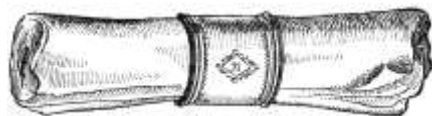


U M A C U C I N A



F I R S T P L A T E S

I

Arancini / arborio rice, mushroom, thyme, scarmoza, basil pesto / 70

II

Insalata Romana / baby romaine hearts, lemon, white anchovies, capers, parmesan, pangrattato, green goddess dressing / 75

III

Burrata / stone oven baked sweet and sour tamarillos, fire-roast peppers, almonds / 90

IV

Calamari Fritti / crispy fried baby squid, lemon aioli / 110

V

Zucchini Blossoms / crispy fried, ricotta, lemon filling, grated parmesan, tomato, basil salsa / 80

P A S T A A N D R I C E

I

Wholemeal Fusilli / eggplant, tomato sugo, basil, stracchiarella, pangrattato / 100

II

Spaghetti Alla Carbonara / spaghetti, pancetta, pecorino, egg yolk, black pepper / 120

III

Pappardelle / hand-cut pappardelle, slow-cooked duck ragu, green olives, orange, mint / 100

IV

Riso Carnaroli / carnaroli rice, handpicked crab, cherry tomatoes, mascarpone, lime zest / 100

V

Black Ink Garganelli / sautéed squids in ink, speck, chili, coriander, pangrattato / 120

PIZZA

I

Margherita / tomato, fior di latte, basil / 100

II

Funghi / mushroom, kale, parmesan, truffle oil / 140

III

Quattro Formaggio / mozzarella, Bali blue, camembert, parmesan, rosemary, sweet onions, radicchio, walnuts / 150

IV

Salsiccia / house-made pork and fennel sausage, mozzarella, sweet fennel, parsley / 140

V

Prosciutto Crudo / mozzarella, rucola, parmesan / 150

MAINS

I

Eggplant Parmigiana / mozzarella cheese, tomato pasatta, basil, parmesan crumbs / 90

II

Dentice / roasted red snapper, cavolo nero, fried capers, lemon, olives / 145

III

Pollo Alla Diavola / ½ roast marinated chicken, grilled zucchini, black olives, lemon garlic puree / 160

IV

Olive Crumbed Lamb Cutlet / sweet and sour pepper caponata, pine nuts, tomato jus / 180

ON THE SIDE

I

In Salata Iceberg / iceberg lettuce, cherry tomatoes, red onion, capers, olives, mint / 45

II

Rucola / rocket, red radish, parmesan, lemon / 50

III

Patate Novelle Arrosto/ roast baby potatoes, confit garlic, rosemary / 50

IV

Fagiolini Saltati / sautéed beans, garlic, almonds, lemon / 50

V

Polenta Croccante / thyme, sea salt, Parmesan / 50

DESSERT

I

House-made Gelato, Sorbeto / per scoop / 25
Ask your server for today's flavours

II

Granita / watermelon, hibiscus poached strawberry, Sambuca cream / 40

III

Affogato / espresso coffee, almond biscotti / 60

IV

Semifreddo / white chocolate, passionfruit, mango, ginger crumbs / 60