

## **DAILY MENU**



### **STARTER**

Meatballs tomato souce– Food Shot with San Marzano, Parmigiano Reggiano e basil	8,00
Tripe Roman style with tomato San Marzano, Pecorino Romano dop From Lazio	9,00
Fried Anchovies Anchovies * in Pistacchio Crust and Bell Pepper Cream	10,00
Egg barzotto pecorino cheese cream , crispy pork cheek and candied lemon (only for dinner)	10,00
Burrata di Altamura Dry Pachino Tomato, Anchovies from Cantabrico Sea	12,00
Rosted Octopus Octopus ** on Avezzano potato cream flavored with lemon	12,00
Tuna Tartare Tuna, passion fruit, berries e raspberry vinegar	12,00
Bassiano Raw Ham From Bassiano e Buffalo Mozzarella from Pontino countryside	14,00

### **FIRST COURSES**

*Homemade fresh pasta*

Tomato souce and Basil Spaghettoni made with “Senatore Cappelli” durum wheat, tomato San Marzano e basil	10,00
Cacio e Pepe Spaghettoni water and flour, Pecorino romano DOP from Lazio, Madagascar wild pepper	10,00
Carbonara Spaghettoni water and flour, organic egg, Pecorino romano DOP from Lazio, Madagascar wild pepper, crispy pork cheek	12,00
Amatriciana Pacchero water and flour, tomato San Marzano, crispy pork cheek, Pecorino romano DOP from Lazio	12,00
Ricotta and parmesan Ravioli Spinach cream, confit pachino tomatos, taggiasche olives	14,00
Paccheri alla Nina Pacchero water and flour, fresh squid, pachino tomato and pecorino romano DOP from Lazio	14,00
Gnocco with Tail Vaccinara souce Potato “gnocco”, tomato San Marzano, Bovine Tail e Trinidad Chocolate Chips	14,00



## SECOND COURSES

Burger homemade 180 gr Beef *, taleggio cheese, tomato, Caramelized Red onion e potato chips	12,00
Salmon in almond crust with stewed radicchio and velvety broccoli	16,00
Tail Vaccinara Tomato souce, Beef Tail and Trinidad Chocolate Chips	18,00
Lamb Rack Marinated whit lime, roasted pear and songino salad	18,00
Tuna Tataki in sesame crust with soya and acacia's honey	20,00
Fresh Squid Grilled fresh squid on peas velvety, wild fennel and saba's vinegar	20,00
Heart of Norwegian codfish Steamed Codfish with Lime, Red lentils cream, Grains Pistacchi and Honey	23,00
Tagliata Black Angus 280 gr Sea Salt Maldon e Sabina Extra Virgin Olive Oil, Rocket Salad e Pachino Tomatos	25,00

## SALAD AND VEGETABLE

Cicoria sautéed with garlic and Cantabrico's anchovies	6,00
Vineyard Daily's vegetables and pecorino cheese cream	8,00
Local and in-season Baked Vegetables	9,00
Grilled Chicken breast, mixed salad, roman lattuce, sweet mustard, egg yolk or ananas	10,00
Caprese, mozzarella di Bufala Cheese, Tomato, Evo Oil from Sabina and Basil	10,00
Marinated Salmon**, mixed salad, Primosale Bufala cheese, light yoghurt mustard	10,00
Greek: feta cheese, red onion, bell pepper, taggiasche olives e tzatziki sauce	10,00

"If something should not please you, please let us know immediately, you will help us grow and make you feel better"  
For any information on the allergens present in the dishes it is possible consult the **allergen register**  
which will be provided by the staff on duty.

\* Product and frozen here- \*\* Frozen / frozen at the origin