## vinificio

## **APERITIVO** Free Pinchos - from 18 to 20

## **GASTRONOMY**

Mix cured meat selection from the north of Lazio	15
Mix cheese selection from the north of Lazio	15
Handcut black pork prosciutto (70gr)	18
Bread, whipped fennel butter and Cantabrian anchovies	8
Focaccia and "La Marisetta" artisanal mortadella	8
"Selezione Pira" reserve capocollo	
Bread and salami	7
PAN PIZZAS	
Margherita	8
Blue Cheese and Radicchio with Grape Must	12
Buffalo mozzarella and anchovies, lonzino flower and mustardy figs	12
Pumpkin cream, cardoncelli mushrooms and raw sausage	12
Endive, olives, and raw cod	12
Chicory shoots and ciauscolo sausage	
SMALL KITCHEN	
Di manalida manalina ana ana allammal na manana allam	10
Pumpkin, mushroom, and laurel panzanella	
Hummus, broccoli, and toasted sesame	
Smoked beef carpaccio and chimichurri	
Chicken Livers with Marsala	
Sweet potato, Nailers mushrooms, and goat yogurt	
Corn piadina, whipped cod and umami endive	
Fried Cube of Mixed Pasta with Broccoli and Anchovies	
Battered cod and marinated red turnip	
Tunaflavored friggitelli peppers	8
BIG KITCHEN	
Fresh pasta rags, broccoli, and pecorino	13
Mushrooms, roots, and celeriac	16
Braised cheek and radicchio with grape must	18
Duck breast and green pepper	16
Apollo (Burger of crunchy chicken upper thigh, marinated green tomatoes and homemade tartarasauce)	13
DESSERTS	
Creme caramel, tonka bean, and orange	7

Homemade chocolate salami and zabaglione-flavored ice cream \_\_\_\_\_7

Basque cake and tangerine compote \_\_\_\_\_\_\_7