

This menu is not like other menus. Here you will not find words that are typical of a place where you eat and drink. This menu is the synthesis of a journey, my journey around the world, through which I have known and studied with love and passion everything you will find here.

First of all, human warmth, hospitality and a smile for everyone. Later we will embark together, under my guidance, for a unique taste journey.

From the Pacific Ocean to the Mediterranean Sea, from Alaska to the Tuscan hills, here you will find a selection of what I consider the best and finest food and drinks that this Earth can give us.

Every Selection, every wine tell a unique story. Stories about near and faraway lands, about men whipped by the cold wind, men with calloused hands. Those are stories of millennial wisdom, handed down from man to man.

I want to present a timeless meal, one appropriate to the pace of your life. You can decide to come and visit us for an aperitif, or a romantic dinner, or after the theatre, or to conclude your working day with a comfortable dessert. My offers are suitable for every occasion, accompanying your relaxing time out of the daily routine with a hint of originality.

It will be an honour and a pleasure for me to take you by the hand and accompany you in this adventure.

*Welcome, the journey begins!*

**Giorgio Baldari**

## ALLERGENS LEGEND



seafood



dried fruit



celery



dairy products



fish



gluten



eggs



mustard

## THE SELECTIONS

**Barbieri23's** selections are variations of similar ingredients, invitations to a taste journey which can be enjoyed by one or more table companions. They are an excellent prelude to a complete meal or a delicious delicacy to taste with a glass of good wine..

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THE SELECTIONS MAY BE SERVED AS AN APERITIF IN SMALLER  
PORTIONS FOR ONE THIRD THE ORIGINAL PRICE

THE SELECTIONS

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**POSEIDON**

**Raw Mediterranean sea bass**  
*with polyfloral honey, mustard  
and truffle infusion*

**Albacore tuna fillet**  
*with "spaccatella gialla d'Abruzzo" tomato,  
colatura di alici, extra-virgin olive oil*

**Norwegian salmon**  
*with organic apple sauce, white wine,  
scotch bonnet chili pepper*

**Raw fish of the day**

**32 €**



THE SELECTIONS

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**BOREALE**

**Salmon gravlax**  
*dill-marinated*

**Smoked salmon**  
*Norwegian*

**Scottish organic salmon**  
*from the Orkney Islands*

**Pastrami**  
*salmon*

**Red King wild salmon**  
*from Canada*

**Eggs**  
*keta salmon*

*Served with pamplie French butter,  
yogurt and rye bread*

**37 €**



THE SELECTIONS

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**CASEUM**

*Selection of raw milk cheeses:*

Chèvre ~ Sheep ~ Cow ~ Blue

*Served with*

Montepulciano grapes compote,

Medjool Israeli dates,

Sorrento walnuts.

**30 €**



THE SELECTIONS

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**BIANCOLATTE**

**Ricotta with porcini mushrooms from Piemonte**  
*in extra-virgin olive oil*

**Buffalo mozzarella from Lazio**  
*with "Mezzotempo" tomato sauce  
and crumbled taralli*

**Apulian Stracciatella**  
*with radicchio preserve*

**Burrata di Andria**  
*with truffle caviar*

**24 €**



THE SELECTIONS

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**BEEF DELICACIES**

Twelve cuts of beef charcuterie

*Served with lemon,  
extra-virgin olive oil,  
mosto cotto.*

**37 €**

THE SELECTIONS

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**PANTRY VEGETABLE GARDEN**

*Selection of vegetables in oil:*

**Borettana onions**

**Artichoke**

**Porcini mushrooms**

**Caper berries**

**Truffled green dwarf peaches**

**Giardiniera**

**Lazzaretto red pepper**

**"Spaccatella d'Abruzzo" tomato**

**18 €**

THE SELECTIONS

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## THE FISHERMAN'S PRESERVES

*Selection of fish and seafood coming exclusively from Anzio fishing vessels with extra virgin olive oil with Itri olives:*

Wedge clams sauce

Spiny dye murex

Coffee-flavored mackerel

Tuna

Palamita tuna

Anchovies in oil

Octopus

*Served with crusco red pepper sauce, tomato, Gentile del Piemonte hazelnuts; marinara sauce; potatoes with colatura di alici.*

