



- FOOD -

Bruschette

🌿 Garlic and EVO oil (1)	3
🌿 Tomato and e basil (1)	4
Mozzarella & anchovies	6
<i>PDO-certified buffalo mozzarella and Cantabrian anchovies (1,4,7)</i>	
Fiordilatte and smoked salmon (1,4,7)	6

Fried Starters

Supplì (1,3,7,9)	3
Mozzarella balls (1,7)	8
RAF fried (x1 people) (1,3,7,9)	9
RAF fried tasting (x2 people)	16
<i>Mini croquettes of corn, chicken, orange chickpeas, aubergine, mozzarella, rice balls (1,3,7,9)</i>	
Cod fillet	16
<i>On chickpea cream with chicory (1,4)</i>	
Courgette flower	15
<i>Salmon, pistachios and PDO buffalo (1,3,4,7,7,8)</i>	
Fried vegetables (x2 people)	18
<i>Seasonal vegetables (1)</i>	

Starters




White truffle flavored fried eggs	13
<i>Accompanied by asparagus and toasted bread (1,3)</i>	
Shrimps* with guacamole sauce (2)	18
Bassiano ham from Monti Lepini	14
Bassiano ham & buffalo mozzarella or melon	16
<i>With PDO-certified buffalo mozzarella (7) or melon</i>	
🌿 Caprese	14
<i>Tomato, PDO-certified buffalo mozzarella, pesto basil (7)</i>	
Potatoes crouton	16
<i>With mozzarella, mushrooms and truffle cream (7,1,5,8)</i>	
🌿 Baked caciocavallo cheese	16
<i>With honey and walnuts (7,8)</i>	
🌿 Baked eggplant millefeuille	16
<i>With mozzarella, parmesan, tomato and basil (1,7,9)</i>	

The Cutting Board



Our best selection of cold cuts and cheeses (7)	16
---	----

Pasta

The Classics

 Tonnarello cacio e pepe 14 <i>With pecorino romano cheese (1,3,7)</i>
 Tonnarello cacio e pepe RAF 14 <i>Mint, lemon and pecorino romano Cheese (1,3,7)</i>
Rigatoni alla carbonara 14 <i>With bacon, eggs and pecorino romano cheese (1,3,7)</i>
Rigatoni all'Amatriciana 14 <i>With bacon and tomato (1,7,9)</i>
Tagliatelle with meat Sauce 14 <i>(1,3,7,9)</i>
 Tagliatelle with mushrooms 16 <i>(1,3)</i>

Rice

 Risotto 14 <i>Asparagus and orange (7,9)</i>
 Saffron and porcini mushrooms rice pie 16 <i>With cheese sauce (7,9)</i>

The Specials

Tagliatelle with smoked salmon 16 <i>Smoked provola cheese and poppy Seeds (1,3,4,7,7,11)</i>
Casarecce with cod 16 <i>Pachino tomato, flakes of salted ricotta, taggiasca olives (1,4,7)</i>
Tagliolini RAF 15 <i>Zucchini flowers, speck and saffron (1,3,7)</i>
Lasagna with meat sauce 15 <i>(1,3,7,79)</i>
Gnocchetti with shrimps* 16 <i>Pachino tomato and PDO-certified buffalo mozzarella (1,2,3,4,7)</i>
Rigatoni vintage x 2 24 <i>Meat sauce, mozzarella, aubergines and parmesan cheese (1,7,9)</i>



Main Courses

Shrimp alla Catalana*	23
<i>Tomatoes, potatoes and Tropean onion (2)</i>	
Cod Fillet	20
<i>With tomatoes cream (1,4)</i>	
Millefeuille fillet	26
<i>Danish beef with potatoes and mushrooms (1,7)</i>	
Chicken nuggets with curry	18
<i>With basmati rice Pilaf (1,7)</i>	
Beef steak	23
Tenderloin with walnuts sauce (1,7,8)	25
Sliced tenderloin	25
<i>With truffled sauce and parmesan cheese (1,5,7,8)</i>	
Fried breaded lamb chops	22
<i>With baked potatoes and yogurt sauce (1,3,7)</i>	
Vegetables WOK	
- With chicken	16
- With shrimps* (2)	18
Smoked Salmon	
- With avocado & lime (4)	20
- With PDO-certified buffalo mozzarella (4,7)	20

