



## *“Asparagus”*

Scrambled with asparagus and truffle in kamut bread crouton

Seared tuna in asparagus water and its salad  
with lemon and “Rome Cavalieri” extra virgin olive oil

Egg pasta bundles au gratin with Parmesan, buffalo mozzarella, confit cherry tomato  
and asparagus tips

Veal fillet wrapped in smoked ham with black pepper sautéed asparagus  
and balsamic vinegar from Modena

€ 75.00

**“L’Uliveto”**

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

## II CRUDO BY BOSCHERO & TEAM

Fassona beef carpaccio on "ricotta" with spicy mustard and crumble garlic bread	€ 25.00
Tuna tartare with chili, Tuscan olive oil and bread crust	€ 26.00
Salmon pokè on teriyaki sauce with Jasmine rice, wakame seaweed, sesame seeds, cucumber, spring onion and avocado*	€ 27.00
Raw red prawns from "Mazara del Vallo", avocado and lime* 🌿	€ 31.00

## APPETIZER

Hand-sliced local ham from "Bassiano"	€ 23.00
Burrata buffalo "caprese"	€ 24.00
Mixed local cold cuts from "Bassiano" served with Roman Pinsa*	€ 25.00
Seared scallops, basil pesto with coconut milk	€ 26.00

## SOUP

Seasonal vegetable soup	€ 18.00
Cream of spring peas with seared prawns	€ 20.00

## PASTA

Vermicelli pasta "Cacio & Pepe" style	€ 22.00
Mezze maniche pasta "Carbonara" style	€ 23.00
Bucatini pasta "Amatriciana" style	€ 23.00
Linguine pasta with clams	€ 26.00
Tuscan picci with buffalo "stracciata" cheese, fresh tuna, lemon and anchovy garum	€ 27.00
Fresh tortellone pasta filled with PDO buffalo mozzarella cheese, tomato sauce and basil 🌿	€ 29.00
Tagliatelle pasta and lobster	€ 33.00

## RISOTTO

Risotto with truffle	€ 28.00
Prawns tartare on green pesto risotto	€ 32.00

## THE SEA...

Fried squids	€ 30.00
Medallion of salmon steamed in green tea with poppy seeds and asparagus 🌿	€ 31.00
Grilled king prawns with guacamole sorbet and sweet paprika bread crackers	€ 32.00
Sea bass with yuzu and soy, seared in extra virgin olive oil, with ginger carrot puff and crispy sage	€ 35.00
Baked turbot served with potatoes, cherry tomato and thyme (for 2 persons)	€ 76.00

## THE LAND...

Roman chicken leg 2.0 marinated and cooked in water of roasted peppers, bay leaves and tomato	€ 32.00
Sliced pork fillet with apple and rocket on honey mustard	€ 34.00
Flank steak with green pepper on sweet potato purée	€ 36.00
Lamb "scottadito" Roman style with chicory cream and baby vegetables	€ 38.00

## SIDE DISHES

Grilled seasonal vegetables	€ 10.00
Mixed salad	€ 10.00
Sautéed chicory	€ 10.00
Steamed or grilled asparagus	€ 10.00
Sautéed seasonal mushrooms	€ 10.00
Salted potatoes	€ 10.00

## LA PINSERIA (72 hours rise pinsa dough of selected soybean, wheat and rice flours)

Pinsa with cherry tomato, buffalo "stracciata" cheese and basil*	€ 24.00
Pinsa with buffalo mozzarella, zucchini flower and anchovies*	€ 26.00



Signature dishes

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