

. TRATTORIA .
OTELLO
= ALLA CONCORDIA =



Aperitif

APPETIZERS

Fried artichoke
Crostino with mozzarella and truffles
Fried zucchini flowers
Carbonara and Otello supplì

PASTA

Strozzapreti with truffled gricia sauce
Ravioli amatriciana

SECOND COURSE

Milk-lamb roman style with porcini mushrooms and potatoes
Meat balls in white wine and smushed potatoes

DESSERTS

Panettone with zabbaione
Apple strudel with two creams
Orange crème brule

€ 70.00 per person (wine not included)