



## *“The PGI’s Roman Artichoke”*

“Giudia” style deep-fried artichoke

Artichoke cream, quail poached egg, turmeric

Black cuttlefish risotto with Roman artichokes

Stewed turbot with confit “Datterino” tomato and artichoke croquettes

Iced chocolate flavoured with tangerine, artichokes and mint

€ 75.00

**“L’Uliveto”**

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

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

**APPETIZER**

“Caprese” with “Burratina” cheese from Andria	€ 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
Hand-cutted 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 chickpeas crumble with garlic, olive oil & chili*	€ 28.00
Smoked duck breast with confit clementines, hazelnuts from Piemonte and orange blossom honey	€ 27.00
“Amatriciana” raw shrimp by Rome Cavalieri *	€ 33.00

**SOUP**

Maltagliati pasta with beans	€ 19.00
Tuscan vegetables soup and crispy pork cheek on top	€ 20.00

**PASTA**

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

**Homemade pasta**

Saffron dumplings with lamb ragoût	€ 26.00
Orecchiette from Apulia with turnip tops, anchovies, garlic, olive oil & chili and toasted bread flavoured with Pecorino cheese	€ 23.00
Tortellone filled with Buffalo mozzarella cheese, tomato sauce and basil	€ 29.00

**Risotto**

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

**THE SEA...**

Baked salt cod with potatoes and olives from Gaeta with red onion chutney and parsley sauce*	€ 32.00
Fish soup with balsamic vinegar	€ 30.00
Fried squids and artichokes with lemon zests	€ 30.00
Salmon tournedos steamed in green tea with poppy seeds Served with broccoli and walnuts	€ 31.00
Baked turbot served with potatoes (for 2 persons)	€ 76.00
Sea bass in a salt crust (for 2 persons)	€ 80.00

**THE LAND...**

Flank Steak with green pepper and pureed sweet potatoes	€ 38.00
“Vaccinara” style lamb loin with pine nuts, raisins and cocoa beans	€ 36.00
Smoked suckling pig loin, served with mint rice	€ 34.00
Red wine veal cheek with artichokes and lentils from “Colfiorito”	€ 31.00
Veal medallions with mushrooms, polenta and “Uncinato” truffle	€ 34.00

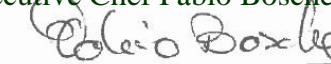
**SIDE DISHES**

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 confit cherry tomatoes, 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