



Autumn 2022

Entrées

Double breasting tail, truffle and juniper	18
Beef tartare in vinegar salad matured in a cave	18
Cuttlefish, cauliflower and cooked must	18
Cardoncello grown in cave, egg and beer	18

Pasta and Rice

Risotto with Fiuggi water, herbs, lemon and parmesan cheese	22
Agnolotti, wild boar, roast chestnuts and roast sauce	20
Cappellacci, porchetta and brown pepper base	18
Fusilloni, cream of beans, mussels and pecorino cheese	18

Second courses

Braised beef cheek, potato and hazelnut	26
Pigeon, apple and vegetables cooked in earthenware	28
Black pork belly of the Monti Lepini, roots and plum ketchup	26
Cod, courgette, pumpkin and saffron	26

Desserts

Bread, ricotta and sugar	12
SOSPIRO A FRASCATI	12
Chestnut, peanut and rosemary cream	12
Cheese Cake, Grapes and Anise	12

Tastings

Five courses	55
Seven courses	75

