

Lunch MENU



APPETIZERS

Roasted peppers, Cantabrian anchovies,
Andria burrata, and Taggiasca olive "earth" **€17**
(1, 3, 4)

Roman-style Panzanella with pickled vegetables from our
garden, basil pesto, and fresh "primo sale" cheese **€18**
(1, 5, 7)

Aquaromana Big Salad with fresh mixed greens, cherry tomatoes,
cucumbers and carrots, mixed nuts, raspberry dressing, and your choice
of protein: grilled chicken breast, tuna in olive oil, or hard-boiled eggs **€18**
(1, 2, 5, 6)

Selection of local cured meats and cheeses **€24**
(4)

FIRST COURSE

Traditional Roman first courses with handmade fresh pasta, your choice of:
Cacio e Pepe • Amatriciana • Carbonara • Gricia **€16**
(1, 2, 5)

MAIN COURSE

Catch of the day with mixed greens from our garden **€26**
(3)

Angus Burger with artisanal bun, tomato, salad from the Vigna Caio
garden, Asiago DOP cheese, Amatriciano guanciale,
and homemade mayonnaise, served with skin-on fries **€20**
(1, 2, 4, 8)

DESSERT

Fresh Fruit Platter
A colorful mix of seasonal fruit **€10**

Artisanal Gelato **€10**
(1, 2, 3, 5, 6)

ARTISANAL BREAD

Pane artigianale (1) - Extra bread basket **€4**

Allergen Legend:

1. Gluten - 2. Eggs - 3. Fish - 4. Peanuts
5. Milk - 6. Nuts - 7. Celery - 8. Sesame

*In compliance with HACCP procedures
and EU Regulation 1169/2011, please be informed
that dishes may contain traces of allergens.
Raw fish undergoes preventive treatment,
and some raw materials may be blast-chilled
or frozen at the source.*