FALERIA -Osteria-

OSTERIA FALERIA SPECIALTIES

STARTERS

BOARD OF LOCAL CURED MEATS AND CHEESES
SMALL: € 13,00 / BIG: € 25,00
Served with seasonal vegetable frittatina,
chestnut honey and artisan mustards*

CRISPY BLACK PORK BELLY€ 10,00
Apple, Cesanese wine sauce, caciocavallo broth*

PIEMONTESE FASSONA BEEF TARTARE € 13,00
Artisanal mustard, fried egg yolk and spring onion*

ROASTED OCTOPUS € 11,00
'Nduja foam, octopus bagna cauda**

CANESTRATO DI MOLITERNO PGI € 9,00
Served with pumpkin chutney, chestnut honey

MIXED TYRRHENIAN FRIED FISH € 10,00
Small red mullet, baby hake, sand sole, picarel***

FIRST COURSES

OSTERIA FALERIA'S AMATRICIANA € 15,00
Roman fettuccia, crispy guanciale, Sarnese peeled tomatoes, Canestrato di Moliterno PGI, balsamic vinegar*

CAPPELLACCI STUFFED WITH GUINEA FOWL € 16,00
cheese and pepper sauce, orange powder and wild fennel*

THICK SPAGHETTI WITH LUPINO CLAMS € 15,00
Parsley sauce and bottarga*

RISOTTO WITH SAFFRON AND SHELLFISH € 16,00
With squid ink powder and citrus zest

MAINS

ROASTED MEAGRE €18.00
With beetroot sauce, crispy polenta and puntarelle***

SLICED CUBE ROLL STEAK € 22,00
Served with friggitelli peppers*

CRISPY FRIED BABY SQUID & ANCHOVIES € 16,00
served with lime mayonnaise**

DESSERTS

TIRAMISÙ FALERIA € 5,00
Bitter cocoa sponge, mascarpone ice cream, coffee sauce, dark chocolate

THE "WRONG" ZABAIONE € 5,00
Zabaione Chantilly, shortcrust pastry scented with black pepper, salted hazelnut caramel

SICILIAN CANNOLO € 5,00
Traditional Sicilian cannolo filled with ricotta cream and pistachios

WINTER € 5,00
Chocolate variation: white chocolate and walnut brownie, dark chocolate ganache, red berries coulis

TASTING OF ICE CREAM AND SORBETS
(Three variety) € 5,00

KIDS DESSERT€ 5,00
Roman flatbread and Nutella

TASTING MENÙ OF ROMAN COUSINE

ROMAN-STYLE VEGETABLE FRY
Zucchini flowers stuffed with Lazio buffalo ricotta, Romanesco broccoli and cauliflower
THICK SPAGHETTI CACIO E PEPE
RIGATONI ALLA CARBONARA
BOILED BEEF MEATBALLS
Served with green sauce*
WINTER
Chocolate variation: white chocolate and walnut brownie, dark chocolate ganache, red berries coulis

FINAL TREAT

€ 36,00 (Beverages not included)

For the tasting menu, we recommend participation by the entire table

CLASSICS OF ROMAN TRADITION

STARTERS

ROMAN-STYLE VEGETABLE FRY € 9,00
Zucchini flowers stuffed with Lazio buffalo ricotta, Romanesco broccoli and cauliflower

LAMB OFFAL 'CORATELLA' € 10,00
Lamb offal, fried red-onion ring and red-onion sauce**

TRIPE € 9,00
Veal tripe, tomato, pennyroyal mint and Pecorino Romano*

BEANS WITH PORK RIND € 9,00
Beans and pork rind stewed in tomato sauce

FIRST COURSES

THICK SPAGHETTI CACIO E PEPE € 13,00
RIGATONI ALLA CARBONARA € 13,00
RIGATONI ALLA GRICIA € 13,00
RIGATONI ALL'AMATRICIANA € 13,00

MAINS

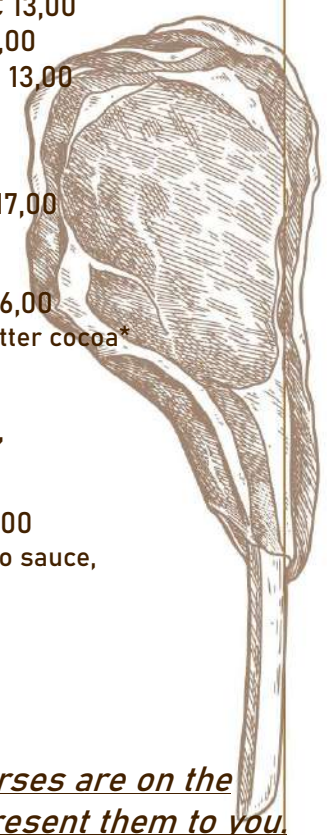
BOILED BEEF MEATBALLS € 17,00
Served with green sauce*

OXTAIL ALLA VACCINARA € 16,00
Oxtail, tomato, raisins, pine nuts and bitter cocoa*

L'ABBACCHIO € 17,00
Griddled young lamb cutlets, lemon and rosemary oil*

IL BACCALÀ (Salt Cod) € 16,00
Battered salt cod served with tomato sauce, raisins and pine nuts**

SEASONAL SIDES € 5,00



Today's off-menu first and main courses are on the blackboard. Our staff will be happy to present them to you.

TASTING MENÙ
OSTERIA FALERIA SPECIALTIES

PIEMONTESE FASSONA BEEF TARTARE
Artisanal mustard, fried egg yolk and spring onion*

ROASTED OCTOPUS
'Nduja mousse, octopus bagna cauda sauce **

CAPPELLACCI STUFFED WITH GUINEA FOWL
cheese and pepper sauce, orange powder and wild fennel*

CRISPY FRIED BABY SQUID & ANCHOVIES
served with lime mayonnaise***

WINTER
Chocolate variation: white chocolate and walnut brownie, dark chocolate ganache, red berries coulis

FINAL TREAT

€ 39,00 (Beverages not included)

**The product is purchased fresh*
***The product is purchased frozen*
***The product is purchased fresh and blast-chilled by us*

Cover Charge € 2.50