



# RADICI

---

## RISTORANTE

Food is an unbreakable tie of  
experiences, both received and transferred,  
technique and daily research,  
respect for the raw ingredients  
and for the territory where every farmer and grower invest his life.

Food is freedom of expression and attention for the details,  
to present every time a result to share with every guest  
and to create a dialogue that bonds people, products and places,  
where everything flows like lymph that brings nourishment and life from the  
“**Radici**” up to the top of emotions.

The Chef, ***Danièle Auricchio***

The Maître, ***Mauro Clementi***



## origini20

### Egg

snow peas, spring first-fruits

### Pasta

sheep-milk ricotta cheese,  
spices from the world

### Trout

chickpeas, potato

### Hazelnut

coffee

The Menu is served for the whole table  
*Euros 80,00 per person*

## “Free-Hand”

Six-courses menu,  
according to the market and the Chef's inspiration

The Menu is served for the whole table  
*Euros 110,00 per person*

### *Our proposal of wine-pairing:*

**Selection of 3 wines** (wine glass) paired:  
*Euros 35,00 per person*

**Selection of 4 wines** (wine glass) paired:  
*Euros 50,00 per person*

*We kindly inform you that, starting from six guests, we will offer the same menu for the whole table*

*Please do not hesitate to inform us of any allergies or intolerances,  
we will be pleased to help you select dishes suitable to your dietary requirements.*

**Eel**  
artichokes, bergamot  
*Euros 30,00*

**Asparagus**  
anchovies, herring  
*Euros 24,00*

**Carrot**  
almond, truffle  
*Euros 22,00*

**Rabbit meat**  
lettuces, lemon  
*Euros 22,00*



**Rice**  
bell peppers, capers, sumac  
*Euros 24,00*

**Tomato cannelloni pasta**  
kiwi, liquorice  
*Euros 26,00*

**Cuttlefish**  
orange, tamarind  
*Euros 28,00*

**Sunflower seeds miso button pasta**  
turnip tops  
*Euros 26,00*



**Pork meat *Cinturello Orvietano* ®**  
*“Urbevetus”*  
escaroles, blueberries  
*Euros 32,00*

**Lamb**  
plum, chamomile  
*Euros 30,00*

**Guinea-fowl**  
loquat, olives  
*Euros 28,00*

**Brill**  
ricotta-cheese whey, peas  
*Euros 32,00*

Wild fennel  
pine nuts  
*Euros 20,00*

Hazelnut  
coffee  
*Euros 20,00*

Banana  
chocolate, liquorice  
*Euros 20,00*

Beetroot  
Mascarpone cheese  
*Euros 20,00*



“Seize the moment.  
Remember all those women on the ‘Titanic’  
who waved off the dessert cart.”

*Ema Bombeck*