

ANTIPASTI:

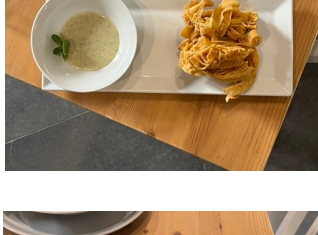


Focaccia

*Pinza romana
olio sale e
rosmarino*

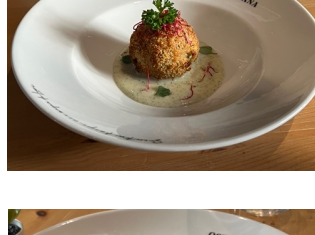


Puntarelle e Burrata



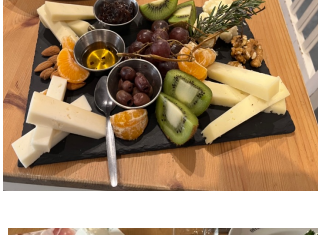
Trippa Fritta

Trippa fritta
accompagnata da
crema cacio pepe e
mentuccia



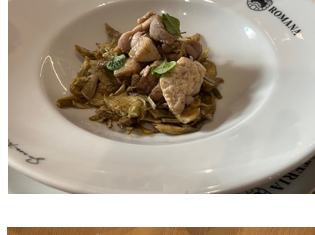
Carciofo

Ripieno di ricotta
di pecora avvolto da
guanciale, panato
cotto al forno, su
crema di cacio pepe
e mentuccia



Degustazione formaggi

Formaggi laziali
accompagnati da miele al
tartufo e cipolla
caramellate



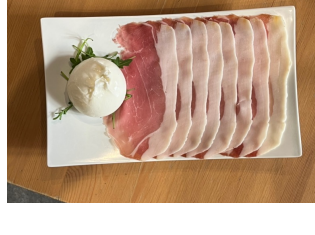
Carciofi e animelle

Ripassati aglio olio
mentuccia sale pepe
nero, animelle di
vitello ripassate
olio evo aglio sale



Lingua

Lingua di manzo
tagliata fina
accompagnata da
salsa verde

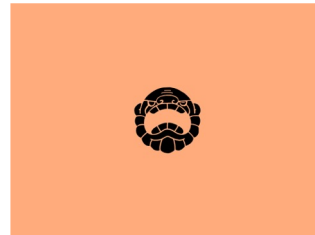


Prosciutto e burrata

PRIMI:



Bucatini all' amatriciana



Spghettoni cacio e pepe



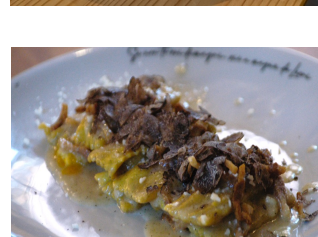
Mezzemaniche grigia con carciofi

Mezzemaniche con
carciofi guanciale e
pecorino



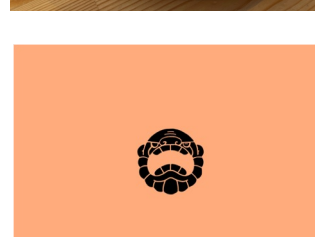
Fettuccine con ragù 5/4 d'agnello

Fettuccine all'uovo
con ragù d'agnello
con pecorino romano

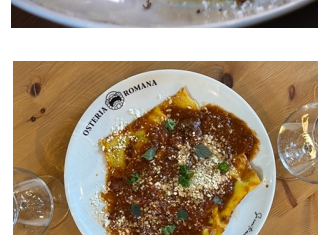


Agnolotti carbonara

Fatto in casa ripieno
carbonara con
pecorino romano e
guanciale croccante



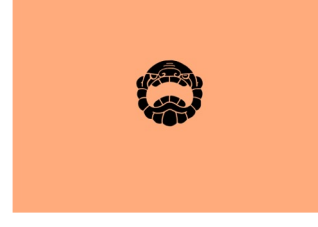
Fettuccine cozze pecorino



Ravioli piccapò

Ravioloni ripieni di bollito
alla picchiapò mantecati
con sugo di cottura e
spolverata di pecorino
romano

SECONDI:



Stracotto

Muscolo di manzo
stracotto al vino
rosso, su crema di
patate arrosto



Agnello arrosto

Carrè d'agnello
croccante cotto al
forno, con crema di
patate arrosto



Come saltin' bocca

Filetto di vitello
IT, infarinato e cotto
con burro al prosciutto
crudo e salvia



Tagliata

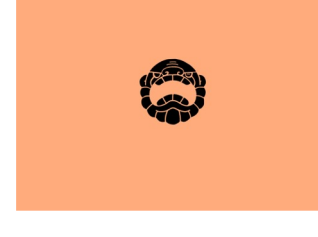
Tagliata cube
roll di manzo
alla griglia



