



L'ULIVETO
ROOF GARDEN
RISTORANTE

Platters

Platter of assorted Lazio Salumi and Cheese

Prosciutto crudo di Bassiano 18 mesi, Guanciale amatriciano, Porchetta dello Chef, Salame felino, Pecorino Romano "Buccia Nera", Caciotta alle vinacce, Ovoline di Bufala di "Casabianca" di Fondi

(GF, milk)

€ 16

Handmade Buffalo Mozzarella cheese from Fondi
with aged Ham from Bassiano

(GF, milk)

€ 12



The Tartare

Italian Meat tartare, Egg, Caper Bush and Olives powder,
with wild Arugula and black Truffle

(GF, egg)

€ 14

Salmon tartare, smoked Burrata cheese, Apple slice and Fennel beard

(milk, fish)

€ 15

Salmon carpaccio marinated in black Grape must, fried Pinsa and figs

(wheat with gluten, fish, nuts)

€ 17



Our Veg & Veggy dishes

Chickpea cream with Paprika powder and crisp Vegetables

(GF, veg, veggy, celery)

€ 10

Parmigiana style with Courgettes and Almonds

(nuts, soy)

€ 10





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Fried

Multicolor Potato chips from Tuscia viterbese

(GF, veggy)

€ 5

Fries Anchovy

(wheat with gluten, fish)

€ 6

Traditional roman Suppli

(GF, sulfur dioxide and sulphites, milk, egg)

€ 3

Potato croquette with aged Ham from Bassiano

(GF, milk, egg)

€ 3

Traditional roman Courgettes Flowers with Anchovy

(wheat with gluten, milk, fish)

€ 3,5



Pinse

Margherita

(veggy, wheat with gluten, milk)

€ 8

Smoked Burrata cheese and dry cured Ham

(wheat with gluten, milk, fish)

€ 13

Ham and Mozzarella cheese

(wheat with gluten, milk)

€ 9

Mushrooms

(wheat with gluten, milk)

€ 10

Tomato and spicy Salami

(wheat with gluten, milk)

€ 9

Our Pinse are a handmade product with EVO; rising with mother yeast 96 hours.



First courses

Our Fettuccine pasta with Butter, Parmigiano Reggiano cheese and black Truffle

(wheat with gluten, egg, milk)

€ 15

Handmade Spaghettoni pasta with Tomato paste, dried Tomato and Bread crumbs

(wheat with gluten, veg, veggy)

€ 13

Carnaroli Risotto with Scampi cream, natural seared Shrimp and Fennel beard

(GF, milk, fish, celery)

€ 18

Handmade Rigatoni pasta with Italian Meat sauce, Lemon, Thyme
and Parmigiano Reggiano cheese

(wheat with gluten, sulfur dioxide and sulphites)

€ 13

Handmade Potato Gnocchetti with Mushrooms and Almond powder

(veggy, wheat with gluten, nuts, egg)

€ 13

Handmade Tortelli pasta stuffed with Potatoes over Pea cream e crisp Cuttlefish

(wheat with gluten, egg, sulfur dioxide and sulphites, fish)

€ 15

Dishes can be made gluten free upon request. The type of pasta may vary.



Second courses

Italian Meat Roast-Beef with Mustard and roasted Potatoes

(GF, sulfur dioxide and sulphites, mustard)

€ 18

Red Tuna, Celery Root cream, Vegetables with steam and Red Fruits and Tabasco Mayo

(GF, fish, celery, egg, sulfur dioxide and sulphites)

€ 20

Fornara style Baker's Brisket and marinated Pepper with Basil Oil

(GF, sulfur dioxide and sulphites)

€ 18

Grilled Rosemary Octopus with russian Salad of seasonal Vegetables in pink and green sauce

(GF, fish, egg)

€ 22

Cheeseburger & French fries

(wheat with gluten, milk)

€ 14

Parmigiana style with Courgettes and Almonds over Grana cheese cream

(GF, veggy, nuts, milk)

€ 13



Our Desserts and Fruits

Traditional Tiramisù

(wheat with gluten or GF, milk, egg)

€ 8

Sbriciolata al Cioccolato

crumble Puff Pastry with Chantilly cream and Chocolate drops

(wheat with gluten, milk, egg)

€ 8

Cheesecake del "Moroso"

with artisanal Buffalo Ricotta cheese from Fondi and Berries

(wheat with gluten or GF, milk)

€ 8

Crostata romana alle Visciole

(wheat with gluten, milk, egg)

€ 6

Fruit salad

(GF, veggy, veg)

€ 7



Gelati & co

Ice-cream sundae (3/4 scoops)

€ 7 / € 8



Madagascar Vanilla

(GF, veggy, milk)

Dark Chocolate

(GF, veg)

Pistachio

(GF, veggy, milk, nuts)

Hazelnut

(GF, veggy, milk, nuts)

Strawberry

(GF, Veg)

Lemon

(GF, veg)



Vanilla sundae with Coffee

(GF, milk)

€ 7

Vanilla sundae with Alcohol

(GF, milk)

€ 8

Lemon sherbets

(GF, Veg)

€ 7