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
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.

Everything else is made by us.

Enjoy your meal.

The kitchen and dining room at Flavia

APPETIZERS

Beef tartare – 14 €
hand-chopped Dama degli Appennini beef, grapes, Gorgonzola and crisp flatbread with cooked grape must (1,6,9,14)

“Pizza and Mortadella” croquettes – 10 €
mortadella croquettes with white pizza breading, Parmigiano Reggiano PDO and caramelized red onion (1,3,6,7,14)

Brioche with marinated anchovies – 11 €
marinated anchovies, homemade brioche, stracchino cheese, lemon (1,3,4,6,7,14)

Baby squid alla “Pizzaiola” – 14 €
baby squid in tomato and oregano sauce (6,13,14)

Scrambled eggs in “Purgatory” – 11 €
barn-laid eggs scrambled with tomato, Pecorino cheese and calamint, served with homemade chocolate bread (1,3,6,7)

Vitello tonnato – 12 €
veal, tonnato sauce, sweet-and-sour carrots and red onion, caper flowers (3,4,7,14)

Gnocco alla Romana – 9 €
a fried semolina dumpling filled with creamy Parmigiano Reggiano PDO (1,3,6,14)

Bread basket (1,7) – 3 €

FIRST COURSES

Tonnarelli Carbonara – 13 €
fresh artisan pasta, eggs, aged Lazio guanciale, Pecorino Romano PDO, black pepper (1,3,6,14)

Rigatoni Amatriciana – 14 €
dried pasta, Pecorino Romano PDO, Amatriciana sauce, aged Lazio guanciale, black pepper (1,3,6,14)

Tonnarelli Cacio e Pepe – 12 €
fresh artisan pasta, Pecorino Romano PDO, black pepper (1,3,6,14)

Pasta "Formaggino Mio" – 16 €
pasta with butter and Parmesan, with a hidden centre of slow-cooked farmyard meat ragù (1,3,6,8,14)

Rabbit-filled bottoncini – 16 €
homemade fresh pasta filled with hunter-style rabbit, smoked provola cheese, extraction of milk from buffalo mozzarella and black lemon (1,6,8,14)

Trastevere-style salt cod fusillone – 16 €
Gragnano pasta, salt cod, onion, pine nut milk and sumac (1,3,4,7,14)

Gnocchi with wild herbs – 15 €
homemade potato and seasonal herb gnocchi, fennel ragù, almond milk, orange (1,3,6,7,8,10,14)

Crispy spaghettone – 15 €
pan-crisped thick spaghetti with sausage, cream and seasonal mushrooms (1,3,6,8,14)

MAIN COURSES

Roasted octopus – 24 €
octopus, pumpkin and Tuscan kale (6,13,20)

Brick-pressed cockerel – 26 €
Vercelli cockerel cooked under a brick, served with its jus and a pear "honey" glaze (6,14)

Beef fillet – 29 €
300 g cut with Cesanese wine sauce (6,8,14)

Stuffed Savoy cabbage roll – 16 €
Savoy cabbage stuffed with brown-butter potatoes and chives, Parmesan and vanilla sauce, fermented blueberries (6,14)

Spit-roasted Saltimbocca – 18 €
veal, butter, sage and Prosciutto di Parma PDO (1,6,14)

Romanesco broccoli and skate – 22 €
skate, Romanesco broccoli and Pecorino Romano PDO (4,6,8,14)

SIDE DISHES

Sautéed Swiss chard and chicory – 7 €
sautéed with garlic and oil

Crispy potatoes – 7 €
potato terrine with butter (6)

Seasonal mushrooms – 9 €
seasonal mushrooms glazed with butter (6)

DRINKS

San Pellegrino water – 4 €

Panna water – 4 €

Nepi water – 3,5 €

Coca-Cola, Coca-Cola Zero, Fanta – 4,5 €

Draft Beer – 4 Luppoli Poretti Lager, 5% alc.
4 € for 0,2 l – 7 € 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 - bottle

Espresso, macchiato, decaffeinated coffee – 2,5 €

Cappuccino, latte macchiato - 4 €

Service charge – 3 € per person

WINE BY THE GLASS

Sparkling wines

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

Val d'oca, *Prosecco Doc Treviso*, vol. 11,5% - 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, Organic, 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. Gluten 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.