



Evangelista
dal 1959



WINTER MENU

Roast artichokes cooked between two hot bricks *euro 16,00*

Fresh anchovies fried ball with puntarelle *euro 16,00*

Trippa of veal with tomato sauce, mint and pecorino cheese *euro 16,00*

Fresh sheep Caciotta cheese with jam and nuts *euro 18,00*

Insalata di arance, cipolletta e fichi secchi *euro 15,00*

First Courses

The soup of the day *euro 16,00*

“Rigatoni gricia” with bacon, black pepper and pecorino cheese *euro 18,00*

Tagliolini with daily fresh fish *euro 18,00*

Homemade gnocchi with red radish and nuts *euro 18,00*

Mezzemaniche pasta Parmigiana with artichokes *euro 18,00*

Spaghetti with small meatballs *euro 18,00*

Main Courses

Baked lamb with juniper sauce and thin potatoes *euro 26,00*

Filettino di maiale al miele, pepe nero e uva *euro 21,00*

Fillet beef with red wine sauce and thin potatoes *euro 26,00*

Beef cutlet and fried artichokes *euro 26,00*

A cod fish dish *euro 20,00*

Proposal of fish dishes (of the day)

Puntarelle with anchovies sauce and pomegranate *euro 11,00*

Pan- fried chicory *euro 9,00*

Bitter caramel demi-glass with almond crumble *euro 9,00*

Dark chocolate sorbet with cocoa beans

Seasonal sorbets

Puff pastry with eggnog, cream and pears