**30 €**



THE SELECTIONS

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**BRENNO 390 B.C.**

**Foie gras torchon**  
*with dehydrated apple*

**Duck meat terrine**  
*with dates and elder*

**Goose speck**

**Rillettes de canard**  
*Served with toasted bread  
and giardiniera*

**Goose breast carpaccio**  
*red wine and blueberry-marinated*

**32 €**



THE SELECTIONS

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**MENAICA**

**Cantabrico anchovies**  
*in red and green sauce*

**Anzio anchovies**  
*on bread and pampolie*  
*French butter*

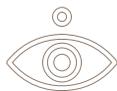
**Straciatella and anchovies**  
*truffled*

**22 €**



THE SELECTIONS

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**THE THREE FONDUES**

**Fontina and grappa,**  
*with flambéed pear slice*

**Puzzone di Moena and truffle**  
*with toasted bread*

**Gorgonzola**  
*with radicchio*

**28 €**



## MENU

**Barbieri23's** menu is a selection of unique dishes which combine tradition and modernity, a variety of choices which include the attractive tartare, the always comfortable pasta or a nourishing second course.

PASTA



**Wood**



Ravioli with porcini  
*with truffled veal ragoût*

**16 €**

**Transhumance**



Ravioli with noble ricotta  
*with tomato sauce and Abruzzo pear*

**14 €**

**Classic**



Ragoût lasagna

**14 €**

**The lady in yellow**



Pici with stracciatella,  
*saffron and bottarga*

**16 €**

WARM MEALS FROM THE EARTH AND THE SEA

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**Lenza**



Lacquered Mediterranean sea bass  
*with crusco red peppers, hazelnuts and tomato*

**22 €**

**Tonnara**



Beef speck-wrapped tuna,  
*with mosto cotto and red onion petals*

**24 €**

**Otto**



Fillet steak à la Bismarck  
*with poached egg, vegetables  
and meat sauce*

**28 €**

**Wrong Bellini**



Baked salmon steak  
*mustard-flavored with truffled  
green dwarf peaches*

**18 €**

WARM MEALS FROM THE EARTH AND THE SEA

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**Ad baculum**



Slow roasted lamb  
*with potatoes and artichokes*

**24 €**

**Mi-Ro**



Veal ossobuco  
*with tomato sauce, green peas,  
mashed potatoes*

**26 €**

**Ask the Tatars**



Beef tartare  
*with potatoes, porcini mushrooms,  
cheese cream, grappa*

**22 €**

**Vitel**



Calf tartare with lemon and corn salad  
*served on a ricotta cheesecake with  
crumbled truffle-flavoured taralli*

**22 €**

WARM MEALS FROM THE EARTH AND THE SEA

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**Even angels eat beans**

**Beef sausages**

*with white beans and satureja*

**16 €**



**Zimino**

**Olive oil-poached baccalà**

*with chickpeas, saffron and beetroots*

**18 €**



**For a mess of lentils**

**Lentils with duck liver**

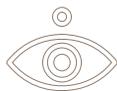
*mi-cuit and balsamic vinegar*

**16 €**



## SALADS

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### Spinace

Baby spinach  
*dressing with truffled mustard,  
soft cheese, dates, walnuts*

10 €



### Eruca

Rocket salad, green apples, bresaola  
*with pine nuts, raisin*

10 €



DESSERT



**Franz's idea**

Sacher Torte  
with 160% apricot jam  
10 €



**Papal edict**

Ricotta and sour cherries pie  
10 €



**Cosma & Damiano**

Meringue biscuit  
with strawberries and lemon  
10 €



**Cloud**

Passion fruit semifreddo  
with white chocolate cream and  
raspberries with cocoa biscuit  
10 €



**Tozzetti**

F.lli Lunardi mixed cookies  
10 €



OUR SUPPLIERS

F.lli Corrà salumi Smarano – charcuterie

Mauro Secondi pastaio – pasta

Macelleria Latella – butcher shop

Lunardi – biscuits and cookies

Savigni macelleria – butcher shop

Savini tartufi – truffle

Macelleria Gaetano Mastrantoni – butcher shop

Conserve di COAM – preserves

Conserve di Jolanda de Colò – preserves

Vinum Est – wine

Bevendo – wine

Beerfellas – Beer and liquors

Olio Flaminio – Extra virgin olive oil

Piccola Bottega Merenda – vegetables

Manaide Anzio – anchovies

Pasticceria D'Antoni – desserts

Azienda agricola Travaglini – preserves

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WE WISH TO THANK OUR EXCELLENT QUALITY SUPPLIERS.