

AGOSTINO MENU

ANTIPASTI

From the fryer

SUPPLÍ – V 105–
Roman fried rice croquette

FILETTO DI BACCALÀ 115–
Fried cod fillet

From the grill

ABBACCHIO A SCOTTADITO 130–
Grilled lamb chops with rosemary, aromatic herbs and olive oil

CRINIERA DI LEONE GRIGLIATA SU CREMA DI CECI – VG 130–
Grilled lion' s mane mushroom served on chickpea cream

DUO DI SALSICCE 130–
Two grilled sausages, one classic and one fennel, on pumpkin cream.

From the oven

MEDAGLIONE DI CODA DI ROSPO E PEPERONE BRUCIATO 130–
Monkfish medallion with charred pepper

PARMIGIANA DI MELANZANE – V 120–
Aubergine with tomato sauce, scamorza cheese and Parmesan.

Cold Plates

CARPACCIO DI TROTA E BURRATA 120–
Trout carpaccio with creamy burrata cheese

VG – Vegan V – Vegetarian

* Please let us know about any allergies or dietary requirements.

AGOSTINO MENU

PASTA 175-

SPAGHETTONI ALLA CARBONARA

Spaghettoni, egg yolk, Pecorino cheese and cured pork cheek

RIGATONI ALL' AMATRICIANA AFFUMICATI

Rigatoni with smoky tomato sauce, pork cheek and Pecorino cheese

TONNARELLI CACIO E PEPE - V

Tonnarelli with Pecorino cheese and freshly ground black pepper

MEZZE MANICHE ALLA GRICIA

Mezze maniche with pork cheek, Pecorino cheese and black pepper

FETTUCCINE AL RAGÙ DI CORTILE

Fettuccine with a slow-cooked meat and poultry ragù

TORTELLI DI CODA ALLA VACCINARA

Tortelli filled with oxtail ragù, served with beef jus

CASARECCE ALLA PUTTANESCA VEGANA - VG

Casarecce with tomato sauce, olives and capers
(For a classic touch, add anchovies)

LINGUINE AI FRUTTI DI MARE (+25-)

Linguine with mixed seafood, tomato sauce and seafood bisque

DOLCI 95-

Dessert

TIRAMISÙ CAFFÈ BORGHETTI

Classic tiramisù with Caffè Borghetti coffee liqueur

CROSTATA DI RICOTTA E VISCIOLE

Ricotta cheese and sour cherry tart

SORBETTO ALL' OLIVELLO SPINOSO E MERINGA ALL' ACQUAFABA - VG

Sea buckthorn sorbet with aquafaba meringue

SOFFICE AL CIOCCOLATO E CREMA DI NOCCIOLA

Soft chocolate cake with hazelnut cream