



EAT
YOUR
HEART
OUT

CAMPORORI
R O M A

STARTERS

Onion soup idea	15
Oriental flavored raw scallops*	20
Anchovy ceviche*	18
Raw beef marinated in coffee, miso, anchovies, hazelnuts and black truffle	20
Sweetbreads and cardoncelli mushrooms*	26

FIRST COURSES

Provola filled cannellone with four tomatoes	18
Homemade tagliolini "Cacio & Pepe"	18
Port of Anzio soup*	24
Tagliolini, garlic, oil and chili, sea urchins, buffalo mozzarella and pork jowl*	28
Risotto with peas, lampredotto, mackerel and togarashi*	20
Oxtail's vaccinara plin ravioli	18

MAIN COURSES

Celery root fillet, leek terrine and sweet potatoes	22
Red mullet mediterranean style*	32
Turbot in crepinette, courgette flowers, asparagus and mugnaia sauce*	32
Lamb from Lazio, english garlic cream, chard, almonds and seaweed*	34
Roasted pigeon with radicchio, Jerusalem artichokes and nuts*	34
Whole roasted chicken, chicory, escarole and black truffle puree (for 2 pp.)	60

DESSERTS

Cappuccino millefeuille	12
Pistachio and apricot	12
Lemon and licorice	12
Cottage cheese and beetroot	12
Creme brûlé and balsamic vinegar flavored chocolate	14



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TASTING

EMOTIONS
5 COURSES
65

JOURNEY
8 COURSES
95

NATURE
4 COURSES
50

The set menu is available only
for the entire table.