

Summer Menu à la carte



L'ULIVETO
ROOF GARDEN
RISTORANTE

Starters

Platter of assorted Lazio Salumi and Cheese

Prosciutto crudo di Bassiano 18 mesi, Guanciale amatriciano, Porchetta dello Chef, Salame felino, Pecorino Romano dop "Buccia Nera", Caciotta alle vinacce

20€

Buffalo Mozzarella cheese with aged Ham from Bassiano

16€

Seafood platter

Octopus soppresata, smoked Swordfish, marinated Norwegian Salmon and smoked Tuna

28€

Carpacci and Tartare

Carpaccio of red fin Tuna, extra virgin olive Oil, "Agropontino" Kiwi Vinegar aged for five years, Salt, Pepper, with wild Rocket and confit Tomatoes

18€

Beef Carpaccio homemade with Aromatic Herbs and Orange juice, "Agnoni" reserve Artichokes in Oil and Grana flakes

16€

"Marango" Beef Tartare, red Egg, powders of Capers and Gaeta Olives with black Truffle

18€

Salmon Tartare and smoked Burrata, with wafer of Apple Smith and wild Fennel

16€

Our Veg & Veggy dishes

Chickpea cream with Paprika powder and crisp Vegetables

10€

Parmigiana style with Eggplants and Courgettes with Vegetables cream and Almonds

13€

INFO & RESERVATIONS



Summer Menu à la carte

Fried

Fries Anchovy	9€
Traditional roman Suppli with "Riserva San Massimo" rice, Cherry Tomatoes sauce and Basil	3,5€
Potato croquette with aged Ham from Bassiano	3,5€
Traditional roman Courgettes Flowers with Ricotta cheese and Anchovy	4€
Aged Stracchino cheese breaded with Sesame seeds	5€

Our Pinse

with Rosemary 6€ - Margherita 9€ - Ham and Mozzarella cheese 10€ - Mushrooms 11€
Tomato and spicy Salami 10€ - Courgettes Flowers and Anchovy 12€

Our Pinse are a handmade product with EVO; rising with mother yeast 96 hours.

First courses

Our Fettuccine pasta with Butter, Parmigiano Reggiano aged 24 months from Collina cheese and black Truffle	18€
Handmade Rigatoni all'Amatriciana with yellow and red Datterini Tomatoes and crispy Hog Jowl	15€
Fresh handmade rigatoncini with "Marango" white ragout, Lemon zest, Thyme and Parmigiano Reggiano aged 24 months from Collina	16€

INFO & RESERVATIONS

Summer Menu à la carte



L'ULIVETO
ROOF GARDEN
RISTORANTE

Risotto carnaroli "Riserva San Massimo", cream of Blueberry Shrimps, spicy Paprika and seared Shrimp 20€

Our Potato Gnocchetti Cream of Courgettes and Flowers with Almonds and Balsamic glaze 15€

Artisanal Spaghettoni with fresh Datterini, Sea Bass and Basil Pesto 20€

*Dishes can be made gluten free upon request.
The type of pasta may vary.*

Second courses

Roast-Beef of Lazio adult bovine "Marango" with Mustard and baked Potatoes from the Lazio countryside 19€

Veal brisket cubotto alla fornara with with Peppers marinated in Basil Oil 20€

Red fin Tuna tataki, Celeriac puree, mixed tubers in the oven with Red Fruits and Tabasco Mayonnaise 22€

Cheeseburger & French fries* Marango Beef Hamburger 180gr and fried Potatoes from the Lazio countryside 16€
**Additional € 1: caramelized onions, extra cheese, bacon, tomato.*

Aubergine Parmigiana with Basil 15€

Baked Sea Bass fillet in Pistachio crust with Scapece Courgettes 24€

*Burgers are served with sauces on the side.
Burgers can also be served with gluten-free bread*

INFO & RESERVATIONS



Summer Menu à la carte

Side dishes

Fried Potatoes from the Lazio countryside	6€
Baked multicolored Potatoes from the Lazio countryside	6€
Mixed field Salad	6€
Steamed mixed Vegetables	8€

Our Desserts

Mixed Fruit salad with Berries	7€
Creamy dark Chocolate with Puff Pastry crumble and Raspberries	10€
Traditional Coffee Tiramisù	9€
Cheesecake del "Moroso" with artisanal Buffalo Ricotta from Fondi and Berries	10€
Roman Tart with Sour Cherries	7€
Vanilla sundae with Coffee	7€
Vanilla sundae with Alcohol	8€
Wild Strawberry/Lemon sorbet	8€
Mixed Ice Cream cup:	8€
Madagascar Vanilla, Dark Chocolate, Sicilian Pistachio, Wild Strawberries, Lemone	

INFO & RESERVATIONS