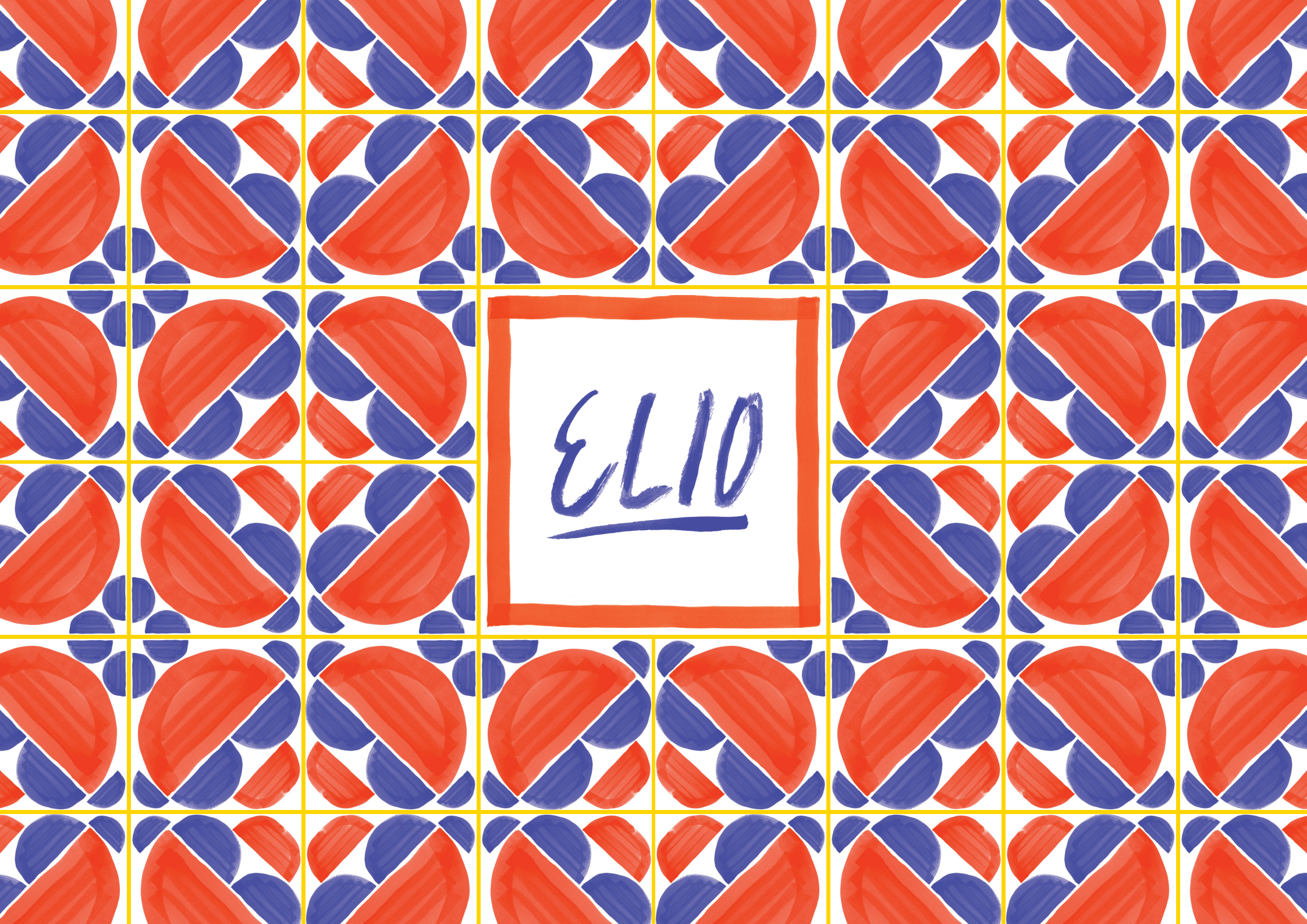




ELIO

ANTIPASTI - STARTERS

VITELLO TONNATO (U,P,SD,SO) - 17

THINLY SLICED VEAL WITH TUNA SAUCE, PICKLED CARROTS AND CRISP CAPERS (E, SP, CY, FH)

CEVICHE DI PESCATO (P, SF, SD) * - 17

CEVICHE MADE WITH THE CATCH OF THE DAY, SERVED WITH LECHE DE TIGRE AND SWEET POTATO (PH, SP, C)

ASPARAGI SCOTTATI, CARAMELLO DI LATTE, ERBE AROMATICHE E CRUMBLE AL PARMIGIANO (G,U,L) - 14

SEARED ASPARAGUS, MILK CARAMEL, AROMATIC HERBS, AND PARMESAN CRUMBLE (GL,E, D)

BATTUTA DI MANZO, SENAPE IN GRANI E CUCUNCI (S,SF) - 17

BEEF TARTARE, GRAIN MUSTARD AND CAPER BERRIES (MO,SF)

RETROBOTTEGA

KATSUSANDO SANDWICH CON SCAROLA RIPIENO DI CACIOCCHIATO E MENTUCCIA (U, L, GL) - 14

KATSUSANDO (JAPANESE SANDWICH) WITH ESCAROLE
STUFFED WITH CACIOCCHIATO CHEESE AND MINT (E,D,GL)

ALICI FRITTE CON MAIONESE AGLI AGRUMI CANDITI E ANETO (PU,SF) - 15

FRIED ANCHOVIES WITH CANDIED CITRUS AND DILL HOME-MADE MAYO. (FH,E,SP)

PRIMI PIATTI - PASTA

MEZZE MANICHE ALL'AMATRICIANA (G,L) - 16

SHORT PASTA WITH TOMATO SAUCE, GUANCIALE AND PECORINO ROMANO CHEESE (GL,D)

