

Starters by Osteria

Mozzarella in Carozza <i>on Tomato Cream (1,3,5,7,9)</i>	€ 12,00
Crusty Bread with chicken liver pâté <i>and fruit mustard (1,7)</i>	€ 12,00

... with our Cod

Wild Icelandic Cod Fillets <i>in Tempura batter served with Mayo (4,5)</i>	€ 13,00
Creamed Portuguese Cod <i>with Crispy Filo Pastry (1,4,7)</i>	€ 13,00

... our vegetable proposals

Homemade Cacio e Pepe Potato Chips (5)	€ 8,00
Eggplant Meatballs <i>on ricotta cream and dried tomatoes (1,3,5,7)</i>	€ 12,00



First Course Pasta from the Osteria

Spaghetti di Adele <i>with wild Norwegian Cod and Yellow Datterino Tomatoes (1,4)</i>	€ 14,00
Spaghetti with black Garlic cream, <i>oil and chilli pepper (1,7,9)</i>	€ 13,00
Homemade Fettuccine with Cinnamon-flavored ragù <i>(1,4,9)</i>	€ 13,00

Traditional Roman First Course Pasta

Rigatoni alla Carbonara <i>with Pecorino Romano PDO cheese, free-range Egg, and Aged cured Pork cheek (1,3,7)</i>	€ 13,00
Mezze Maniche alla Amatriciana <i>with Peeled Tomatoes, Dry-cured Pork cheek and Pecorino Romano PDO Cheese (1,7)</i>	€ 13,00

... our Vegetable Proposals

Spaghetti with Roman Broccoli <i>sage oil and nutritional yeast (1)</i>	€ 12,00
Nerano-style egg parcels <i>on courgette cream and olive oil (1,3,7)</i>	€ 12,00



Main Courses from the Osteria

Saltimbocca alla Romana <i>with baked potatoes (7)</i>	€ 18,00
Boiled Meat Cutlet <i>with pan-fried Roman broccoli (1,3,5,9)</i>	€ 18,00
... with our Cod	
the Baccarciofo <i>Artichoke CLT stuffed with Cod breaded in Panko (1,3,4,5)</i>	€ 23,00
Wild Icelandic Cod and oven-grilled Datterino tomatoes <i>served with Potatoes and Taggiasche Olives (1,4)</i>	€ 23,00
Wild Icelandic Cod CLT <i>with chickpeas, hard-boiled eggs, parsley powder and crispy bacon puff pastry (1,3,4)</i>	€ 23,00

... our Vegetable Proposals

Viterbo red potato baked in foil <i>with yogurt sauce, lemon and aromatic herbs (7)</i>	€ 15,00
Chickpea, Courgettes and Leek Burger <i>with Seasonal Salad and Tomato Powder (1,10)</i>	€ 16,00

Food Side Dishes from the Osteria

Roman-style artichoke (1)	€ 8,00
Artichoke of Giudia (5)	€ 8,00
Baked Potato Boats with Golden Onions	€ 7,00
Roman Broccoli with Garlic, Oil, and Chili Pepper	€ 7,00



The Desserts from Osteria

Chef's Tiramisù (1,3,7)	€ 7,00
Sicilian Cassata <i>with ricotta, chocolate and candied fruit (1,3,7,8)</i>	€ 8,00
Hazelnut and zabaglione ingot <i>with dark chocolate icing (3,8)</i>	€ 8,00
The dessert of the Osteria (1,3,7,8)	€ 8,00

Cover charge and Bread	€ 2,00
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Allergens: 1 Gluten, 2 Crustaceans and derivatives, 3 Eggs and derivatives, 4 Fish and derivatives, 5 Peanuts and derivatives, 6 Soy and derivatives, 7 Milk and derivatives, 8 Nuts and derivatives, 9 Celery and derivatives, 10 Mustard and derivatives, 11 Sesame seeds and derivatives, 12 Sulphur dioxide and sulphites, 13 Lupins and derivatives, 14 Molluscs and derivatives.