

Appetizer

“fave e cicoria” € 15

fava bean puree with slightly spicy pan-fried chicory and pecorino wafer - (a.7)

pallotte cacio e ova € 13

bread balls and pecorino cheese with fresh tomato sauce - (a. 1-2 -7- 9)

pallotte cacio e ova a “modo nostro” € 13

bread balls and pecorino cheese with cream cheese and pepper - (a.1-2-7)

“la ciudella” € 15

*panzanella of bread and fresh vegetables with orange juice, pecorino and mint
- (a.1-7-9)*

la nostra melanzana € 15

aubergine bundles with tomato, caciocavallo and basil - (a. 1-9)

“la zuppetta de ceci e cicoria” € 15

chickpea soup with sautéed chicory

prosciutto crudo nostrano € 15

Abruzzo ham Az Agr. F.Ili Testone cut with a knife

First dishes

chitarra alla teramana € 18

*spaghetti alla chitarra (Square-cut fresh egg spaghetti) with beef and pork
meatballs, tomato sauce and pecorino cheese - (a. 1-2-7-12)*

fettuccine all’abruzzese € 18

*fettuccine with chopped herbs, pork cheek, pecorino cheese and scorzone truffle -
(a. 1-2-7-)*

mezzi naccheri alla genovese di pecora € 19

*hpasta with sheep ragù browned in Vito Trebbiano, onion and pecorino cheese -
(a. 1-2-7-9-12)*

gnocchi alla marsicana € 18

Fucino potato gnocchi with sausage, saffron and pecorino - (a. 1-2-7-9-12)

pezze al pesto “de casa” € 18

maltagliati water and flour with rocket pesto, almonds, cherry tomatoes and pecorino cheese - (a.1-7-8)

Second dishes

costolette di agneje € 28

IG.P lamb chops, from F.Illi Testone farm, flavored with rosemary

tagliata di pecora € 20

sliced sheep meat with raw spinach

tartare di pecora € 21

sheep meat tartare with carrot and mint cream and caramelized onions

“le rustelle de Atri” € 15 (6pz)

Az Agr. Collina Verde sheep meat roasts with bruschetta with Abruzzo oil - (a. 1)

pecora “ajo cottura” € 24

ancient recipe for sheep meat stew with garden flavors and crusty bread flavored - (a. 1-9-12)

guancette cbt al Montepulciano d’Abruzzo” € 23

pork cheeks cooked in Montepulciano d’Abruzzo wine - (a. 9-12)

Side dishes

potatoes € 6

sautéed chicory € 6

spinach salad € 7

fennel and orange salad € 6

Desserts

il “pecoramisù” € 8

sheep ricotta, cinnamon, orange and amaretti grain - (a.1-2-7-8-10-11)

il fiadone di nonna Maria € 8

ravioli-shaped cake with ricotta, sugar and cinnamon - (a.1-2-7-10-11)

saffron panna cotta € 9

(a.7)

dessert of the day € 9

(a.1-2-7)

cover charge € 3

Variations on the menu may have an increase in price.
We don't make half portions

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Allergen list: 1 (gluten), 2 (eggs), 3 (shellfish), 4 (fish), 5 (peanuts), 6 (soy), 7 (milk), 8 (nuts), 9 (celery), 10 (mustard), 11 (sesame), 12 (sulphites), 13 (lupins), 14 (molluscs)

The majority of the above dishes can also be made gluten-free.

If you have an intolerance or allergy, please inform the service staff who will be able to help you with your choice.