
Sautéed chicory	€ 10.00
“Roman” style artichokes	€ 11.00
Grilled fennel	€ 10.00
Salt potatoes	€ 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)

\*The dishes indicated with (\*) are prepared with frozen raw materials