



ROMAN HOLIDAY: ITALIAN CITY CENA

Antipasto (Choose 1)

CARCIOFI ALLA ROMANA (in season)

Artichokes stuffed with bread crumbs, cheese and mint, braised in olive oil, white wine, and water

BRUSCHETTE STAGIONALI

A selection of seasonal toppings on toasted bread rubbed with garlic and drizzled with extra-virgin Italian olive oil -- from tomato-basil to tuna and white bean, spicy sausage with orange segments to artichoke and olive purees, the list is long!

FRIED ZUCCHINI FLOWERS (IN SEASON)

Delicate pumpkin flowers stuffed with mozzarella cheese and a touch of anchovy, battered and fried to perfection

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Primo Piatto (choose 1)

PASTA ALL'AMATRICIANA

Classic Roman sauce of tomato, guanciale (delicious pork jowl bacon), onion, and pecorino romano

SPAGHETTI ALLA CARBONARA //CACIO e PEPE

Another Roman classic, with fresh organic eggs, pecorino romano cheese, crispy pancetta, and lots of cracked black pepper (Cacio e Pepe is just the cheese and pepper)

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Secondo Piatto (choose 1)

LAMB CHOPS "SCOTTADITO"

Pan-seared marinated lamb chops, with garlic and rosemary roasted potatoes

SALTIMBOCCA ALLA ROMANA

The Roman classic: veal *scaloppine* (can substitute chicken or turkey) with prosciutto and sage in a white wine sauce. With broccoli (Roman, when available) cooked to tender with garlic, olive oil, and a pinch of peperoncino.

BACCALA' DEL GHETTO ROMANO

Cod with cherry tomatoes, white wine, raisins, pine nuts, and parsley. With wilted wild greens.

POLLO ALLA ROMANA

Seared and then braised slowly with red and yellow peppers, onions, tomatoes, herbs, and white wine. With potatoes and a green veg.

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Dolce (choose 1)

RICOTTA CHEESECAKE

Studded with chocolate chips, if you like. Balsamic berries on the side.

TIRAMISU'

The classic, with fresh mascarpone (no cream -- it's not in the original recipe and it's not needed), lady fingers, espresso, and cocoa.

HOMEMADE GELATO/SORBETTO

Homemade, with seasonal flavors available, from vanilla, *bacio* (hazelnut chocolate) and *stracciatella* (chocolate chip), to strawberry-balsamic, almond, and grapefruit-rosemary-campari.