



# When in Rome

IN COLLABORATION WITH ITALIAN RESTAURANT TAVERNA TRASTEVERE  
AND FOUNDERS NICOLAS VAPORIDIS AND ALESSANDRO GRAPPELLI

## 13-30 November

**TWO COURSE £48 | THREE COURSE £55**

Includes a 150ml glass of Prosecco or Crodino Spritz



### Antipasti

#### STARTERS TO SHARE

select three of the following

##### Suppli alla romana

Fried Roman style arancini in Bolognese sauce filled with mozzarella

##### Polpette di carne in umido

Home-made meatballs cooked in tomato sauce

##### Carciofi alla Romana

Braised Roman-style Mammola artichokes (V)

##### Burrata con pomodoro concasse

Burrata with tomato concasse, caramelised onions, taggiasche olives and pesto (V)

##### Calamari fritti

Fried calamari



### Primi & Secondi Piatti

#### PASTA & MAINS

select one of the following

##### Spaghettoni alla carbonara

Home-made spaghetti carbonara

##### Mezzi paccheri con ricciola

Home-made paccheri with yellow tail

##### Saltimbocca alla Romana

Prime cut veal escalope topped with parma ham and sage served with veal jus

##### Guancia di manzo brasata al vino rosso

Braised ox cheek in red wine sauce served with creamy Italian mash

##### Tonnarelli cacio e pepe

Home-made squared section spaghetti in Pecorino Romano and black pepper sauce

##### Melanzane alla parmigiana

Baked aubergine layered with our tomato sauce and Parmigiano Reggiano 24 months

### Contorni

#### SIDES

select one of the following

##### Patate al forno

Roasted potatoes

##### Spinaci all'agro

Steamed spinach Evo oil and lemon

##### Insalata mista

Mixed leaves with tomatoes



### Dolci

#### DESSERTS

select one of the following

##### Tiramisu' Classico

Classic tiramisu

##### Rocher

Hazelnut chocolate rocher

##### Millefoglie

Mille feuilles with chantilly cream and mixed berries sauce

##### Lemon sorbet and Limoncello

Classic Italian finale

