



Appetizer

Focaccia di Recco con speck 20

Warm Focaccia filled with stracchino Cheese, served with speck (smoked prosciutto) and salad

Formaggi (gf) 28

Selection of 4 different cheeses imported from Italy with fruit and jams

Polpettine cacio e pepe 20

Organic ground beef, mortadella with pistachio, bread, milk, pecorino romano cheese and black pepper

Chef's special soup (v) 18

chef's choice soup made with seasonal ingredients

Insalata Aranci e Finocchi

(gf)(v) 20

Hydroponic farm salad (spring mix, arugula), fennel, orange, black olives, sunflower seeds, vinaigrette evo oil

Scarpetta 20

Our homemade sauce: amatriciana sauce, bell pepper sauce, cacio e pepe sauce, served with toasted bread

Main dishes gluten free pasta always available upon request

Tonnarelli Cacio e pepe(v) 24

Fresh pasta with Roman "pecorino" cheese DOP and Memot and Kampot pepper from Cambodia

Rigatoni alla Gricia 25

Rigatoni Pasta with roman "pecorino" cheese DOP and Memot and Kampot pepper from Cambodia and guanciale crispy pork cheek

Rigatoni alla Carbonara 26

Rigatoni pasta with carbonara sauce (eggs, pecorino cheese) and guanciale crispy cheek pork, Memot and Kampot pepper from Cambodia

Rigatoni alla carbonara with truffle cream 32

Lasagna alla Bolognese 30

Handmade lasagna with only beef ragu, bechamel, parmigiano reggiano cheese aged 24 month

Lasagna Cacio e pepe 30

Handmade lasagna with pecorino cheese, mozzarella, bechamel, parmigiano reggiano aged 24 months, black pepper

Liguria (v) 29
Fresh Trofie pasta with homemade pesto sauce, made with Hydroponic basil, french beans, sliced potatoes

Fettuccine alla norcina 28
Homemade fettuccine with sausage ricotta and pecorino romano cheese dop, black pepper

Rigatoni all'amatriciana 26
Rigatoni pasta with spicy tomato sauce, pecorino romano cheese and guanciale (crispy pork cheek) imported from Italy

Risotto giallo con crema di tartufo (v) 34
Carnaroli rice, with saffron, vegetarian broth, parmigiano reggiano cheese, butter and white truffle sauce

Ravioli alla salsa di noci (v) 28
Homemade ravioli filled with ricotta cheese and spinach served with walnuts sauce made with parmigiano reggiano, pecorino romano, pine-nuts, walnuts, milk

Pappardelle alla cacciatora (v) 28
Homemade pappardelle with cacciatora sauce (chicken ragu, tomato sauce, rosemary and fresh thyme, parmigiano reggiano)

Fettuccine pomodoro e basilico (v) 25
Homemade fettuccine with our tomato sauce and fresh basil and cherry tomatoes

Branzino all'acqua pazza (gf) 38
Branzino filet cooked with fresh tomato sauce, cherry tomatoes, white wine fresh herbs, served with toasted bread on the side

Chef's Special 35
Weekly special italian dish (beef or chicken or veal or pork)

Desserts

Ricotta and Nutella pie (Claudia's "must" here at Fromscratch) **12**

Homemade Napoleon Lemon custard cream, berries, puff pastry **14**

Homemade apple tarte with organic apple and lemon custard cream, served with whipped cream **14**

single espresso- deca espresso **4**

double espresso-deca double espresso

6 sparkling water **6 -**

Please report any intolerance or allergy. our environment is not gluten free. All our items are cooked to order, please be patient No half portion - 20% of gratuity for tables of 6 people and more -