



THE SPECIALTIES OF OSTERIA FALERIA

APPETIZERS

PLATTER OF LOCAL CURED MEATS AND CHEESES

SMALL: € 13,00 / LARGE: € 25,00

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 COURSE

L'AMATRICIANA DELL'OSTERIA FALERIA € 15,00

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

RABBIT-STUFFED TORTELLI € 16,00

Pumpkin cream, chanterelle mushrooms, Parmesan sauce

SPAGHETTONE WITH LUPINO CLAMS € 15,00

*Parsley and bottarga sauce**

PAPPARDELLA WITH SQUID INK € 16,00

*Stuffed with mullet, seafood sauce, samphire**

SECOND COURSE

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, shorterust pastry flavored with black pepper, salted caramel with hazelnuts

RICOTTA AND PEAR TART € 5,00

Buffalo ricotta, cinnamon pears

AUTUMN € 5,00

Cocoa biscuit, rosemary-infused apricot, chocolate wafer, chestnut mousse

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

TASTING MENU OF ROMAN CUISINE

ROMAN-STYLE FRIED VEGETABLES

Roman courgettes, courgette flowers stuffed with Lazio buffalo ricotta, artichokes and fried sage

SPAGHETTONE WITH CHEESE AND PEPPER

RIGATONI CARBONARA

CHICKEN WITH PEPPERS

*Free-range chicken, crispy peppers, and its sauce**

AUTUMN

Cocoa biscuit, rosemary-infused apricot, chocolate wafer, chestnut mousse

FINAL CUDDLE

€ 36,00 (Drinks not included)

**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 Lazio buffalo ricotta, artichokes and fried sage

THE CORATELLA € 10,00

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

TRIFE € 9,00

*Veal tripe, tomato, mint and pecorino romano**

MARINATED ANCHOVIES € 9,00

House-made marinated anchovies, apple cider vinegar, garlic, and parsley

FIRST COURSE

SPAGHETTONE WITH CHEESE AND PEPPER € 13,00

RIGATONI CARBONARA € 13,00

RIGATONI WITH GRICIA € 13,00

RIGATONI ALL'AMATRICIANA € 13,00

SECOND COURSE

MEATBALLS € 15,00

*Boiled meatballs served with green sauce**

CHICKEN WITH PEPPERS € 14,00

*Free-range chicken, crispy peppers, and its sauce**

"ABBACCHIO" € 17,00

Grilled lamb chops, rosemary baby potatoes

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***

RABBIT-STUFFED TORTELLI

Pumpkin cream, chanterelle mushrooms, Parmesan sauce

FRIED SQUID AND ANCHOVIES

*Served with seafood mayonnaise****

AUTUMN

Cocoa biscuit, rosemary-infused apricot, chocolate wafer, chestnut mousse

FINAL CUDDLE

€ 39,00 (Drinks not included)

