

Welcome I'm Alessandro Pistoia, Giulietta's cook and host, my type of place is a gastronomy laboratory which for legislative reasons concerning the first district, unlike a restaurant with administration, cannot serve at the table. For this reason the pad with the pen on the table are used to mark the dishes of your liking, interspersed with a line to separate the outputs, the disk that will play on your table will indicate that your dishes are ready to be collected on the large table upon entry, the disc switches off from the button below. Thank you so much for your understanding and please don't mind for this absurd dynamic.

ALLERGEN LIST: *Gluten (1) Crustaceans (2) Clam (3) Eggs (4) Fish and derivative (5)*

Milk and derivatives (6) Nuts and derivatives (7) Celery derivatives (8)



TO GET STARTED

- 1- Selection of starters, stuffed Zucchini Flowers, creamed cod, Squid on creamed potato with ginger and rosemary, and burratina from Andria with confit cherry tomatoes 24,00 (200g x 150k) (5,6,7)
- 2- Foie gras escalope on bread with beetroot ice cream 14,00 (1,6)
- 3- Squid on creamed potato with ginger and rosemary 18,00 (150g x 70K)
- 4- Creamed cod on corn polenta and rosti potatoes 17,00 (160g x 60,60k) (1,5)
- 5- Burratina from Andria with anchovies from the Cantabrian Sea on a green salad and tomatoes 17,00 (200g x 85k) (6)
- 6- Black Aspromonte ham on Roman crunchy pizza 30,00 (180grx80k) (1,6)
- 7- Gold quality Iberian ham on crispy Roman pizza 24,00 (200g x 150k) (1,6)
- 8- Zucchini flowers with ricotta on saffron fondue 16,00 (100g x 106k) (6)
- 9- Steamed onion tarte tatin on velvety parmesan and parmesan ice cream 18,00 (1,6)
- 10- Bruschetta with tomato from Sicily and basil oi 10,00 (300g x 32k) (1,7)
- 11- Eggplant parmigiana 17,00 (200g x 80k) (6)
- 12- Beef tartare with pistacchio grains from Bronte 19,00 (120g x 150k) (7)

THE PASTA—

- 13- Tonnarelli with Tirrenyan Sea amberjack, thyme and Sicilian cherry tomatoes 20,00 (300g x 60k) (1,4,5)
- 14- Tonnarelli garlic oil and fresh chili grilled tomatoes, mint and pecorino cheese 18,00 (300g x 60k) (1,4,6)
- 15- Tonnarelli with porcini mushrooms 20,00 (1,4,6)
- 16- Amatriciana with fresh tomato (Rigatoni Lagano) 18,00 (300g x 60k) (1,6)
- 17- Cacio e pepe (artisanal egg pasta) with sauteed turnip tops 17,00 (300g x 53,33k) (1,4,6)
- 18- Carbonara (Rigatoni Lagano) 19,00 (300g x 60k) (1,4,6)
- 19- Gricia (artisanal egg pasta) with sheep ricotta 18,00 (300g x 60k) (1,4,6)
- 20- Pasta With Tomato and Basil, grandma's style (artisanal egg pasta) 18,00 (300g x 53,33k) (1,4,6)

21- Lasagna bolognese 18,00 (300g x 60k) (1,4,6)

22- Handmade potato gnocchi with Cantabrian Sea anchovies, marjoram and capers with fresh Giulietta butter 19,00 (300g 60K) (1,5,6)

MAINCOURSES---

23- Veal Meatballs with tomato sauce 18,00 (300g x 60k) (1,6,)

24- Vitel tonnè 18,00 (4,5)

25- Slow-cooked pork with potatoes, parsley chlorophyll and apple cider vinegar 20,00

26- Chicken with herbs, potatoes rosti and Homemade Organic Egg lime mayonnaise 22,00 (180g x 100k) (4)

27- Chicken with vegetable wok 19,00 (200g x 100k) (8)

28- Cod roman way with tomatoes and olive on corn polenta 22,00 (350g x 65,7k) (8)

29- Sea bream fillet topped with crusted zucchini 22,00 (250g x 60k) (4)

VEGETABLES

30- Green salad and basil oil 9,00 (70g x 100k) (7)

31- Green salad with cherry tomatoes from Sicily and basil oil 10,00 (100g x 100k) (7)

32- Cicoria 8,00 (200g x 40k)

33- Broccoletti 9,00 (200g x 40k)

34- Baked potatoes 8,00 (200g x 40k) (4)

35- Smoked salted potatoes with lime mayonnaise 8,00 (200g x 40k) (4)

DESSERTS-

36- Tiramisù with nuts biscuit 10,00 (150g x 66,67k) (1,6,7)

37- Millefeuille with chantilly cream 9,00 (150g x 66,67k) (1,4,6)

38- Crumble with chantilly cream, nuts biscuit, apples and cinnamon 10,00 (150g x 66,67k) (1,4,6,7)

39- Warm chocolate heart cake with strawberry ice cream 12,00 (100g x 90k) (1,4,6)

40- Crème brûlée 10,00 (100g x 100k) (4,6)

41- Blueberries with chocolate ice cream from Perù 9,00 (150g x 66,67k)

42- Mango ice cream 9,00 (150g x 66,67k)

43- Strawberry ice cream 9,00

44- Cantucci with chantilly cream 8,00 (150g x 53,33k) (1,4,6,7)