

THE SPECIALTIES OF OSTERIA FALERIA

APPETIZERS

PLATTER OF LOCAL CURED MEATS AND CHEESES
SMALL: € 12,00 / LARGE: € 23,00

Served with seasonal vegetable omelette, chestnut honey and artisanal mustards

CRISPY BLACK PORK BELLY € 10,00

Apple, Cesanese sauce, caciocavallo stew*

PIEDMONT FASSONA TARTARE € 12,00

Artisan mustard, fried egg yolk and fresh sweet and sour onions*

ROAST OCTOPUS € 11,00

*Nduja foam, octopus bagna cauda**

CANESTRATO DI MOLITERNO PGI € 9,00

Served with strawberry chutney and chestnut honey

FIRST

L'AMATRICIANA DELL'OSTERIA FALERIA € 14,00

Roman ribbon, crispy bacon, Pollino ribbed tomato, Canestrato di Moliterno PGI, balsamic vinegar*

"STUFFED" NETTLE PAPPARDELLA € 16,00

Braised guinea fowl, Lazio buffalo ricotta sauce, Parmigiano Reggiano DOP*

SPAGHETTONE WITH LUPINO CLAMS € 15,00

Parsley and bottarga sauce*

"YELLOW/BLACK" TAGLIATELLA € 16,00

Artichokes and cod

SECONDS

FRIED SQUID AND ANCHOVIES € 16,00

Served with seafood mayonnaise***

CUT OF CUBE ROLL € 22,00

Marinated spinach, Béarnaise sauce*

SEASONAL SIDE DISHES € 5,00

DESSERT

FALERIA TIRAMISU € 5,00

Bitter cocoa sponge, mascarpone ice cream, coffee sauce, dark chocolate

THE WRONG ECGNOGN € 5,00

Chantilly with zabaglione, shortcrust pastry flavored with black pepper, salted caramel with hazelnuts

LEMON CAKE € 5,00

Gluten free sponge cake, alkermes syrup, lemon cream and meringue

SPRING € 5,00

Cheesecake, strawberries, pistachios and rhubarb sauce

TASTING OF ICE CREAM AND SORBETS (THREE VARIETIES) € 5,00

TASTING MENU OF ROMAN CUISINE

THE ARTICHOKE

Giudia style artichokes, artichoke emulsion and its extract*

SPAGHETTONE WITH CHEESE AND PEPPER

RIGATONI CARBONARA

ABBACHIO AND VIGNAROLA

Grilled lamb chops,

rosemary and vignarola oil

SPRING

Cheesecake, strawberries, pistachios and rhubarb sauce

FINAL CUDDLE

€ 35,00 (Drinks excluded)

*The product is purchased fresh

** The product is purchased frozen

***The product is purchased fresh and processed by us

SERVICE CHARGE € 2.50

THE CLASSICS OF THE ROMAN TRADITION

APPETIZERS

ROMAN-STYLE FRIED VEGETABLES € 9,00

Roman courgettes, courgette flowers stuffed with Lazio buffalo ricotta, artichokes and fried sage

THE CORATELLA € 10,00

Lamb coratella, crunchy artichokes and red onion sauce**

TRIPE € 9,00

Veal tripe, tomato, mint and pecorino romano*

THE ARTICHOKE € 8,00

Giudia style artichokes, artichoke emulsion and its extract*

FIRST

SPAGHETTONE WITH CHEESE AND PEPPER € 12,00

RIGATONI CARBONARA € 12,00

RIGATONI WITH GRICIA € 12,00

RIGATONI ALL'AMATRICIANA € 12,00

SECONDS

MEATBALLS € 14,00

Boiled meatballs served with green sauce*

VACCINARA TAIL € 14,00

Oxtail, tomato, pine nuts and cocoa*

ABBACHIO AND VIGNAROLA € 16,00

Grilled lamb chops, rosemary and vignarola oil

COD € 16,00

Battered cod with tomato sauce, raisins and pine nuts**

SEASONAL SIDE DISHES € 5,00

Our daily specials can be found on the chalkboard.

Our waitstaff will be happy to present them to you.

DRINKS

GAUDIANELLO SMOOTH WATER € 2.50

GAUDIANELLO NATURAL EFFERVESCENT WATER € 2.50

COCA COLA € 3.50

COCA COLA ZERO € 3.50

MENABREA BLONDE BEER 0.33 CL € 3.50

MENABREA BLONDE BEER 0.66 CL € 6.00

COFFEE € 1.50

TASTING MENU

THE SPECIALTIES OF OSTERIA FALERIA

PIEDMONT FASSONA TARTARE

Artisan mustard, fried egg yolk and fresh sweet and sour onions*

ROASTED OCTOPUS

*Nduja foam, octopus bagna cauda**

"YELLOW/BLACK" TAGLIATELLA

Marinated spinach, Béarnaise sauce***

FRIED SQUID AND ANCHOVIES

Served with seafood mayonnaise***

SPRING

Cheesecake, strawberries, pistachios and rhubarb sauce

FINAL CUDDLE

€ 39,00 (Drinks excluded)

