



ANTIPASTI

ZUPPA DI PISELLI • 18

Fresh English green pea soup with parmesan crostini and parmesan foam

INSALATA DI ARAGOSTA CON RUCOLA, E POMODORINI • 35

Lobster Salad with arugula, frisée and cherry tomatoes with champagne vinegar vinaigrette

FIORI DI ZUCCA RIPIENI DI RICOTTA DI PECORA • 25

Zucchini flowers stuffed with Roman sheep's milk ricotta cheese with a warm tomato sauce

ASPARAGI BIANCHI BASSANESI CON FUNGHI E PARMIGIANO • 35

White asparagus from Bassano del Grappa with morel mushroom ragu and parmesan foam

UOVA FRITTE CON SPUGNOLE E PARMIGIANO • 28

Fried eggs with a fresh morel mushroom ragu, parmigiano and black truffles

CARCIOFO RIPIENO DI UOVA E RICOTTA • 28

Stuffed Artichoke with ricotta and scrambled egg cooked in a light tomato sauce

CHARCUTERIE ITALIANO • 28

Italian selection of house cured pork meats, buffalo mozzarella and pickled vegetables

BURRATA CON ARANCIA ROSSA, CAPPERI, NOCCIOLE E INSALATINA MISTA • 25

Burrata with blood orange, capers, hazelnuts and microgreens salad

OSTRICHE IN ARMONIA • 36

A dozen mixed oysters – market availability with cocktail sauce and a shallot-raspberry vinegar

INSALATA DI MARE • 28

Warm seafood medley with spring vegetables and sun-dried tomato vinaigrette

DUETTO DI TONNO CON CIPOLLOTTI • 28

Duo of yellow fin tuna (carpaccio and tartare) with pickled onions and micro greens salad

CRUDO ITALIANO • 35

A selection of Italian crudo: fluke, salmon, hamachi and tuna

PASTA

GNOCCHI AL POMODORO CON SCAMORZA AFFUMICATA • 28

Gnocchi with fresh tomato sauce and smoked mozzarella

RAVIOLI RIPIENI DI RICOTTA DI PECORA CON SALSAL AL POMODORO • 28

Ravioli filled with sheep's milk ricotta and fresh tomato sauce

SPAGHETTI CACIO E PEPE • 28

Spaghetti with melted Pecorino Romano cheese and crushed black peppercorn

CAVATELLI CON FAVE FRESCHE, AGLIO ORSINO, PANCETTA E PROVOLONE • 25

Homemade Cavatelli with fresh fava beans, ramps, bacon and provolone cheese

ORECCHIETTE CON RAGÙ D'AGNELLO E PEPERONI • 28

Homemade orecchiette with lamb ragu, fresh tomatoes and sweet red peppers

FETTUCINE CON RAGÙ DI CARNE E MISTO DI FUNGHI • 28

Fettuccine with meat ragu, mixed wild mushrooms and fresh peas

PAPPARDELLE CON RAGÙ CONIGLIO E ASPARAGI • 28

Pappardelle with rabbit ragu and asparagus

TAGLIOLINI PRIMAVERA CON GAMBERI E GRENZEOLA • 32

Homemade Capellini with spring vegetables, crab meat and shrimp

SPAGHETTI ALLE VONGOLE VERACI • 26

Spaghetti with clams in a white wine sauce

LASAGNA BOLOGNESE • 35

Lasagna with meat ragu and besciamel sauce

RISOTTO

RISOTTO CON PORCINI PANCETTA E FEGATINI • 32

Risotto with porcini, bacon and chicken liver

RISOTTO AI PEPERONI DOLCI E CAPESANTE • 35

Risotto with sweet pepper and scallops

RISOTTO AL LIMONE E MENTA • 35

Lemon risotto with saffron, fresh mint and topped with shrimp

RISOTTO AI FRUTTI DI MARE • 35

Risotto with seafood

SECONDI PIATTI

BRANZINO AL SALE CON VEGETALI E SALSA DI SENAPE E POMPELMO • 50

Salt encrusted branzino with spring vegetables and mustard-grapefruit sauce

MOLECHE CON PUREA DI ASPARAGI, FAVE E PORRI • 50

Crispy soft-shell crabs with roasted asparagus, asparagus puree, fava beans and braised leeks

SALMONE CON BIETOLE, CIPOLLE ROSSE E ACETO DI LAMPONI • 45

Wild King salmon steak with roasted spring garlic, spring onions, fava beans in a red wine sauce

SOGLIOLA CON ASPARAGI BIANCHI E VERDI • 65

Dover sole with white and green asparagus

COSTOLETTA DI VITELLO ALLA GRIGLIA CON CIPOLLINI, ROMANA E SPUGNOLE • 55

Roasted veal chop with spring onions, gem lettuce, and morel mushrooms

QUAGLIE ARROSTO CON FRIGITELLI E ACETO • 45

Roasted Quail on the bone with artichokes, shishito peppers, and balsamic vinaigrette

CAPRETTO AL FORNO • 45

Slow-cooked baby goat with artichokes, peas, and fava beans ragu

SELLA D'AGNELLO IN CROSTA DI PREZZEMOLO CON PEPERONI E MENTA • 48

Parsley encrusted rack of lamb with roasted peppers and fresh mint

POLPETTE DI CARNE • 42

Beef and Veal meatballs with tomato sauce, fresh peas and cannellini beans

CONTORNI

FAGIOLINI CON MANDORLE

String beans sautéed with olive oil, garlic and sliced almonds

BROCCOLI DI RAPE E UVA PASSA

Broccoli rabe with raisins, garlic and extra virgin olive oil

SPINACI SALTATI CON NOCI

Sautéed spinach with garlic and walnuts

PATATE NOVELLE ARROSTO

Rosemary roasted new potatoes

A SELECTION OF FRESH SPRING VEGETABLES (For two or more)

The Caravaggio family would like to wish you a very Happy Easter!