

## THE SPECIALTIES OF OSTERIA FALERIA

### APPETIZERS

PLATTER OF LOCAL CURED MEATS AND CHEESES  
SMALL: € 12,00 / LARGE: € 23,00

Served with seasonal vegetable omelette, chestnut honey and artisanal mustards

CRISPY BLACK PORK BELLY € 10,00

Apple, Cesanese sauce, caciocavallo stew\*

PIEDMONT FASSONA TARTARE € 12,00

Artisan mustard, fried egg yolk and fresh sweet and sour onions\*

ROAST OCTOPUS € 11,00

'Nduja foam, octopus bagna cauda\*\*

CANESTRATO DI MOLITERNO PGI € 9,00

Served with strawberry chutney and chestnut honey

### FIRST

L'AMATRICIANA DELL'OSTERIA FALERIA € 14,00

Roman ribbon, crispy bacon, Pollino ribbed tomato, Canestrato di Moliterno PGI, balsamic vinegar\*

TORTELLI STUFFED WITH PARMIGIANA EGGPLANT

Confit cherry tomatoes, parmesan cream, basil sauce

SPAGHETTONE WITH LUPINO CLAMS € 15,00

Parsley and bottarga sauce\*

"YELLOW/BLACK" TAGLIATELLA € 16,00

Artichokes and cod

### SECONDS

FRIED SQUID AND ANCHOVIES € 16,00

Served with seafood mayonnaise\*\*\*

CUT OF CUBE ROLL € 22,00

Marinated spinach, Béarnaise sauce\*

### SEASONAL SIDE DISHES € 5,00

### DESSERT

FALERIA TIRAMISU € 5,00

Bitter cocoa sponge, mascarpone ice cream, coffee sauce, dark chocolate

THE WRONG ECGNOGN € 5,00

Chantilly with zabaglione, shortcrust pastry flavored with black pepper, salted caramel with hazelnuts

CHEESECAKE € 5,00

Gianduja, chocolate and pistachios

### SUMMER

Semifreddo with summer red fruits, hazelnut crumble, lemon curd

TASTING OF ICE CREAM AND SORBETS (THREE VARIETIES) € 5,00

## TASTING MENU OF ROMAN CUISINE

ROMAN-STYLE FRIED VEGETABLE

Roman courgettes, courgette flowers stuffed with ricotta buffalo mozzarella, vegetable pancake and fried sage\*

SPAGHETTONE WITH CHEESE AND PEPPER

RIGATONI CARBONARA

CHICKEN WITH PEPPERS

Free-range chicken raised on the ground, crunchy peppers and its sauce\*

### SUMMER

Semifreddo with summer red fruits, hazelnut crumble, lemon curd

FINAL CUDDLE

€ 35,00 (Drinks excluded)

\*The product is purchased fresh

\*\* The product is purchased frozen

\*\*\*The product is purchased fresh and processed by us

SERVICE CHARGE € 2.50

## THE CLASSICS OF THE ROMAN TRADITION

### APPETIZERS

ROMAN-STYLE FRIED VEGETABLES € 9,00

Roman courgettes, courgette flowers stuffed with ricotta buffalo mozzarella, vegetable pancake and fried sage\*

THE CORATELLA € 10,00

Lamb coratella, crunchy artichokes and red onion sauce\*\*

TRIPE € 9,00

Veal tripe, tomato, mint and pecorino romano\*

MARINATED ANCHOVIES € 8,00

Marinated anchovies of our production, apple cider vinegar, garlic and parsley

### FIRST

SPAGHETTONE WITH CHEESE AND PEPPER € 12,00

RIGATONI CARBONARA € 12,00

RIGATONI WITH GRICIA € 12,00

RIGATONI ALL'AMATRICIANA € 12,00

### SECONDS

MEATBALLS € 14,00

Boiled meatballs served with green sauce\*

CHICKEN WITH PEPPERS € 14,00

Free-range chicken raised on the ground, crunchy peppers and its sauce\*

ABBACHIO € 16,00

Grilled lamb chops, new potatoes with rosemary

COD € 16,00

Battered cod with tomato sauce, raisins and pine nuts\*\*

### SEASONAL SIDE DISHES € 5,00

*Our daily specials can be found on the chalkboard.  
Our waitstaff will be happy to present them to you.*

### DRINKS

GAUDIANELLO SMOOTH WATER € 2.50

GAUDIANELLO NATURAL EFFERVESCENT WATER € 2.50

COCA COLA € 3.50

COCA COLA ZERO € 3.50

MENABREA BLONDE BEER 0.33 CL € 3.50

MENABREA BLONDE BEER 0.66 CL € 6.00

COFFEE € 1.50

## TASTING MENU

### THE SPECIALTIES OF OSTERIA FALERIA

PIEDMONT FASSONA TARTARE

Artisan mustard, fried egg yolk and fresh sweet and sour onions\*

ROASTED OCTOPUS

'Nduja foam, octopus bagna cauda\*\*

TORTELLI STUFFED WITH PARMIGIANA EGGPLANT

Confit cherry tomatoes, parmesan cream, basil sauce

FRIED SQUID AND ANCHOVIES

Served with seafood mayonnaise\*\*\*

### SUMMER

Semifreddo with summer red fruits, hazelnut crumble, lemon curd

FINAL CUDDLE

€ 39,00 (Drinks excluded)

