



ANTONELLOCOLONNA

Starters

Colonna's egg, caviar and asparagus	€ 40.00
Fois gras escalope, pizza and figs	€ 40.00
Whipped codfish and bottarga of Tuna	€ 35.00
Sardines, smoked provolone cheese and mint mayonnaise	€ 35.00
Red mullet fillet, yellow datterino and scorzonera	€ 35.00

Pasta Dishes

Genovese tortelli with pear and sweet provolone cheese	€ 32.00
Mafalde pasta with rabbit ragu and cacciatora sauce	€ 32.00
Carbonara inside out	€ 32.00
Ravioli tribute to Capri	€ 35.00
Tagliatelle with bread, butter and anchovies	€ 30.00
Agnolotti with mackerel, pil pil of cuttlefish, caviar and apricot	€ 35.00

Main Courses

Rolls of guinea fowl, foie gras and pear chutney	€ 45.00
Lamb fillet and celeriac	€ 40.00
Amberjack fish, salted zabajone and vegetable gardener	€ 40.00
Pigeon breast and thigh confit	€ 45.00
Rabbit leg and in béarnaise sauce	€ 35.00

Dessert

Tarte tatin with vaniglia ice cream and cinnamon	€ 25.00
Custard and chocolate diplomatico, salted caramel	€ 25.00
Millefoglie, chantilly cream and zabajone	€ 25.00
Pear, saffron, chocolate crumble and English cream	€ 25.00
Marquise cake, chocolate and coffee	€ 25.00
Cassata ice cream and ricotta cannoli	€ 25.00

Selection of cheeses

FOR FOOD ALLERGIES ASK THE STAFF

Some part of our dishes involve the implication of natural food additives, the regarding
Informations are available consulting the pamphlet that will be given on request.



ANTONELLOCOLONNA

Tasting menu

Senza tempo

€ 140,00

Appetizer

Whipped codfish and bottarga of Tuna

Carbonara inside out

Smoked Tonnarelli and cannellini beans

Crunchy pork with smoked pure and fruit mustard

Pre dessert

Custard and chocolate diplomatico, salted caramel

Small pastries and pralines

Il mare di Roma

€ 140,00

Appetizer

Sardines, smoked provolone cheese and mint mayonnaise

Tortelli with mackerel, pil pil of cuttlefish, caviar and apricot

Tagliatelle with bread, butter and anchovies

Amberjack fish, salted zabajone and vegetable gardener

Pre dessert

Millefoglie, chantilly cream and zabajone

Small pastries and pralines

Orto

€ 120.00

Appetizer

Savoy cabbage flan, potato cream, mushrooms and cheese

Half moons with artichokes, chickpeas and coconut flour

Smoked Tonnarelli and cannellini beans

Eggplant, pears and caramelized onion

Pre dessert

Tarte tatin with vaniglia ice cream and cinnamon

Small pastries and pralines

Tasting menus are intended for the entire table

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