

STARTERS

Red lentils soufflé, nettle, and quartiolo	20
Mackerel, plums, and sobacha*	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

Spaghetti "Ancient Roman", onion garum	24
Sensorial "Cacio & Pepe"	22
Tagliolini garlic, oil and chili, sea urchins, buffalo mozzarella*	30
Mountain pine risotto, lavender, frog legs*	26
Tribute to Anzio*	28

MAIN COURSES

Celeriac	22
Scapece Turbot*	32
Wellington amberjack*	34
Hanger steak, borage, and cherries	28
Lamb, pinenuts, grapefruit, and swiss chard*	32
Roasted chicken stuffed with truffle, chicory, mashed potato, escarole (2ppl.)	65

DESSERTS

Lemon and licorice	15
Cottage cheese, beetroot	15
Peach, yogurt, and honey	15
Hazelnut, chocolate, salted caramel	15
Mango, carrot, pepper, almonds	15

FOOD TASTING



NATURE 4 COURSES 55

EMOTIONS 5 COURSES 80

PASSION 7 COURSES 105

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

*Defrosted product. The product complies with the requirements set out in the note of the Ministry of Health 4379-P dated 17/02/2011
For any information on substances and allergens, please refer to the appropriate documentation that the staff can provide,
upon request, pursuant to EU Reg. 1169/2011 Circular Ministry of Health 6/2/2015.



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OUT

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