



EAT
YOUR
HEART
OUT

CAMPORORI
R O M A

STARTERS

Onion soup idea	15
Oriental flavored raw scallops*	20
Croaker, artichoke, herbs, mussels and saffron sauce*	22
Raw beef marinated in coffee, miso, anchovies, hazelnut, black truffle	18
Sweetbreads, grilled turnip greens, sea jelly*	20

FIRST COURSES

Gnocchi soufflé with duck in casserole, goat cheese, chanterelles	20
Tagliolini garlic, oil and chili, sea urchins, buffalo mozzarella*	30
Mountain pines risotto, lavender, frog legs*	24
Port of Anzio soup*	26
Oxtail's vaccinara plin ravioli, celery granita	18
Sensorial 'Cacio & Pepe'	18

MAIN COURSES

Parsnip, vadouvan carrots, grapefruit, ginger	18
Turbot in crepinette, cauliflower, quinoa, wild herbs*	30
Dry aged amberjack, pumpkin, paprika, dill infused fish reduction*	32
Lamb from Lazio, mushrooms babaganoush, yogurt, curry sauce*	32
Roasted pigeon, chestnuts, pomegranate, shallot*	32
Roasted chicken stuffed with truffle, chicory, mashed potato, escarole (2ppl.)	60

DESSERTS

Coconut, chocolate, tabacco, sumac	12
Cottage cheese, beetroot	10
Roots, white chocolate, vanilla	12
Lemon and licorice	10
Hazelnut, chocolate, salted caramel	12



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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.