



## CARNE

### **POLLO ALLA MODENESE**

Chicken sautéed in Modena balsamic vinegar

\$ 32.00

### **POLLO AL MARSALA**

Breast of chicken in marsala sauce and mushrooms

\$ 33.00

### **POLLO TEVERE**

Breast of chicken Milano style w/salad on top

\$ 35.00

### **POLLO DEL GIARDINIERE**

Breast chicken paillard with mixed green salad

\$ 32.00

### **SCALOPPINE DI VITELLO PICCANTI**

Veal scaloppine sautéed with lemon and white wine

\$ 37.00

### **SCALOPPINE DI VITELLO ALLA GIUDIA**

Veal scaloppine with artichokes roman style

\$ 37.00

### **SCALOPPINE DI VITELLO AL MARSALA**

Veal scaloppine sautéed in a marsala wine and mushrooms

\$ 38.00

### **VITELLO TEVERE**

Thin pounded breaded veal chop with mixed green salad on top

\$ 48.00

### **STRACCETTI DI VITELLO**

Small veal scaloppine paillard with mixed salad

\$ 36.00

### **VITELLO ALLA GRIGLIA**

Veal chop grilled with mushrooms

\$ 48.00

### **BISTECCA DI MANZO ALLA GRIGLIA**

Boneless rib eye beefsteak grilled with mushrooms

\$ 48.00

### **AGNELLO ALLO SCOTTADITO**

Four lamb chops with rosemary and garlic

\$ 49.00

### **GRIGLIATA ROMANA**

One grilled lamb chop with roasted potatoes, veal Milano style with salad, half rib eye steak with mushrooms

\$ 49.00

## PESCE

### **SALMONE PICCANTE**

Salmon scaloppine sauteed with white wine,lemon

\$ 33.00

### **BRANZINO OREGANATO**

Branzino baked with garlic,bread crumbs,wine,origano

\$ 34.00

### **CHILEAN SEA BASS AL LIMONE**

Chilean sea bass sautéed in a lemon sauce

\$ 39.00

## ANTIPASTI

### ANTIPASTO DI VEGETALI

Hot mix of mushrooms, artichokes,  
red peppers and belgian endive  
\$ 16.00

### CARCIOFI ALLA GIUDIA

Artichokes Roman style  
\$ 18.00

### INSALATA ALLA TEVERE

Mixed salad with lemon and extra  
virgin olive oil dressing  
\$ 16.00

### INSALATA PARIOLI

Cherry tomatoes, cucumbers, fennel  
in a lemon olive oil dressing  
\$ 15.00

### BOCCHETTE ALLA ROMANA

The original Roman meat broth  
with small veal balls and quadrucci  
\$ 15.00

### MINISTRONE CLASSICO

Seasonal vegetable soup  
\$ 13.00

### MINISTRA DEL GIORNO

Soup of the day  
\$ 13.00

### CARPACCIO DI SALMONE

Thin marinated salmon with mixed  
green salad  
\$ 16.00

### CARPACCIO DI MANZO

Thin raw cold beef with mixed  
salad or lightly cooked with  
warm mushrooms on top  
\$ 22.00

### CARPACCIO DI TONNO

Thin marinated raw tuna with salad  
\$ 20.00

### ANIMELLE ALLA ROMANA

Veal sweet bread with salad  
\$ 19.00

### LINGUA IN SALSA VERDE

Veal tongue with green sauce  
\$ 18.00

### FEGATINI DI POLLO

Chicken liver sauteed in a Marsala  
wine sauce with onions  
\$ 18.00



## PASTA

### FETTUCCHINE alla BOLOGNESE

Homemade fettuccine sauteed in  
a ground veal tomato sauce  
\$ 25.00

### LASAGNA ALLA ROMANA

Lasagna with ground sauteed veal  
mushrooms in a besciamelle sauce  
\$ 25.00

### TORTELLONI alla BOSCAIOLA

Large tortelli with ground veal,  
lamb filling and mushrooms sauce  
\$ 25.00

### RAVIOLI ALLA GIUDIA

Homemade ravioli with artichoke  
and mushrooms filling in a  
besciamelle sauce  
\$ 25.00

### GNOCCCHI AL SUGO DI CARNE

Homemade potato dumplings in a  
meat tomato sauce  
\$ 25.00

### TRENETTE AL PESTO

Homemade square spaghetti  
in a pesto sauce  
\$ 25.00

HALF PASTA \$ 15.00