

EAT
YOUR
HEART
OUT

CAMPORORI
R O M A

STARTERS

Leek, parmesan, potatoes	20
Scallop, raspberry, turnip, tozazu*	22
Dumpling stuffed with crab salad*	24
Raw beef marinated in coffee, miso, anchovies, hazelnut, black truffle	20
Piglet fumée in endive pizza*	22

FIRST COURSES

Gnocchi soufflé with duck in casserole, goat cheese, chanterelles*	24
Tagliolini garlic, oil and chili, sea urchins, buffalo mozzarella*	30
Mountain pines risotto, lavender, frog legs*	26
Spaghetti "Ancient Roman", onion garum	24
Oxtail's vaccinara plin ravioli, celery granita*	24
Sensorial 'Cacio & Pepe'	20

MAIN COURSES

Celeriac fillet, asparagus	22
Turbot in crepinette, cauliflower, quinoa*	32
Wellington amberjack*	34
Lamb, pine nuts, grapefruit, cabbage*	32
Roasted pigeon, chestnuts, pomegranate, shallot*	32
Roasted chicken stuffed with truffle, chicory, mashed potato, escarole (2ppl.)	65

DESSERTS

Mango, carrot, pepper, almonds	15
Cottage cheese, beetroot	14
Lemon and licorice	15
Roots, white chocolate, vanilla	14
Hazelnut, chocolate, salted caramel	15

FOOD TASTING



EMOTIONS 5 COURSES 80

JOURNEY 7 COURSES 100

NATURE 4 COURSES 50

The set menu is available only for the entire table.

WINE TASTING



3 GLASSES SOMMELIER SELECTION 35

5 GLASSES SOMMELIER SELECTION 45

7 GLASSES SOMMELIER SELECTION 65