



L'ULIVETO  
ROOF GARDEN  
RISTORANTE

## Starters

### Platter of assorted Lazio Salumi and Cheese

Prosciutto crudo di Bassiano riserva 18 mesi, Guanciale amatriciano, Porchetta dello Chef, Corallina di Montefiascone, Pecorino Romano dop "Buccia Nera", Caciotta alle vinacce, Ovoline di Bufala "Casabianca" di Fondi  
(GF, milk)  
€ 20

Buffalo Mozzarella cheese wit aged Ham from Bassiano  
(GF, milk)  
€ 16

### Seafood platter

Octopus soppessata, smoked Swordfish, marinated Norwegian Salmon and smoked Tuna  
(GF, pesce)  
€ 28

## Carpacci & Tartare

Carpaccio of red fin Tuna,  
extra virgin olive Oil, "Agropontino" Kiwi Vinegar aged for five years,  
Salt, Pepper, with wild Rocket and confit Tomatoes  
(GF, fish)  
€ 18

Beef Carpaccio homemade with Aromatic Herbs and Orange juice,  
"Agnoni" reserve Artichokes in Oil and Grana flakes  
(GF, sulfur dioxide and sulphites, milk)  
€ 16

"Marango" Beef Tartare, red Egg,  
powders of Capers and Gaeta Olives with black Truffle  
(GF, egg)  
€ 18

Salmon Tartare and smoked Burrata,  
with wafer of Apple Smith and wild Fennel  
(GF, milk, fish)  
€ 16

## Our Veg & Veggy dishes

Chickpea cream with Paprika powder and crisp Vegetables  
(GF, veg, veggy, celery)  
€ 10

Parmigiana style with Eggplants and Courgettes with Vegetables cream and Almonds  
(nuts, soy)  
€ 13



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## Fried

Fries Anchovy

(wheat with gluten, fish)

€ 9

Traditional roman Suppli  
with Cherry Tomatoes sauce and Basil

(GF, veggy, milk, egg)

€ 3,5

Potato croquette with aged Ham from Bassiano

(GF, milk, egg)

€ 3,5

Traditional roman Courgettes Flowers with Ricotta cheese and Anchovy

(wheat with gluten, milk, fish)

€ 4

Aged Stracchino cheese breaded with Sesame seeds

(GF, veggy, milk, egg, sesame)

€ 5

## Our Pinse

with Rosemary

(wheat with gluten)

€ 6

Margherita

(veggy, wheat with gluten, milk)

€ 9

Ham and Mozzarella cheese

(wheat with gluten, milk)

€ 10

Mushrooms

(wheat with gluten, milk)

€ 11

Tomato and spicy Salami

(wheat with gluten, milk)

€ 10

Courgettes Flowers and Anchovy

(wheat with gluten, milk, fish)

€ 13

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



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## First courses

Our Fettuccine pasta with Butter, Parmigiano Reggiano aged 24 months  
from Collina cheese and black Truffle

(wheat with gluten, egg, milk)

€ 18

Handmade Rigatoni all'Amatriciana  
with yellow and red Datterini Tomatoes and crispy Hog Jowl

(wheat with gluten)

€ 15

Fresh handmade rigatoncini with "Marango" white ragout,  
Lemon zest, Thyme and Parmigiano Reggiano aged 24 months from Collina

(sulfur dioxide and sulphites, wheat with gluten)

€ 16

Risotto carnaroli "Riserva San Massimo",  
cream of Blueberry Shrimps, spicy Paprika and seared Shrimp

(GF, crustaceans, milk)

€ 20

Our Potato Gnocchetti  
Cream of Courgettes and Flowers with Almonds and Balsamic glaze

(wheat with gluten, veggy, egg, nuts, milk)

€ 15

Artisanal Spaghettoni with fresh Datterini, Sea Bass and Basil Pesto

(wheat with gluten, fish, nuts)

€ 20

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

## Second courses

Roast-Beef of Lazio adult bovine "Marango" with Mustard  
and baked Potatoes from the Lazio countryside

(GF, sulfur dioxide and sulphites, mustard)

€ 19

Veal brisket cubotto alla fornara  
with with Peppers marinated in Basil Oil

(GF, sulfur dioxide and sulphites)

€ 20

Red fin Tuna tataki, Celeriac puree,

mixed tubers in the oven with Red Fruits and Tabasco Mayonnaise

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

€ 22

Cheeseburger & French fries\*

Marango Beef Hamburger 180gr and fried Potatoes from the Lazio countryside

(wheat with gluten, milk)

€ 16

Aubergine Parmigiana with Basil

(GF, veggy, milk)

€ 15

Baked Sea Bass fillet in Pistachio crust with Scapece Courgettes

(GF, fish, nuts)

€ 24

\*Additional € 1:

caramelized onions, extra cheese, bacon, tomato.

Burgers are served with sauces on the side.

Burgers can also be served with gluten-free bread



## Side dishes

Fried Potatoes from the Lazio countryside

(GF, veg, veggy)

€ 6

Baked multicolored Potatoes from the Lazio countryside

(GF, veg, veggy)

€ 6

Mixed field Salad

(GF, veg, veggy)

€ 6

Steamed mixed Vegetables

(GF, veg, veggy)

€ 8



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## Our Dessert

Mixed Fruit salad with Berries

(GF, veggy, veg)

€ 7

Creamy dark Chocolate with Puff Pastry crumble and Raspberries

(wheat with gluten, milk, egg)

€ 10

Traditional Coffee Tiramisu

(GF, milk, egg)

€ 9

Cheesecake del "Moroso"  
with artisanal Buffalo Ricotta from Fondi and Berries

(GF, milk)

€ 10

Roman Tart with Sour Cherries

(wheat with gluten, milk, egg)

€ 7

Vanilla sundae with Coffee

(GF, veggy, milk)

€ 7

Vanilla sundae with Alcohol

(GF, veggy, milk, sulfur dioxide)

€ 8

Wild Strawberry / Lemon sorbet

(GF, veg, veggy)

€ 8

Mixed Ice Cream cup

€ 8

Vanilla

(GF, veggy, milk)

Dark Chocolate

(GF, veg)

Pistachio

(GF, veggy, milk, nuts)

Wild Strawberries

(GF, veg)

Lemon

(GF, veg)