

STARTERS

- ◆ I FIORI STILEOSTERIA 9.00
Baked zucchini flowers filled with buffalo mozzarella, anchovies and parmesan served with tomatoes and basil bruschetta
- ◆ LE CROCCHETTE E IL BACCALA' 9.00
Creamed cod fish croquettes on courgette cream with red onion compote
- ◆ LA TARTARE, I CARCIOFI E L'UOVO DI QUAGLIA 12.00
Beef fillet tartare with chopped hazelnuts, quail egg and fried artichokes
- ◆ IL TORTINO E LA ZUCCA 10.00
Pumpkin and potato pie filled with taleggio cheese served with raw ham
- ◆ LE ALICI 10.00
Fried anchovies
- ◆ LE BRUSCHETTE E IL SALMONE 9.00
Bruschetta with marinated salmon, guacamole and dill
- ◆ L'UOVO E IL TARTUFO 12.00
Breaded poached egg on potato soup and crispy bread with fresh Norcia truffle
- ◆ IL GRAN TAGLIERE (Mixed Starters) 18.00
Mixed bruschetta, cured pork tenderloin, raw ham, baked cacione, buffalo mozzarella DOP, Fiori StileOsteria and marinated courgettes
- ◆ LE BRUSCHETTE MISTE 12.00
Toasted homemade bread with Goose speck and truffle cream sauce, buffalo mozzarella and anchovies, lardo (cured strips of fat)

PASTA-TRADITIONAL

- ◆ LA CACIO E PEPE 9.00
Homemade tonnarelli with Pecorino Romano cheese and white ground pepper
- ◆ LA AMATRICIANA 10.00
Homemade tonnarelli with crispy cured pork cheek in a tomato, Pecorino Romano cheese sauce with ground white pepper
- ◆ LA GRICIA E I CARCIOFI 11.00
Homemade tonnarelli with crispy pork cheek, artichokes, Pecorino Romano cheese and white ground pepper

PASTA-SPECIALTY

- ◆ LA CACIO E PEPE E I GAMBERI 14.00
Homemade tonnarelli with Pecorino Romano cheese, pink prawns from Mazara del Vallo marinated in lime, pistachios, mint and white ground pepper
- ◆ I TONNARELLI E IL TARTUFO 15.00
Homemade tonnarelli with fresh truffle, courgette flowers, courgettes and parmesan
- ◆ L'INTEGRALE VEGETARIANA 11.00
Homemade wholemeal flour tonnarelli with artichokes, sweet red onion, basil and almond pesto, Andria burrata cheese and parmesan
- ◆ LE TAGLIATELLE NERE, IL TONNO E IL BROCCOLO 14.00
Homemade tagliatelle with cuttlefish ink, garlic, oil and chilli pepper with Roman broccoli and lime marinated tuna
- ◆ L'AMATRICIANA DI BACCALA' 11.00
Homemade tonnarelli with cod fish, fresh tomato sauce, pepper and Pecorino Romano cheese
- ◆ I TONNARELLI E LA ZUCCA 10.00
Homemade tonnarelli with beef ragout, pumpkin cream, sage and parmesan fondue
- ◆ I RAVIOLI DI CARBONARA 12.00
Homemade ravioli filled with egg, crispy pork cheek served with Pecorino Romano cheese and white ground pepper

MEAT AND FISH-TRADITIONAL

- ◆ GLI STRACCETTI E I CARCIOFI 16.00
Veal strips and artichokes sauteed in white wine in the phyllo dough basket with parmesan flakes
- ◆ LA TAGLIATA DI TONNO 16.00
Seared tuna steak (blast chilled) served with balsamic reduction and spinach, olives, cherry tomatoes and fennel salad
- ◆ L'AGNELLO PANATO 18.00
Breaded lamb chops with sautéed Roman broccoli

MEAT AND FISH-SPECIALTY

- ◆ L'ORATA E I PISTACCHI 18.00
Sea bream cooked on lava stone in pistacchio crust with sauteed escarole (with anchovies, olives and chilli)
- ◆ IL SALMONE E LA TERIYAKI 16.00
Salmon cooked on lava stone served with teriyaki sauce and spinach raisins and almonds
- ◆ LA TAGLIATA DI ANATRA AL VINO ROSATO 18.00
Sliced duck breast cooked on lava stone with rose wine sauce served with baked potatoes
- ◆ LA VARIAZIONE DI CALAMARO 20.00
Squid stuffed with potatoes and escarole; grilled squid on bread and cherry tomatoes; fried squid with red onion
- ◆ LA SELEZIONE DI FILETTO DI MANZO ITALIANO
BALSAMIC VINEGAR - *Beef fillet with balsamic vinegar sauce served with rocket, cherry tomatoes and parmesan flakes* 16.00
- RED WINE - *Beef fillet with red wine sauce and Pecorino cheese flakes* 16.00
- STILEOSTERIA - *Beef fillet with Norcia black truffle wrapped in lardo served with chicory and rosemary potatoes* 18.00

SIDE

- ◆ LA SCAROLA RIPASSATA 5.00
Sauteed escarole (escarole with anchovies, olives and chilli)
- ◆ LE PATATE AL FORNO - Baked potatoes 5.00
- ◆ LA CICORIA RIPASSATA - Sauteed chicory 5.00
- ◆ GLI SPINACI - Spinach with raisins and almonds 5.00
- ◆ SAUTEED ROMAN BROCCOLI 5.00
- ◆ L'INSALATA 5.00
Salad with spinach, rocket, cherry tomatoes, fennel and marinated courgettes

DESSERTS

- ◆ IL TIRAMISÚ 5.00
Homemade tiramisu with Savoiard biscuits, coffee and mascarpone cheese
- ◆ LA TAZZINA DI TIRAMISÚ 3.00
Homemade tiramisù served in a little cup
- ◆ IL TORTINO ALLE MELE 6.00
Warm shortcrust pastry filled with cinnamon-scented apples and almonds served with vanilla cream
- ◆ LA CROSTATA STILEOSTERIA 5.00
Tart with a ricotta cheese mousse and raspberry compote
- ◆ IL FONDENTE AL CIOCCOLATO 6.00
Dark chocolate pie with warm heart served with mascarpone cream
- ◆ LA CHEESECAKE 5.00
Yogurt cheesecake with honey and pistachios
- ◆ LE TRE CATALANE 7.00
Variation of crème brulee: classic; mandarin; dark chocolate and almonds
- ◆ LA SELEZIONE STILEOSTERIA 12.00
Crostata StileOsteria, Classic crème brulee, Tiramisù and Cheesecake

DRINKS

- WATER 2.00
- COFFEE 2.00
- MENABREA BEER 33 cl 3.50
- UNFILTRED ICHNUSA BEER 50 cl 5.00
- COKE 33 cl 3.00