



“Asparagus”

Scrambled with asparagus and truffle in kamut bread crouton

Seared tuna in asparagus water and its salad
with lemon and “Rome Cavalieri” extra virgin olive oil

Egg pasta bundles au gratin with Parmesan, buffalo mozzarella, confit cherry tomato
and asparagus tips

Veal fillet wrapped in smoked ham with black pepper sautéed asparagus
and balsamic vinegar from Modena

€ 75.00

“L’Uliveto”

Via A. Cadlolo, 101 - 00136 Roma - tel. +39 06 3509 2149

www.romecavalieri.com

II CRUDO BY BOSCHERO & TEAM

Fassona beef carpaccio on "ricotta" with spicy mustard and crumble garlic bread	€ 25.00
Tuna tartare with chili, Tuscan olive oil and bread crust	€ 26.00
Salmon pokè on teriyaki sauce with Jasmine rice, wakame seaweed, sesame seeds, cucumber, spring onion and avocado*	€ 27.00
Raw red prawns from "Mazara del Vallo", avocado and lime* 🌿	€ 31.00

APPETIZER

Hand-sliced local ham from "Bassiano"	€ 23.00
Burrata buffalo "caprese"	€ 24.00
Mixed local cold cuts from "Bassiano" served with Roman Pinsa*	€ 25.00
Seared scallops, basil pesto with coconut milk	€ 26.00

SOUP

Seasonal vegetable soup	€ 18.00
Cream of spring peas with seared prawns	€ 20.00

PASTA

Vermicelli pasta "Cacio & Pepe" style	€ 22.00
Mezze maniche pasta "Carbonara" style	€ 23.00
Bucatini pasta "Amatriciana" style	€ 23.00
Linguine pasta with clams	€ 26.00
Tuscan picci with buffalo "stracciata" cheese, fresh tuna, lemon and anchovy garum	€ 27.00
Fresh tortellone pasta filled with PDO buffalo mozzarella cheese, tomato sauce and basil 🌿	€ 29.00
Tagliatelle pasta and lobster	€ 33.00

RISOTTO

Risotto with truffle	€ 28.00
Prawns tartare on green pesto risotto	€ 32.00

THE SEA...

Fried squids	€ 30.00
Medallion of salmon steamed in green tea with poppy seeds and asparagus 🌿	€ 31.00
Grilled king prawns with guacamole sorbet and sweet paprika bread crackers	€ 32.00
Sea bass with yuzu and soy, seared in extra virgin olive oil, with ginger carrot puff and crispy sage	€ 35.00
Baked turbot served with potatoes, cherry tomato and thyme (for 2 persons)	€ 76.00

THE LAND...

Roman chicken leg 2.0 marinated and cooked in water of roasted peppers, bay leaves and tomato	€ 32.00
Sliced pork fillet with apple and rocket on honey mustard	€ 34.00
Flank steak with green pepper on sweet potato purée	€ 36.00
Lamb "scottadito" Roman style with chicory cream and baby vegetables	€ 38.00

SIDE DISHES

Grilled seasonal vegetables	€ 10.00
Mixed salad	€ 10.00
Sautéed chicory	€ 10.00
Steamed or grilled asparagus	€ 10.00
Sautéed seasonal mushrooms	€ 10.00
Salted potatoes	€ 10.00

LA PINSERIA (72 hours rise pinsa dough of selected soybean, wheat and rice flours)

Pinsa with cherry tomato, buffalo "stracciata" cheese and basil*	€ 24.00
Pinsa with buffalo mozzarella, zucchini flower and anchovies*	€ 26.00



Signature dishes

Executive Chef Fabio Boschero

Pursuant to article 21 of EC Reg. 1169/11 for those with special dietary requirements or allergies who may wish to know about the food ingredients used please ask for the Manager.
All fish served raw has been subject to blast chilling (reg.CE 853/04)

The dishes indicated with () are prepared with frozen raw materials



I desserts qui di seguito proposti rispecchiano le mie esperienze passate
con le influenze che giornalmente vivo in questa mia nuova realtà.

