

Appetizer

gli involtini de “ Zi Peppe” (a.2-7) 16,00

savoy cabbage rolls with potatoes, smoked scamorza and pumpkin cream

pallotte cacio e ova (a.1-2-7- 9) € 13,00

bread balls and pecorino cheese with fresh tomato sauce

pallotte cacio e ova a “modo nostro” (a.1-2-7) € 13,00

bread balls and pecorino cheese with cream cheese and pepper

trippa “ alla pennese” (a.1-7-9) € 16,00

beef tripe with tomato, pecorino and mint

la nostra melanzana (a.7-9) € 16,00

aubergine bundles with tomato, caciocavallo and basil

“la zuppetta de ceci e cicoria” (a. 9) € 16,00

chickpea soup with sautéed chicory

prosciutto crudo nostrano € 19,00

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

First dishes

gli chitarra alla teramana (a. 1-2-7-12) € 18,00

spaghetti alla chitarra (Square-cut fresh egg spaghetti) with beef and pork meatballs, tomato sauce and pecorino cheese

fettuccine all’abruzzese (a.1-2-7) € 19,00

fettuccine with chopped herbs, pork cheek, pecorino cheese and scorzone truffle

mezzi paccheri alla genovese di pecora (a.1-2-7-9-12) € 19,00

pasta with sheep ragù browned in Vito Trebbiano, onion and pecorino cheese

fusilloni alla “ zia Maddalena“ (a. 1- 7) € 21,00

fusilloni Pastificio Masciarelli with caciocavallo cream and porcini mushroom

“sagne e faciole” (a.1- 9) 18,00

water and flour pasta with borlotti beans, tomato and rosemary scent

Second dishes

guancette cbt al Montepulciano d'Abruzzo (a. 9-12) € 23,00

pork cheeks cooked in Montepulciano d'Abruzzo wine

costolette "d'agneje" € 30,00

costolette di agnello I.G.P from farm Testone's brothers, al profumo di rosmarino

pecora "ajo cotturo" (a.1-9-12) € 29,00

ancient recipe for sheep meat stew with garden flavors and crusty bread flavored

tagliata di pecora € 21,00

sliced sheep meat from farm Testone's brothers, with raw spinach

tartare di pecora € 21,00

sheep meat tartare from farm Testone's brothers with carrot and mint cream and caramelized onions

"le rustelle de Atri" (a.1) € 15,00 (6pz)

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

Side dishes

potatoes € 6,00

gratin fennel € 7,00

sautéed chicory € 6,00

spinach salad € 6,00

Desserts

il pecoramisù (a.1-2-7-8-10-11) € 8.00

sheep ricotta, cinnamon, orange and amaretti grain

il fiadone di nonna Maria (a.1-2-7-10-11) € 8,00

ravioli-shaped cake with ricotta, sugar and cinnamon

"je zabaione caldo" (a.1-2 -7) € 9.00

hot zabaione

dessert of the day (a.1- 2- 7) € 9.00

cover charge € 3

Variations on the menu may have an increase in price.

We don't make half portions . 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.