



- FOOD -

## Bruschette

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

## Fried Starters

<b>Supplì (1,3,7,9)</b>	3
<b>Mozzarella balls (1,7)</b>	8
<b>RAF fried (x1 people) (1,3,7,9)</b>	9
<b>RAF fried tasting (x2 people)</b>	16
<i>Mini croquettes of corn, chicken, orange chickpeas, aubergine, mozzarella, rice balls (1,3,7,9)</i>	
<b>Cod fillet</b>	16
<i>On chickpea cream with chicory (1,4)</i>	
<b>Courgette flower</b>	15
<i>Salmon, pistachios and PDO buffalo (1,3,4,7,8)</i>	
<b>Fried tortellini</b>	14
<i>Served with cream cheese (1,3,7)</i>	

# Starters

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

## The Cutting Board

<b>Our best selection of cold cuts and cheeses (7)</b>	<b>16</b>
--	-----------

# Pasta

## The Classics

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

## Rice

- 🌿 **Risotto** 14  
*Asparagus and orange (7,9)*
- 🌿 **Saffron and porcini mushrooms rice pie** 16  
*With cheese sauce (7,9)*

## The Specials

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



# 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, Ventricina 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) <i>With homemade short crust pastry</i>	7
Chocolate mousse (1,7)	7
Yogurt mousse (7) <i>with berries</i>	7
Fried apples (1)	9
Tozzetti e ciambelline <i>Homemade (1,3,7,8,12)</i>	7
Fagottino (1,7,8) <i>Filled with Nutella</i>	8
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

# HydroCON Srl

Via del Pavone, 57 Campagnano RM

Tel. 069043111 Fax 06.9043126

[www.hydrocon.it](http://www.hydrocon.it) e-mail: [info@hydrocon.it](mailto:info@hydrocon.it)

## INFORMATION TO CUSTOMERS REGARDING THE PRESENCE IN THE FOOD INGREDIENTS OR PROCESSING AIDS CONSIDERED ALLERGENS OR THEIR DERIVATIVES

Temporary information folders awaiting the publication of the Prime Ministerial Decree containing the indications and methods with which information on allergens must be provided in public establishments, each as required by EC Regulation s. 1169/2011.

We inform our kind customers that the dishes prepared and served in this establishment, and the drinks, may contain ingredients or adjuvants considered allergens

List of ingredients or adjuvants considered allergens used in this business and present in Annex II - "Substances or products that cause allergies or intolerances" EU Reg. 169/2011

1. Cereals containing gluten and derived products nuts
- 2 .Crustaceans and crustacean-based products and their derivatives
3. Eggs and egg products
4. Fish and fish products
5. Peanuts and peanut products
6. Soy and soy products
7. Milk and milk-based products (including lactose)
8. Nuts
9. Celery and celery-based products
10. Mustard and mustard products
- 11.Sesame seeds and sesame seed products
12. Sulfur dioxide and sulphites
13. Lupins and products based on lupins
14. Shellfish and shellfish products

**R.A.F. Srl**

**Via Plinio 17/A 00193 Roma**

**Partita Iva 08075851009**