












## Starters

- la porchetta teramana con la focaccia* (a. 1-2)  17,00  
(Roast suckling pig, a bowl of mayonnaise with truffle and focaccia)
- pallotte cacio e ova* (opz. gluten free)  14,00  
(traditional Abruzzo meatballs made with bread and pecorino cheese with tomato) (a. 1-2-7)
- pallotte cacio e ova "a modo nostro"* (opz. gluten free)  14,00  
(traditional Abruzzo meatballs made with bread and pecorino cheese with sauce cheese and pepper) (a. 1-2-7)
- la pecora in due atti* (a. 7)  18,00  
(sheep tartare wrapped in a crispy pecorino wafer on a broad bean cream)
- la nostra melanzana* (a. 7)  16,00  
(eggplant parcel with tomato, caciocavallo cheese and basil)
- memoria lombarda anima abruzzese* (a. 7-9)  19,00  
(Mondeghili with boiled sheep meat, lemon zest and rosemary mayonnaise)

## First Dishes

- chitarra alla teramana* (a. 1-2-7-12)  20,00  
(Spaghetti with handmade beef and pork meatballs in a meat and pecorino ragù)
- fettuccine all'abruzzese* (a. 1-2-7-)  22,00  
(Fettuccine with chopped herbs, onion, bacon, pecorino cheese and Vasto-Scorzone truffle)
- gnocchi al ragù di agnello* (a. 1-2-9-12)  21,00  
(Potato gnocchi with white lamb ragù, saffron, and pecorino cheese)
- bucatini all'amatriciana* (a. 1)  19,00  
(Bucatini with tomato, bacon and pecorino cheese)
- pezze al pesto abruzzese* (a. 1-7-8)  19,00  
(Water and flour pasta with arugula pesto, almonds, pecorino cheese and confit cherry tomatoes)

*All first courses can be made gluten-free*





## Second dishes

<i>guancetta al Montepulciano d' Abruzzo</i> (a. 9-12) 	23,00
<i>(Pork cheek cooked in Montepulciano d' Abruzzo wine)</i>	
<i>costolette "d'agneje"</i> 	30,00
<i>(lamb chops with rosemary)</i>	
<i>tagliata di pecora</i> 	21,00
<i>(Sliced sheep meat with raw spinach, oil, salt and lemon)</i>	
<i>fave e friggittelli</i> 	18,00
<i>(broad bean puree with rosemary and baked peppers)</i>	
<i>"le rustelle de Atri"</i> (a. 1) 	16,00 (6pz)
<i>(Mutton arrostiticini with bruschetta with Abruzzo oil)</i>	

## Side dishes

<i>potatos</i> 	6.00
<i>cicory spicy</i> 	7.00
<i>spinach salad</i> 	6.00
<i>sidedishes of the day</i> 	6.00

## Dessert

<i>il pecoramisù</i> 	9.00
<i>(a. 1-2-7-8)</i>	
<i>il fiadone di Nonna Maria</i>	9.00
<i>(a. 1-2-7)</i>	
<i>semifreddo al torroncino</i>	9.00
<i>(a 1-2-7-8)</i>	
<i>il cannolo del castello</i>	9,00
<i>(a. 1-2-7-12)</i>	
<i>il dolce del giorno</i> 	9.00

*Menu variations may incur a surcharge.*

*We do not offer half portions.*

*Covers: €3.00*

*Allergen list: 1 (gluten), 2 (eggs), 3 (shellfish), 4 (fish), 5 (peanuts), 6 (soy), 7 (milk), 8 (tree nuts), 9 (celery), 10 (mustard), 11 (sesame), 12 (sulphites), 13 (lupins), 14 (mollusks).  
If you have any intolerances or allergies, please inform the service staff, who will be happy to help you choose.*

*Put your cell phone aside and enjoy our dishes and the people at your table.*