



RIONE 13  
CUCINA PIZZA E VINO

# Menù del 24 e 25

## Starters

- Mini “Maritozzo bread” with red prawns, mayo, and lime €15
- Fried anchovies in sweet-and-sour sauce €13
- Homemade polenta with pecorino cream and porcini mushrooms €12
- Fried artichokes “alla Giudia” with Grana Padano cream €12
- Boiled meatballs with orange and sweet chili sauce €12

## First Courses

- Tortelli in broth with a soft yolk center €18
- Pappardelle with wild game ragout and citrus zest €18
- Tonnarelli cacio e pepe with red prawns and lime €20
- Tonnarelli with sea bass, cherry tomatoes, Cabras bottarga, and bread crumble €20
- Rigatoni all’amatriciana €16

## Main Courses

- Fried calamari and king prawns €25
- Sea bass crusted with zucchini and lime, served with Roman-style artichoke €25
- Beef Wellington with Grana Padano cream and roasted potatoes €25
- IGP-certified lamb with roasted potatoes €25
- Grandma’s style meatballs in tomato sauce with sautéed chicory €20

## Homemade Desserts

- Pastry chef's delicacies €9