



- 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
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# Pasta

## The Classics

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

## Rice

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

## The Specials

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



# Main Courses

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

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

# The Hamburgers

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

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

## Side Dishes



<b>Chicory</b>	6
<b>Broccoletti</b>	6
<b>Grilled vegetables</b>	8
<b>Roasted potatoes</b>	6
<b>French fries*</b>	6
<b>Spinach</b>	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

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

# White Pizza

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

# Red Pizza

🌿	<b>Margherita</b>	10
	<i>Tomato, mozzarella and basil (1,7)</i>	
🌿	<b>Margherita con bufala</b>	13
	<i>Tomato, buffalo mozzarella and basil (1,7)</i>	
	<b>Napoli</b>	11
	<i>Tomato, mozzarella and anchovies (1,4,7)</i>	
	<b>Piccante</b>	12
	<i>Tomato, mozzarella, hot salami and chili pepper (1,7)</i>	
🌿	<b>Vegetale</b>	13
	<i>Tomato, mozzarella and baked vegetables (1,7)</i>	
🌿	<b>Funghi</b>	11
	<i>Tomato, mozzarella and mushrooms (1,7)</i>	
🌿	<b>Parmigiana</b>	14
	<i>Tomato, mozzarella, aubergines, parmesan cheese (1,7)</i>	
	<b>Crudo Tomato</b>	13
	<i>Mozzarella and raw ham (1,7)</i>	
	<b>Capricciosa</b>	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
With homemade short crust pastry	
Chocolate mousse (1,7)	7
Yogurt mousse (7)	7
with berries	
Fried apples (1)	9
Tozzetti e ciambelline	7
Homemade (1,3,7,8,12)	
Fagottino (1,7,8)	8
Filled with Nutella	
Cake of the day (all)	8

# Ice Cream

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

# Fruit

Pineapple or seasonal fruit	6
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# 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