



# VACANZA ROMANA

## PASTA TASTING MENU

10 | 27 - 11 / 9

### MOMS TOMATO SOUP TORTELLINI

A nostalgic childhood memory, reimagined. Tomato consommé – tortellini filled with a buttery, grilled-cheese-inspired mousse. Each bite captures the warmth of comfort food while staying refined and elegant.

### CELERY ROOT CAPPELLETTI

Pillow-soft cappelletti encase a velvety celery root purée infused with brown butter and perfumed with fresh sage. A seamless bridge between rustic tradition and modern finesse.

### AMATRICIANA WITH PARMIGIANO

A Roman classic, refined with slow-reduced Amatriciana rich and spoonable – perfectly coating al dente pasta – finished with an airy Parmigiano foam that melts into the sauce.

### RAVIOLO AL TARTUFO

A show-stopping single raviolo filled with parmigiano and egg yolk, perfumed with aromatic Périgord truffles, and glossed in nutty browned butter.