



“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

APPETIZER

Buffalo “caprese” burrata	€ 24.00
Roasted beetroots, edamame and toasted almond salad, courgette flowers, kefir milk and blueberries	€ 23.00
Mixed local salami from “Bassiano” served with Roman Pinsa*	€ 24.00
Sliced local ham from “Bassiano”	€ 22.00
Salmon pokè on teriyaki sauce with Jasmine rice, wakame seaweed, sesame seeds, cucumber, spring onion and avocado*	€ 28.00
Rosemary salt cod on crumble of chickpeas with garlic, olive oil & chili* with garlic, olive oil & chili*	€ 28.00
Smoked duck breast with confit clementines, hazelnuts from Piemonte and orange blossom honey	€ 27.00

SOUP

Maltagliati pasta with beans	€ 19.00
Tuscan vegetables soup	€ 20.00

PASTA

“Carbonara” mezze maniche pasta	€ 23.00
Linguine pasta with carpet-shell clams	€ 26.00
Bucatini pasta “Amatriciana” style	€ 23.00
Vermicelli pasta “Cacio & Pepe”	€ 22.00

Homemade pasta

Parsnip dumplings with red mullets, confit cherry tomatoes and Roman broccoli	€ 27.00
Orecchiette pasta from Apulia with turnip tops, anchovies, garlic, olive oil & chili and toasted bread flavoured with Pecorino cheese	€ 23.00

Risotto

Beetroot and “Gorgonzola” cheese risotto with toasted pumpkin seeds and crunchy artichokes chips	€ 24.00
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IL MARE...

Baked salt cod with potatoes and olives from Gaeta with red onion chutney, parsley sauce*	€ 32.00
Seared scabbard fish with three seeds, Buffalo “stracciata” cheese and salad of chicory hearts*	€ 34.00
Fried squids and artichokes with lemon zest	€ 30.00
Baked turbot served with potatoes	€ 36.00

LA TERRA...

Flank Steak with green pepper on sweet potato puff	€ 38.00
“Vaccinara” style lamb loin with pine nuts, raisins and cru cocoa beans	€ 36.00
Smoked roast suckling pig loin, served with mint rice	€ 34.00
Red wine veal cheek with artichokes and “Colfiorito” lentils	€ 31.00

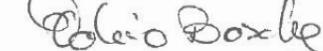
SIDE DISHES

Grilled seasonal vegetables	€ 10.00
Mixed salad	€ 10.00
Sautéed chicory	€ 10.00
“Roman” style artichokes	€ 8.00(each)
“Giudia” style artichokes	€ 8.00(each)
Sautéed seasonal mushrooms	€ 10.00
Salted 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 “stracciata” cheese and basil*	€ 24.00
“Gorgonzola cheese Pinsa” with crunchy artichokes and lemon pepper sauce*	€ 26.00

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