TAGLIATELLE AL RAGU' DI CARNE (L,G,SD,SF,U) - 17

HOME-MADE TAGLIATELLE, WITH THE CLASSIC ICONIC BOLOGNESE RAGOUT (GL, D, CY, SP)

RETROBOTTEGA

RADIATORI, PECORINO, CEDRO E AGLIO NERO (G,L,U) - 18

SHORT PASTA WITH PECORINO CHEESE, LEMON CEDAR AND BLACK GARLIC (GL,D,E)

TORTELLI DI GENOVESE, FONDUTA DI PROVOLONE (G,L,SF) - 22

HOME-MADE BEEF TORTELLI, PROVOLONE CHEESE FONDUE, BEEF DEMI-GLACE (GL,SP,D)

GNOCCHI, COZZE E DRAGONCELLO (G,M) - 17

GNOCCHI SERVED WITH MUSSELS AND FRESH TARRAGON (GL,M)

TONNARELLI CACIO E PEPE (G,L,U) - 16

FRESH EGG PASTA WITH CACIO & PEPE SAUCE (GL,D,E)

FROM THE GRILL

FILETTO DI MANZO, LATTUGA SCOTTATA E CHUTNEY DI MELA (L,SD,SP) - 38

BEEF FILLET WITH RED WINE REDUCTION AND BEEF JUS, SERVED WITH SEARED LETTUCE AND APPLE CHUTNEY (D, CY)

TAGLIATA DI MANZO (L) - 28

BEEF TAGLIATA WITH ROCKET SALAD AND SHAVED GRANA PADANO CHEESE (D)

PESCATO DEL GIORNO CON VIGNAROLA (P) * - 28

CATCH OF THE DAY SERVED WITH OUR VIGNAROLA (A ROMAN VEGETABLE STEW) (F)

SECONDI - MAIN COURSE

COTOLETTA DI VITELLO CON MAIONESE FATTA IN CASA (U,G,L) - 25

VEAL CUTLET MILANESE WITH HOME-MADE MAYO (E,GL,D)

SALTIMBOCCA ALLA ROMANA (G,SF,L) - 22

A ROMAN CLASSIC: SLICED VEAL WITH PROSCIUTTO AND SAGE IN A WINE AND BUTTER SAUCE (GL,SP,D)

RETROBOTTEGA

MILANESE DI ICEBERG, SALSA BRUSCA E MIDOLLO (GL, U, SF) - 24

MILANESE OF ICEBERG, SALSA BRUSCA AND BONE MARROW (GL, E, SP)

* PRODOTTO SOTTOPOSTO AD ABBATTIMENTO RAPIDO DELLA TEMPERATURA SECONDO QUANTO PREVISTO DAL REG. CE 853/2004.

ALLERGENI ALIMENTARI

ARACHIDI [A], CROSTACEI [C], FRUTTA A GUSCIO [F], GLUTINE [G], LATTOSIO [L], LUPINI [LU], MOLLUSCHI [M], PESCE [P], SEDANO [SD], SOLFITI [SF], SEMI DI SESAMO [SM], SENAPE [SN], SOIA [SO], UOVA [U], VEGANO [VG]

FACIAMO DEL NOSTRO MEGLIO PER SERVIRE PIATTI UTILIZZANDO, OVE POSSIBILE, PRODOTTI STAGIONALI E DI PROVENIENZA LOCALE. PER QUALSIASI ULTERIORE INFORMAZIONE SUGLI ALLERGENI, CHIEDI AL NOSTRO TEAM. WE DO OUR BEST TO SERVE UP DISHES USING SEASONAL AND LOCALLY SOURCED PRODUCE WHERE POSSIBLE. FOR ANY ADDITIONAL INFO ON ALLERGENS PLEASE ASK ONE OF OUR FRIENDLY TEAM.

CONTORNI - SIDE DISHES

VERDURE ARROSTO - 9

ROASTED VEGETABLES

PATATE ARROSTO E ROSMARINO (L) - 9

ROASTED POTATOES WITH ROSEMARY (D)

INSALATA MISTA - 9

MIXED SALAD

ZUCCHINE ALLA SCAPECE (SF) - 9

ZUCCHINI 'ALLA SCAPECE' - MARINATED WITH VINEGAR, GARLIC, AND MINT (SP)

DOLCI

HOX-IBON: COOKIE, GELATO, CARAMELLO, CIOCCOLATO - TUTTO HOME MADE (U,FG,L) - 10

CHOCOLATE DIPPED COOKIE FILLED WITH HAZELNUT GELATO AND CARAMEL - ALL HOME MADE (E,TF,D)

COCCO E PASSION FRUIT (G,U,L) - 10

GANACHE AL COCO E CIOCCOLATO BIANCO, NAMELAKA AL PASSION FRUIT E BISCOTTO (E,D,GL)

IL CLASSICO DEI CLASSICI...TIRAMISU' !! (G,U,L) - 10

TIRAMISU' (E,D,GL)

RETROBOTTEGA

TORTA BASCA ALLA VANIGLIA E SPUMA DI SANBITTER (G,U,L) - 10

BASQUE VANILLA CAKE, SANBITTER FOAM (GL,E,D)

* PRODUCT BLAST-FROZEN IN ACCORDANCE WITH EU REGULATION 853/2004.

FOOD ALLERGENES:

MOLLUSCS [MS], CRUSTACEAN [C], CELERY [CY], DAIRY [D], EGGS [E], FISH [FH], PEANUTS [PN], GLUTEN [GL], LUPIN [L], TREE NUTS [TN], MUSTARD [MO], SOYA [SY], SULPHITES [SP], SESAME SEEDS [SE], DRY FRUIT [DF], WHEAT [WH] - VG=VEGAN GF= GLUTEN FREE