



leTamerici



SEMPLICEMENTE CUCINA

MATERiÆ

MATERIA EST FUNDAMENTUM RERUM

Matter is the foundation of things

In this menu
chef & patron Giovanni Cappelli
put the emphases on matter
as the primary ingredient from which
a dish, a recipe or simply
an emotion is derived!

WINTER

2024/2025

The Tasting Menus

Puzzle Menu | 60 €

**In this menu, the Chef leaves you the freedom
to compose your tasting menu.**

Starter, First course, Second course, Dessert

(Raw Fish is excluded from the choice)

Temptations of Tradition | 80 €

**Interpretations and revisitations of some
recipes from the Italian Cuisine**

Our Welcome

Broad bean puree and chicory, bellpepper and bread croutons

Fried calamari and lime dressing

Home made express lasagna with pork ribes sauce

Codfish Roman Style «2020»

Hot apple pie, raisin, pine nut and cinnamon cream

Evolving Paths | 90 €
Creations by Chef Giovanni Cappelli

Our Welcome

Squid, chickpea hummus, 10 spices and Porcini powder

Roasted octopus tentacle, coratella rocher and artichokes mayonnaise

Gnocchetti, raw and cooked red prawns, coconut milk, Sichuan black pepper and mint

Fillet of sea bass Miller's Style, pink pepper and lime

Coconut ice cream, chocolate crumble, Maldon salt, truffle and EVO oil

Raw and Cooked | 100 €

Our Welcome

Italian Scardovari Oyster

Red prawns carpaccio and citrus snow, chocolate and red fruits

Scampo and passion fruit

Different tasting of tuna tartare

Gnocchetti, raw and cooked red prawns, coconut milk, Sichuan pepper and mint

Mediterranean croaker fillet Cacciatora style

Mont Blanc

Wine pairing 6 glasses for tasting euro 50 €
The chosen Tasting Menu will be the same for the entire table.

Raw Fish*

Italian Oyster Scardovari | 6 € al pz

Red prawn carpaccio, citrus snow, chocolate and red fruits | 22 €

Poker of scampi and passion fruit | 30 €

Different tasting of tuna tartare | 26 €

The Gran Crudo Tamerici | 40 €

1 oyster, 1 red prawn carpaccio, 1 scampo, different tasting of tuna tartare

Appetizers

Broad bean puree, and chicory frigitelli and bread croutons | 20 €

Burratina, puntarelle and anchovy mayonnaise and red fruits | 22 €

Roman artichoke Puttanesca style with raw and cooked tuna | 24 €

Squid, chickpeas hummus, 10 spices and porcini mushroom powder | 24 €

Roasted octopus tentacle, coratella rocher and artichokes mayonnaise | 24 €

Fried calamari and lime dressing | 22 €

Bread and extra virgin olive oil per person | 5 €

***For proper preservation and integrity, some products are chilled at -21.**

First Courses

Pumpkin risotto, misticanza, paprika, licorice, chocolate and coffee | 24 €

Home made fettuccine, guanciale, chestnuts, walnuts and salted ricotta | 22 €

Home made express lasagna with pork ribs sauce | 20 €

Gnocchetti, raw and cooked red prawns, coconut milk, Sichuan pepper and mint | 26 €

Home made tagliolini, sea bass, lemon, lime, mint and Sichuan pepper | 26 €

Pasta of the Roman Tradition

Spaghetti Carbonara | 14 €

Maccheroncino Cacio e Pepe | 14 €

Mezze maniche all'Amatriciana | 14 €

Second Courses

Codfish Roman Style «2020» | 26 €

Fillet of sea bass Miller's style, pink pepper and lime | 26 €

Mediterranean croaker fillet Cacciatora style | 26 €

Turbot fillet and potato millefeuille with rosemary and its reduction | 35 €

Lamb cutlet, roman chicory, beer, honey and cinnamon sauce | 26 €

Beef Fillet with peppers, mustard and mixed salad | 36 €

Inform the dining room staff of any allergies and/or intolerances.

Sins of Gluttony

Tiramisù | 14 €

Hot apple pie, raisins, pine nuts and cinnamon cream | 14 €

Coconut ice cream, chocolate crumble, Maldon salt, truffle and EVO oil | 20 €

Mont Blanc | 14 €

The Three Delight | 24 €

Tiramisù

Hot apple pie, raisins, pine nuts and cinnamon cream

Mont Blanc