



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)

€ 18

Buffalo Mozzarella cheese wit aged Ham from Bassiano

(GF, milk)

€ 14



Carpacci & Tartare

Carpaccio of yellow 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 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 Courgettes and Almonds

(nuts, soy)

€ 10



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Fried

Fries Anchovy

(wheat with gluten, fish)

€ 8

Traditional roman Suppli
with Cherry Tomatoes sauce and Basil

(GF, veggy, milk, egg)

€ 3

Potato croquette with aged Ham from Bassiano

(GF, milk, egg)

€ 3

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)

€ 4



Our Pinse

with Rosemary

(wheat with gluten)

€ 5

Margherita

(veggy, wheat with gluten, milk)

€ 8

Ham and Mozzarella cheese

(wheat with gluten, milk)

€ 9

Mushrooms

(wheat with gluten, milk)

€ 10

Tomato and spicy Salami

(wheat with gluten, milk)

€ 9

Smoked Burrata cheese and aged Ham

(wheat with gluten, milk)

€ 12

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)

€ 16

Artisanal spaghetti with Mediterranean flavors with country Cherry Tomatoes
Lazio, Dried Tomatoes and Toasted Breadcrumbs with aromatic Herbs

(wheat with gluten, veggy, veg)

€ 13

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)

€ 14

Fresh artisan Tonnarelli Cacio e Pepe, with Roman Pecorino "Buccia Nera",
black Peppercorns and crispy fried Artichokes

(wheat with gluten, veg, veggy, egg)

€ 14

Our Potato Gnocchi bisque of Prawns with Parsley and naturally seared Prawns

(wheat with gluten, fish, egg)

€ 16

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)

€ 18

Veal brisket cubotto alla fornara
with absolute Bassiano, Asparagus and Balsamic glaze

(GF, sulfur dioxide and sulphites)

€ 19

Yellowfin Tuna tataki, Celeriac puree,
mixed tubers in the oven with Red Fruits and Tabasco Mayonnaise

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

€ 20

Cheeseburger & French fries*

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

(wheat with gluten, milk)

€ 16

Zucchini Parmigiana with Grana fondue and Almond powder

(GF, veggy, milk, nuts)

€ 15

*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)

€ 8

Traditional Coffee Tiramisu

(GF, milk, egg)

€ 8

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

(GF, milk)

€ 8

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 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)