We only serve high-quality meat from
Denmark prepared by the renowned
Roman butcher **"ANGELO FEROCI"**

The Hamburgers

Bacon Burger 250gr	15
<i>Bacon, lettuce and tomato (1,11)</i>	
Cheese Burger 250gr	15
<i>Cheddar, lettuce and tomato (1,7,11)</i>	
Bacon Cheese Burger 250gr	16
<i>Cheddar, bacon, lettuce and tomato (1,7,11)</i>	
Provola Burger 250gr	16
<i>Smoked provola cheese, grilled aubergine, tomato, lettuce and Tropean onion cream (1,7,11)</i>	
RAF Burger	18
<i>Cheddar, truffle sauce parmesan cheese, sunny-side up egg, tomato and lettuce (1,3,5,7,8,11)</i>	
Chicken Burger	14
<i>Tomato, lettuce, grilled aubergine (1,11)</i>	
Fish Burger	15
<i>Breaded cod, lettuce, avocado and tomato (1,4,11)</i>	

We serve them medium-cooked in
sesame buns with French fries and
sauces aside.

For a different doneness, feel
free to ask our staff

The Salads

 Primavera	12
<i>Green salad, carrots, corn, hard-boiled egg, pachino tomato and mozzarella (3,7)</i>	
Affumicata	12
<i>Spinach, caciocavallo cheese, speck, croutons and parmigiano Cheese (1,7)</i>	
 Sfiziosa	12
<i>Green salad, rocket, fennel, corn, black olives and caciocavallo cheese (7)</i>	
Saporita	12
<i>Green salad, red chicory, tuna, hard-boiled egg and Anchovies (3,4)</i>	
 Gustosa	12
<i>Spinach, blue cheese, walnuts, pear and parmesan cheese (7,8)</i>	
Pollicina	14
<i>Green salad, grilled chicken, avocado and parmesan cheese (7)</i>	

Side Dishes



Chicory	6
Broccoletti	6
Grilled vegetables	8
Roasted potatoes	6
French fries*	6
Spinach	7
<i>With butter and parmesan cheese (7)</i>	

All our pizza are prepared with flours from the ancient "PARRI" mill. The dough rises for a long time (48 to 72 hours) in order to make it more digestible.

Made with quality ingredients, our pizzas follows the typical Roman style: flat, crispy and cooked in the wood-fired oven.

Choose your favourite among Pizzas, Gourmet Pinsa and crispy Focaccia flatbread

Focacce

	Semplice <i>Salt, rosemary, EVO oil (1)</i>	5
	Prosciutto <i>Bassiano ham and PDO-certified buffalo mozzarella (1,7)</i>	12
	Caprese <i>PDO-certified buffalo mozzarella, basil and sliced tomato (1,7)</i>	12

White Pizza

Fiori di zucca	13
<i>Mozzarella, parmesan cheese, courgette flowers and anchovies (1,4,7)</i>	
Boscaiola	12
<i>Mozzarella, mushrooms and sausages (1,7)</i>	
Salmone e rucola	14
<i>Mozzarella, salmon and rocket (1,4,7)</i>	
 Pachino	12
<i>PDO-certified buffalo mozzarella and tomato (1,7)</i>	
Bresaola	12
<i>Mozzarella, bresaola, rocket and parmesan cheese (1,7,8)</i>	
Delicata	14
<i>Mozzarella, soft cheese, cooked ham and walnuts (1,7.8)</i>	
Patate e salsiccia	12
<i>Mozzarella, potato and Norcia's sausages (1,7)</i>	
 Quattro formaggi	12
<i>Mozzarella, smoked provola cheese, blue cheese and parmesan cheese (1,7)</i>	

