



“Wandering around Roman Alleys”

Marinated & fried mackerel in raspberry vinegar with courgette flower cream

“Suppli” Risotto

Monkfish “saltimbocca” with “Bassiano” ham, Jerusalem artichokes mousse and sage powder

Ricotta delight with sour cherries and black sesame

€ 60,00

“L’Uliveto”

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

www.romecavalieri.com

APPETIZER

“Focaccia” of “Pinsa” with rosemary and extra virgin olive oil (for 2 persons)	€ 10.00
Bruschetta “Nduja” e Mussels	€ 14.00
Platter of Artisan local cold cuts of “Bassiano”	€ 22.00
Hand-sliced local ham of “Bassiano”	€ 24.00
Buffalo “caprese” burrata of “Andria	€ 24.00
Mixed Salad with goat cheese, pineapple, fennel and pumpkin seeds	€ 20.00

RAW

Fassona beef carpaccio with rocket pesto and Pecorino cheese	€ 26.00
Sea bass carpaccio with vinaigrette dressing of mango e chili pepper	€ 25.00
Tuna seared in tomato water, “verdoni” tomatoes, “stracciata” cheese and basil	€ 28.00
Red shrimps of “Marzara del Vallo”, avocado and lime	€ 33.00
Vegan dish with raw seasonal vegetable and green sauce	€ 21.00

COLD SOUP

Tomato cream e homemade crouton	€ 18.00
Summer melon soup with pearls of Cantalupo melon with Marsala	€ 19.00

PASTA

Tagliolini pasta “Ajo, Ojo e Peperoncino” in sea water and grilled lobster	€ 37.00
Vermicelli pasta with clams	€ 29.00
Traditional Tuscan “Pici” pasta, with chopped raw tuna, lemon and anchovy sauce	€ 29.00
Tonnarelli pasta “Cacio e Pepe”	€ 22.00
Mezze maniche pasta “Carbonara”	€ 23.00
Bucatini pasta “Amatriciana”	€ 23.00
Fresh tortellone pasta filled with PDO buffalo mozzarella, tomato sauce and basil	€ 29.00

RISOTTO

Squid Ink risotto with raw red prawns, chili pepper and bacon-scented salt	€ 34.00
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**To enhance your selection, we can suggest as an addition:
Summer Black Truffle**

€ 2.00 per gr.

THE SEA...

Fried squids	€ 31.00
Medallion of Salmon steamed in green tea with poppy seeds and fennel	€ 31.00
Tuna haché with chopped tomatoes, capers, ginger, olives and extra virgin olive oil	€ 34.00
Baked turbot served with potatoes and thyme (for 2 persons)	€ 90.00

THE LAND...

Chicken devilled style with salted potatoes	€ 28.00
Sirloin steak with summer mushrooms, dried courgette flower, ricotta cheese and truffle	€ 36.00
Lamb loin “scottadito” Roman style, with chicory cream and baby vegetable	€ 38.00
Slices of “Picanha” beef with “Carioca & Guacamole” sauce	€ 34.00

SIDE DISHES

Grilled vegetables	€ 10.00
Mixed salad	€ 10.00
Sautéed chicory	€ 10.00
Sautéed seasonal mushrooms	€ 10.00
Salted potatoes	€ 10.00

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