

## **About us**

*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 from Orme Valori Agricoli and Fedro Gusto Autentico.*

*All eggs come from Uovo Felice, a farm in the Agro Pontino area where hens are raised free-range.*

*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 Ittica 3 Esse, while the fruit and vegetables arrive daily from the stall at "Urka Che Frutta" in Piazza Alessandria.*

*Dairy products and cheeses come from the historic Micocci shop on nearby Via Collina.*

*The fresh bread is from Forno Roscioli bakery.*

*Everything else is made by us.*

**Enjoy your meal.**

**The kitchen and dining room  
at Flavia**

# APPETIZERS

## **Tartare di Fassona – 12 €**

*hand-chopped Piedmontese Fassona beef, seasonal sauce and vegetables (1,9)*

## **“Pizza and Mortadella” croquettes – 9 €**

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

## **Brioche with marinated anchovies – 10 €**

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

## **Aged amberjack – 12 €**

*with asparagus, kiwi, orange, and walnut milk (4,7)*

## **Small potato frittata – 9 €**

*pan-fried egg, potatoes, citrus cream and chives (3,6)*

## **Vitello tonnato – 11 €**

*veal, tonnato sauce, sweet-and-sour carrots and red onion, caper flowers (3,4,7,14)*

## **Gnocco alla Romana – 9 €**

*fried semolina dumplings filled with creamy Parmigiano Reggiano PDO (1,3,6,14)*

**Bread basket (1,7) – 3 €**

## FIRST COURSES

### **Tonnarelli Carbonara – 12 €**

*fresh homemade pasta, eggs, aged guanciale, Pecorino Romano PDO, black pepper (1,3,6,14)*

### **Rigatoni Amatriciana – 12 €**

*dried pasta, Pecorino Romano PDO, Amatriciana sauce, aged guanciale, black pepper (1,3,6,14)*

### **Tonnarelli Cacio e Pepe – 12 €**

*fresh homemade pasta, Pecorino Romano PDO, black pepper (1,3,6,14)*

### **Risotto without tomato and raw prawns – 17 €**

*risotto with clear seasonal fruit extract (including peach), evoking tomato water, raw prawns and citron zest (2,6,20)*

### **Rabbit-filled bottoncini – 16 €**

*fresh handmade pasta stuffed with cacciatora-style rabbit, smoked buffalo mozzarella and capers (1,3,6,8,14)*

### **Trastevere-style salt cod fusillone – 15 €**

*Gragnano pasta, salt cod, onion, pine nut milk and sumac (1,3,4,7,14)*

### **Tagliolini with wild herbs – 14 €**

*fresh homemade pasta, smoked butter, seasonal vegetable ragù (1,3,6,8,10,14)*

### **Crispy spaghettone – 15 €**

*pan-crisped spaghettone, sausage, and peas (1,3,6,14)*

## MAIN COURSES

### **Roasted octopus – 22 €**

*octopus, carrots, roasted lettuce (13,14,20)*

### **Our cockerel – 22 €**

*Vercelli cockerel cooked under a brick, jus and pear “honey” glaze (6,14)*

### **Beef fillet – 29 €**

*300 g cut with Béarnaise sauce (3,6,14)*

### **Stuffed zucchini – 16 €**

*Roman zucchini, mint beurre blanc, scapece-style zucchini (6,14)*

### **Spit-roasted Saltimbocca – 16 €**

*veal, butter, sage and Prosciutto di Parma PDO (1,6,14)*

### **Croaker in “acqua pazza” style – 17 €**

*Mediterranean croaker, light fish broth, wild fennel oil (2,4)*

## **SIDE DISHES**

### **Sautéed Swiss chard and chicory – 6 €**

*sautéed with garlic and oil*

### **Crispy Avezzano potatoes – 7 €**

*puff pastry potato terrine with brown butter (6)*

### **Marinated aubergines – 7 €**

*in oil with chili pepper, garlic, and parsley (14)*

## **DRINKS**

San Pellegrino water – 4 €

Panna water – 4 €

Microfiltered sparkling or still water – 2,5 €

Coca-Cola, Coca-Cola Zero, Fanta - 4 €

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

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

Poretti alcohol-free beer, 0,5% alc.  
6 € for 0.33 l by bottle

Espresso, macchiato, decaffeinated coffee – 2,5 €

Cappuccino, latte macchiato - 4 €

**Service cost – 3 € per person**

# WINE BY THE GLASS

## **Sparkling wines**

Gian Marco e Letizia Moratti, *Metodo Classico*, vol. 12,5% - 10 €

Villa Sandi, *Prosecco Doc Treviso*, vol. 11% - 7 €

## **Lazio red wines**

Giovanni Terenzi, Velobra, *Cesanese del Piglio*, Lazio DOCG, vol. 14,5% - 7 €

D'Amico, Villa Tirrenia, *Merlot*, Lazio IGT, vol. 14% - 8 €

Giangirolami, Pancarpo, *Cabernet Sauvignon*, Lazio IGP, Biologico, vol. 13,5% - 9 €

## **Lazio white wines**

Principe Pallavicini, *Frascati*, Lazio, vol. 12,5 % - 7 €

D'Amico, Calanchi di Vajano, *Chardonnay*, Lazio IGT, vol. 13% - 8 €

*Passerina del Frusinate*, Corte dei Papi, Lazio IGP, vol. 13% - 9 €

Please report any food intolerances and/or allergies.

### **ALLERGENS**

1. Cereals and cereal products – 2. Crustaceans – 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

20. When fresh products are not available,  
these ingredients may be frozen or deep-frozen.