

:GARUM:

Sourdough Roman bread, moretum

Ostriche Oysters, lovage dressing 4.7

Salumi Cured meat & salumi 18

Crudo Kingfish, barley, sorrel and cucumber, garum 20

Polipo Octopus gaeta style, sourdough, olives, tomato, capers 22

Peperoni Goats curd, basil, capers, grain 18

Puls Zucchini, pecorino, farro 18

Quaglia Quail, honey, garum, fennel, currants, pine nuts 22

Cacio e Pepe Tonarelli, pecorino, pepper 24

Carbonara Fettuccini, guanciale, pecorino, egg 24

Amatriciana Bucatini, pancetta, tomato, chilli 24

Vongole Taglierini, clams, chilli, parsley 28

Creste di Gallo Pecorino, silver beet, sultana 28

Polenta Barley, pecorino, olive oil 12

Farro Cauliflower salad 12

Insalata Cos lettuce, oregano 10

Patate Tegame, parmigiano, margoram 12

Pesce Local fish, crab, celery, ginger, coriander 42

Vitello White Rocks veal shoulder, sage, prosciutto, semolina 42

Scotta Ditto Akady lamb, parsley, capers, anchovy, radicchio 45

Bisteca Porterhouse, chicory 56

Salsiccia Lucanian sausage, kale, pine nut, sage, for two 65

Quinto Quarto In the cuisine of modern Rome, Quinto Quarto (literally the “fifth quarter”) refers to offal. We pay homage to this tradition showcasing an offal dish on each menu.

Coda Alla Vaccinara Ox tail, Sultana, Pine Nut, Chocolate 35

Open: Mon - Fri, 6am - late
Sat - Sun 6:30am - late