

APPETIZERS

Brioche and Anchovies

marinated anchovies, homemade brioche, stracchino cheese, and lemon (1, 3, 4, 6, 7, 14)

8 euros

Stuffed sage

fried sage stuffed with Gorgonzola cheese, grape and anise chutney (1, 3, 6, 7, 9, 14)

8 euros

Tartare and *puntarelle*

piemontese Fassona beef tartare, puntarelle, anchovies, and bottarga roe (3, 4, 10, 14)

12 euros

“Purgatory” eggs

*free-range egg, scrambled with tomato sauce, pecorino cheese and mint,
homemade chocolate bread (1, 3, 6, 7)*

8 euros

Porchetta from the Castelli to Ostia

*Pork roast “porchetta” with herbs, weever fish, yogurt and ginger sauce,
wild mixed salad with mustard seeds (3, 4, 6, 9, 14)*

12 euros

Pizza and Mortadella

*mortadella croquettes with white pizza breading, Parmigiano reggiano cheese,
and caramelized red onion (1, 3, 6, 7, 14)*

8 euros

Bread - 3 euros

FIRST COURSES

Tonnarelli Carbonara

fresh pasta, pecorino romano cheese, crispy bacon, black pepper, eggs (1, 3, 6, 14)

12 euros

Pici at Tomato sauce

fresh pasta made with water and flour, crushed peeled tomatoes, and basil (1)

11 euros

Cappelletti with Broccoli and Turbot fish

fresh homemade pasta filled with turbot fish, pil-pil and soup of turbot fish and broccoli (1, 3, 4, 8, 10, 14)

16 euros

Tonnarelli Cacio e Pepe

fresh pasta, pecorino romano cheese, black pepper (1, 3, 6, 14)

12 euros

Risone with "formaggino mio"

dried pasta, buffalo mozzarella, butter, and parmesan cheese with a surprise and farmyard ragù (1, 3, 6, 8, 14)

13 euros

Spaghetti at "Padellino"

dried pasta at Norcina style (1, 3, 6, 14)

14 euros

Rigatoni Amatriciana

pasta, pecorino romano cheese, tomato sauce, bacon, black pepper (1, 3, 6, 14)

12 euros

MAIN COURSES

Octopus

skewer of octopus, roasted pumpkin with its juices,
black cabbage and chicory (4, 10, 13, 14)*

16 euros

Our rooster

pork-baked rooster glazed with pears, jus de volaille, and crispy potatoes (6, 14)

22 euros

Farmer's roll

*cabbage, potatoes with brown butter and chives, parmesan and vanilla sauce,
fermented blueberries (6,14)*

15 euros

Umbrina fish "Cacciatora - style"

mediterranean fish, olives, capers, and seared leek (4, 6, 8, 14)

19 euros

Beef fillet

grilled 300-gram cut 300 grams with Cesanese wine sauce (6, 14)

29 euros

"They Call Me Trinity"

ribs, sausage, and beans (8, 14)

15 euros

SIDE DISHES

Buttered Avezzano potatoes

flavored with thyme, shallot, and rosemary (6)

euros 6

Mushrooms

with garlic, oil, and chili pepper (6,14)

euros 6

Sauteed vegetables

Sautéed mixed field vegetables with garlic and oil

euros 6

Roman-style Puntarelle

with anchovy sauce (4,14)

euros 8

Added egg botargo (3) plus euros 2.

Please report any food intolerances and/or allergies.

ALLERGENS

1. Cereals and cereal products - 2. Shellfish - 3. Eggs - 4. Fish - 5. Peanuts - 6. Milk -
7. Tree nuts - 8. Celery - 9. Mustard - 10. Soy - 11. Sesame - 12. Lupin -
13. Molluscs - 14. Sulphites

* In the absence of fresh products, ingredients with an asterisk may be frozen or deep-frozen.

DRINKS

Bottled mineral water, sparkling San Pellegrino
or Panna
4 euros

Microfiltered sparkling or still water
2.5 euros

Coca-Cola, Coca-Cola Zero, Fanta
4 euros

Draft Beer – 4 Luppoli Poretti Lager, 5% alc.
3.5 euros for 0.2 cl – 6 euros for 0.4 cl

Draft Beer – 9 Luppoli Poretti IPA, 5.9% alc.
4 euros for 0.2 cl – 7 euros for 0.4 cl

Poretti Beer Alcol Free, 0,5% alc.
6 euros for 0.33 cl by bottle

Espresso, macchiato, decaffeinated coffee
2.5 euros

Cappuccino, latte macchiato
4 euros

Service cost - 3 euros per person

WINE BY THE GLASS

Prosecco DOC Treviso – *Villa Sandi, vol. 11,5%*

7 euros

Metodo Classico – *Gian Marco e Letizia Moratti, vol. 12,5%*

10 euros

Velobra – *Red, Lazio, Cesanese del Piglio DOCG, Giovanni Terenzi, vol. 14,5%*

7 euros

Merlot – *Red, Lazio IGT, D'Amico, Villa Tirrenia, vol. 14%*

8 euros

Barbera d'Alba Ruvei – *Red, Marchesi di Barolo, vol. 14%*

10 euros

Frascati – *White, Lazio DOC, Principe Pallavicini, vol. 13,5%*

7 euros

Chardonnay – *White, Lazio IGT, D'Amico, Calanchi di Vajano, vol. 13%*

8 euros

Pinot Grigio – *White, Alto Adige DOC, San Michele Appiano, vol. 13,5%*

10 euros

Something about our collaborators

At the heart of the Taverna's culinary project is the need to rely only on trusted suppliers who treat their ingredients with the proper respect and consideration.

The meats we use come from the historic Bayslach butcher shop in Piazza Alessandria and the Galli Group.

All eggs are supplied by a farm in the Agro Pontino area that raises free-range chickens, Uovo Felice.

We source our fresh pasta (in addition to making it in-house) from the "Drogheria Fratelli Alecci" in Piazza Bologna.

The fish we cook is caught in the Mediterranean and supplied by companies such as Ittica Urbano and Ittica 3 Esse, while the fruit and vegetables arrive daily from the stall at "Urka Che Frutta" in Piazza Alessandria.

Some cheeses come from the historic Micocci shop on nearby Via Collina.

The fresh bread is from the historic Forno Roscioli.

As for the rest, it's all our own work.

Enjoy your meal.

The kitchen and dining room at Flavia.