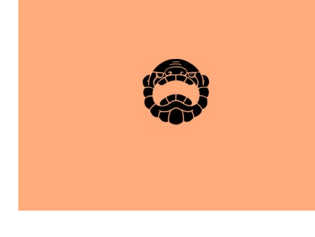
Salmone

Salmone al
forno, con
salsa ai frutti
di bosco

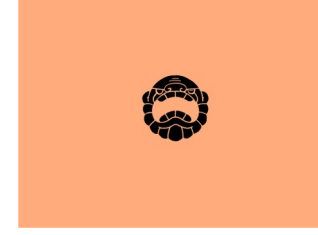
CONTORNI:



Cicoria ripassata

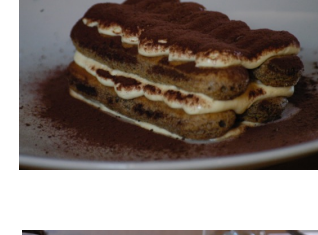


Insalata mista

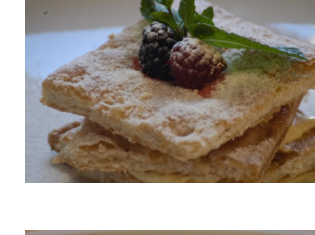


Patate

DOLCI:



Tiramisù



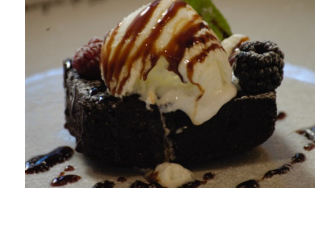
Millefoglie

Millefoglie con
crema al
mascarpone,
nutella o frutti
di bosco.



Ricotta e Visciole

Ricotta e visciole,
crumble di frolla
crema di ricotta
marmellata di visciole



Brownie

Brownie al
cioccolato con
gelato alla
panna e
caramello

BEVANDE:



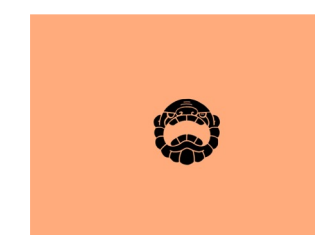
Coca cola 1.5lt



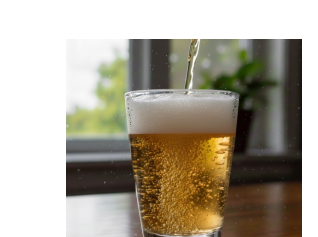
Fanta grande 1.5lt



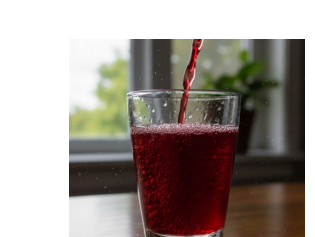
Acqua



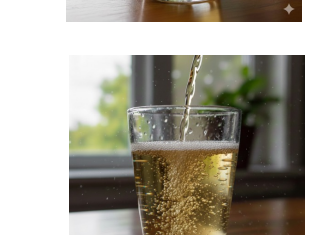
Lattine 33cl



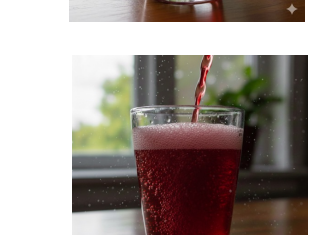
Ichnusa 20/40cl



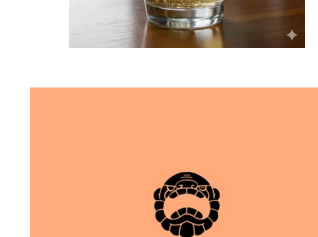
Vino della casa rosso 25cl, 50cl, 1lt



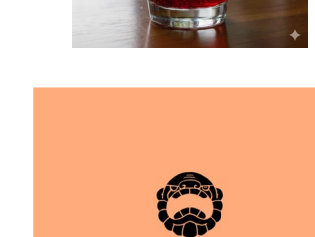
Vino della casa bianco 25cl, 50cl, 1lt



Vino frizzante bianco e rosso 25cl, 50cl, 1lt



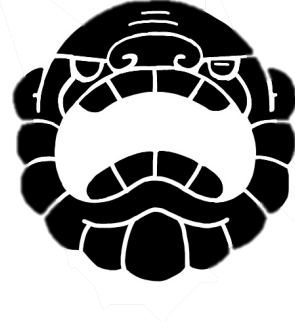
Amari



Distillati

LECRI OSTERIA ROMANA

VIA FEDERICO OZANAM, 92 - ROMA
(PROV. ROMA)



--COSTO DEL SERVIZIO: 2€ A PERSONA--