



# ANTONELLOCOLONNA

## Starters

|                                               |         |
|-----------------------------------------------|---------|
| Parmigiana                                    | € 30.00 |
| Colonna's egg, mushrooms, caviar and zucchini | € 40.00 |
| Fish soup                                     | € 40.00 |
| Whipped codfish and mullet bottarga           | € 35.00 |
| Rabbit roll, foie gras and onion compote      | € 35.00 |

## Pasta Dishes

|                                                        |         |
|--------------------------------------------------------|---------|
| Genovese tortelli with pear and sweet provolone cheese | € 32.00 |
| Agnolotti pasta with rabbit ragu and cacciatora sauce  | € 32.00 |
| Tartare and scampi cappelletti with cicada butter      | € 35.00 |
| Whole wheat tajerin with seafood ragù                  | € 35.00 |
| Smoked Tonnarelli and cannellini beans                 | € 32.00 |

## Main Courses

|                                                      |         |
|------------------------------------------------------|---------|
| Guinea fowl, foie gras, pear chutney and red cabbage | € 45.00 |
| Kid in a casserole with celeriac and mint            | € 40.00 |
| Crunchy pork with pure and fruit mustard             | € 40.00 |
| Pigeon                                               | € 45.00 |
| Grouper steak, mixed salad and champagne sauce       | € 45.00 |
| Vegetable garden of Labico                           | € 30.00 |

## 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.

**Tasting menu**

**Senza tempo** € 140,00

Appetizer

Colonna's egg, mushrooms, caviar and zucchini

Carbonara inside out

Smoked Tonnarelli and cannellini beans

Crunchy pork with pure and fruit mustard

Pre dessert

Custard and chocolate diplomatico, salted caramel

Small pastries and pralines

**Il mare di Roma** € 140,00

Appetizer

Whipped codfish and mullet bottarga

Tartare and scampi cappelletti with cicada butter

Whole wheat tajerin with seafood ragù

Grouper steak, mixed salad and champagne sauce

Pre dessert

Millefoglie, chantilly cream and zabajone

Small pastries and pralines

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