



In case of food allergies, please notify to our dining room staff. A list of allergens is available on request.

DA SISTINA


TO START

“Terrazza” salad 24

Traditional “Puntarelle” 22

Artichokes salad, caciotta and bottarga 24

Raw fish with pantesca sauce, citrus sorbet 28


Sliced roasted tuna, capers sauce 32 

Kobe beef tartare, misticanza salad, sea urchins mayonnaise 30

FIRST COURSES

Castelluccio lentils soup, crustaceans 24

Spaghetti with tomatoes sauce and basil 25 

Tonnarelli cacio & pepe, red prawns tartare 30 

Ravioli carbonara 26 

MAIN COURSES

Roman-style Artichokes 25

Soy glazed Sole and ginger 38

Sea bass, cream potato and artichokes 34

Small veal cutlets with sautéed rice and green beans 30 

Lamb medallions, potatoes and chicory, thyme sauce 35

Wagyu fillet from Hokkaido, turnip greens and truffle 65

SIDES

Purée with extra virgin olive oil 8

Spinach with butter and parmesan 8

Sautéed seasonal vegetables 8

Chickpeas, garlic, oil and rosemary 8