La mia visione del dessert Moderno mi porta ad osare su concetti Stagionali,
fondendo il Classico con il Futuristico e cercando di stupire
con gli occhi prima e col palato poi....

Giocando con Zucchero, Aromi, Spezie e Colori
cercherò di trasportarVi al più lieto dei fine pasti.

“Un Dessert a fine pasto dà la stessa sensazione di un eterno primo Bacio”

This dessert selection reflects a mix of my past experiences and my daily inspirations.

My vision for the “modern” dessert allows me to dare with Seasonal concepts, merging Classical
with Futuristic, and looking to delight the eyes first and then the palate.

Playing with sugar, spices, scents and colors my goal is to offer a memorable ending to your
dining experience.

“A dessert at the end of a meal is like an eternal first kiss”

Dario Nuti

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Dessert

Giardiniera di frutti ed erbe dolci-forti , frollino e chantilly lime € 20,00
Fruits "giardiniera" with sweet and sour herbs, shortcrust pastry and lime chantilly

In abbinamento con / served with:

Dindarello 2017 - Maculan € 40,00
Moscato Bicchiere/By the glass € 12,00

Sigaro di cioccolato , mango , cremoso al tabacco e tisana "aRUMatica" € 22,00
Choco-cigar, mango, tobacco cream and tropical rum infusion

In abbinamento con / served with:

Passito di Pantelleria "Ben Ryè" 2015 – Donnafugata € 75,00
Zibibbo Bicchiere/By the glass € 15,00

Carpaccio di melone al litchi, sorbetto di riso alla mandorla, croccante di lampone e rosa € 19,00
White melon and lychee carpaccio, almond-rice sorbet, crispy raspberry and rose

In abbinamento con / served with:

Moscato d'Asti "La Caudrina" 2017 - La Caudrina € 30,00
Moscato Bianco Bicchiere/By the glass € 7,00

Tiramisù "Rome Cavalieri" € 21,00
"Rome Cavalieri" Tiramisu

In abbinamento con / served with:

Muffato della Sala 2013 - Castello della Sala cl. 50 € 65,00
Sauvignon - Grechetto - Traminer Bicchiere/By the glass € 13,00

Dolce burratina , panbrioche tostato e grattachecca di fragole e pomodori dolci € 21,00
Sweet "burratina" pudding, toasted panbrioche and strawberry and sweet tomato shaved ice

In abbinamento con / served with:

Moscato Rosa 2015 - Zeni cl. 37,5 € 35,00
Moscato Rosa Bicchiere/By the glass € 8,00

Tramonti Romani : nuvola di meringa vanigliata, ghiacciato di rabarbaro agli agrumi ed acqua di citronella € 20,00
Roman sunsets: vanilla meringue nuage, rhubarb and citrus fruits sorbet and lemongrass water scent

In abbinamento con / served with:

Torcolato-Maculan 2013 € 80,00
Vespaiola Bicchiere/By the glass € 15,00

Composizione di frutta di stagione € 17,00
Seasonal fruit "Bouquet"

In abbinamento con / served with:

Rosatea – Castel De Paolis 2015 € 55,00
Moscato Rosa Bicchiere/By the glass € 12,00

Gelati e sorbetti Home-made € 16,00
Home-made ice cream and Sorbets

In abbinamento con / served with:

Recioto della Valpolicella "Fiorato" 2014 - Tommasi € 60,00
Corvina - Rondinella - Molinara Bicchiere/By the glass € 13,00

Ai sensi dell'art.21 del Reg. CE 1169/11 chi avesse speciali esigenze dietetiche o fosse affetto da allergie e desiderasse conoscere gli ingredienti utilizzati è pregato di rivolgersi al Responsabile.
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