

SPECIALTIES OF OSTERIA FALERIA

Appetizers

LOCAL COLD CUTS AND CHEESES BOARD

SMALL: €13.00 / LARGE: €25.00

Served with seasonal vegetable omelette, chestnut honey and artisanal mustards

CRISPY BLACK PORK BELLY €10.00

Apple, Cesanese sauce, caciocavallo stew*

PIEDMONTESE FASSONA BEEF TARTARE €12.00

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

ROAST OCTOPUS €11.00

'Nduja mousse, octopus bagna cauda**

CANESTRATO DI MOLITERNO IGP €9.00

Served with strawberry chutney and chestnut honey

FIRST COURSES

AMATRICIANA FROM OSTERIA FALERIA €15.00

Roman fettuccia, crispy bacon, Pollino ribbed tomato,

Canestrato di Moliterno PGI, balsamic vinegar*

RAVIOLONE WITH LAMB RAGOUT €16.00

Fondente with artichoke and smoked ricotta

SPAGHETTONE WITH LUPINO CLAMS €15.00

Parsley and bottarga sauce*

GNOCCHETTI WITH CUTTLEFISH INK €16.00

Asparagus, lemon, pink shrimp tartare*

Seconds

FRIED SQUID AND ANCHOVIES €16.00

Served with seafood mayonnaise***

CUBE ROLL SLICES €22.00

With spring vegetables giardiniera*

SEASONAL SIDE DISHES €5.00

Desserts

TIRAMISÙ FALERIA €5.00

Bitter cocoa sponge, mascarpone ice cream,

coffee sauce, dark chocolate

LO ZABAIONE SBAGLIATO €5.00

Zabaione chantilly, black pepper flavored shortcrust pastry,

salted hazelnut caramel

LEMON AND ALMOND BISQUIT (Gluten Free) €5.00

Meringue and lemon curd

PRIMAVERA €5.00

Strawberry tart with chantilly cream

ICE CREAM AND SORBETS TASTING (THREE VARIETIES)

€5.00

DESSERTS FOR THE LITTLE ONES €5.00

White pizza and Nutella

TASTING MENU

ROMAN CUISINE

ROMAN FRIED VEGETABLES

Battered artichokes, courgette flowers stuffed with buffalo ricotta from Lazio, vegetable fritter and fried sage

CACIO E PEPE SPAGHETTONE

RIGATONI ALLA CARBONARA

LA DAISY OD

Oxtail, tomato, raisins, pine nuts and bitter cocoa*

SPRING

Strawberry tart with chantilly cream

FINAL CUDDLE

€36.00 (drinks not included)

CLASSICS OF ROMAN TRADITION

Appetizers

ROMAN FRIED VEGETABLES €9.00

Battered artichokes, courgette flowers stuffed with buffalo ricotta from Lazio,

vegetable fritters and fried sage

THE CORATELLA €10.00

Lamb offal, fried red onion ring, red onion sauce**

TRIPPE* €9.00

Veal tripe, tomato, mint and pecorino romano*

ARTICHOKE STYLE JUDIA €7.00

With creamy pecorino and mint*

First courses

SPAGHETTONE CACIO E PEPE €13.00

RIGATONI ALLA CARBONARA €13.00

RIGATONI ALLA GRICIA €13.00

RIGATONI ALL'AMATRICIANA €13.00

Second courses

MEATBALLS €15.00

Boiled meatballs served

with green sauce*

CODUE ALLA VACCINARA €16.00

Oxtail, tomato, raisins,

pine nuts and bitter cocoa*

LAMBACCHIO AND VIGNAROLA €17.00

Scottadito lamb chops,

with Roman-style vignarola

COD €16.00

Battered cod served with tomato sauce,

raisins and pine nuts**

SEASONAL SIDE DISHES €5.00

The first and second courses not on the menu can be found on the blackboard.

The waiting staff will be happy to introduce them to you

TASTING MENU

OSTERIA FALERIA SPECIALTIES

PIEDMONT FASSONA BEEF TARTARE

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

ROASTED OCTOPUS

'Nduja foam, octopus bagna cauda**

LAMB RAVIOLONE

Artichoke cream, smoked ricotta

FRIED CUTTLEFISH AND ANCHOVIES

Served with seafood mayonnaise***

SPRING

Strawberry tart with chantilly cream

FINAL CUDDLE

€39.00 (drinks not included)

*The product is purchased fresh

**The product is purchased frozen

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

SERVICE € 2.50