Red Pizza

🌿	Margherita	10
	<i>Tomato, mozzarella and basil (1,7)</i>	
🌿	Margherita con bufala	13
	<i>Tomato, buffalo mozzarella and basil (1,7)</i>	
	Napoli	11
	<i>Tomato, mozzarella and anchovies (1,4,7)</i>	
	Piccante	12
	<i>Tomato, mozzarella, hot salami and chili pepper (1,7)</i>	
🌿	Vegetale	13
	<i>Tomato, mozzarella and baked vegetables (1,7)</i>	
🌿	Funghi	11
	<i>Tomato, mozzarella and mushrooms (1,7)</i>	
🌿	Parmigiana	14
	<i>Tomato, mozzarella, aubergines, parmesan cheese (1,7)</i>	
	Crudo Tomato	13
	<i>Mozzarella and raw ham (1,7)</i>	
	Capricciosa	13
	<i>Tomato, mozzarella, olives, egg, ham, mushrooms and artichokes (1,3,7)</i>	

The Pinsa Gourmet 15

Contadina

Pears, gorgonzola, mozzarella cheese, honey and walnuts (1,7,8)

Mortazza

Mortadella di S.Rocco, fresh cheese mousse and salted pistachio cream from Bronte (1,7,8)

Friariella

Friarielli (broccoli leaves), mozzarella cheese, Cantabrian anchovies and orange zest (1,4,7)

Carbonara

Bacon, eggs, pecorino cheese, white pepper and black pepper, mozzarella cheese (1,7)

Caponata

Tomato sauce, vegetable ratatouille, PDO-certified buffalo mozzarella, basil (1,7)

RAF

Bacon, pecorino cheese, pepper, apple, Tropean onion and lemon zest (1,7)

Girasole

Courgette flowers, Cantabrian anchovies, mozzarella, bacon and parsley (1,4,7)

Nduja

Boiled potatoes from Avezzano, Venticina spicy salami, fresh cheeses mousse, mousse of 'Nduja (typical Calabrese salami), parsley (1,7)

Tonnarella

Marzanino cherry tomatoe, tuna fillet, PDO-certified buffalo mozzarella and Tropean onion (1,4,7)

Dessert

Tiramisù (1,3,7)	7
Zabaglione cream (1,3,7)	7
<i>With homemade short crust pastry</i>	
Chocolate mousse (1,7)	7
Yogurt mousse (7)	7
<i>with berries</i>	
Fried apples (1)	9
Tozzetti e ciambelline	7
<i>Homemade (1,3,7,8,12)</i>	
Fagottino (1,7,8)	8
<i>Filled with Nutella</i>	
Cake of the day (all)	8

Ice Cream

Truffle	7
<i>White (1,3,5,8) or black (1,5,6,68)</i>	
Truffle	8
<i>With coffee or liquor poured</i>	
Nougat cremolato	7
Lemon/cream (1,3,6,7,8)	7

Fruit

Pineapple or seasonal fruit	6
-----------------------------	---


Dessert Wines

Zibibbo Pellegrino	6
Malvasia delle Lipari	6
Limoncello	5

Bread basket 2,5 €
Cover charge 1,5 € (per person)

Try our cocktails
for a perfect
after-dinner.

* marked products could be frozen.

 marked products are suitable for vegetarians.

Soft Drink

Water	2,5
Coca-Cola / Coca-Cola zero	3
Fanta / Sprite	3
Cold lemon tea	3
Juices	4
Fresh orange juice	4

House Wine

Bottle of white/red wine	18
Red wine glass	6
White wine glass	6
Glass of wine from the winery	7
Prosecco flute	7

Herrnbrau Beer draft

Blonde 20 cl	4,5
Blonde 40 cl	6
Red Gran riserva 20 cl	5
Red Gran riserva 40 cl	7
Weiss 20 cl	5
Weiss 40 cl	7

Bar and Cafè

Espresso	1,5
Decaffeinated coffee	2
Barley coffee	2
Cappuccino	4
Camomile	4
Hot tea	4