Collection of poems and flavors

Il nido del Pettirosso
The Robin nest
gourmet cooking
Fusion tasting menu  
Italy - France  
**Coluche**  
6 courses  
€ 39,00

Farm to table tasting menu  
Valle di Comino  
**Lord Charles Forte**  
8 courses  
€ 48,00

French tasting menu  
**Munazio Planco**  
7 courses  
€ 53,00

Italian pleasure tasting menu  
**Alberico da Settefrati**  
11 courses  
€ 70,00

Contemporary art tasting menu  
**Carmen Cairia**  
6 courses  
€ 60,00
Fusion tasting menu
Italy - France
Coluche
Welcome from Kitchen

- Pure Piedmont's breed beef tongue, sauce with huacatay herb, celeriac, onion salt, mayonnaise prawns

- Shell pasta with cream of Pecorino of Picinisco PDO cheese and pepper

- Duck breast, beet, mayonnaise with cumin, watercress sprouts, zesty of orange and lemon

- Pre-dessert

- Dessert

- Small patisserie

€ 39.00
excluding wines and drinks

Wine tasting

Maturano Frusinate I.G.P. Planco - Casal Caira € 6,00

Rosso Lazio I.G.P. Rosso La Ferriera - La Ferriera € 6,00

The tasting menu is made exclusively for the entire table.
Charles Forte’s tasting menu

is the starting point of a journey on the discovery of the Valle di Comino, Terra Madre and Genius Loci, in an original sensorial way. With typical products coming from small farms in the Land of Comino. Inspired by the great beauty of the Valle di Comino, the bistro offers some dishes that are sweet poems for the palate.

Some jazz background music will accompany the food, a proper homage to the famous Atina Jazz Festival. Now it is time to taste our dishes

Enjoy your trip and Buon Appetito!

We thank:
The Mountain Community XIV
The GAL Lazio Side of the National Park in Abruzzo
The municipalities of the Valle di Comino
Farm to table tasting menu
Valle di Comino
Lord Charles Forte
Welcome from Kitchen

- Quail eggs in a nest of vegetable tempura with saffron of Casalvieri, mushrooms, peppers
- Tonnarelli sauce carbonara with Pecorino of Picinisco PDO cheese, bacon from Comino Valley
- Paccheri sauce organic tomatoes and Black Pork Caserta breed
- Belly black pork, cream of onion, mayonnaise curry, ginger, pickled vegetables from Comino Valley
- Selection of Comino Valley cheeses'

- Pre-dessert
- Dessert
- Small patisserie

€ 48,00 excluding wines and drinks

Wine and beer tasting

Rosato 2012 Il Magistrato - Fontana Lottola € 7,00
Merlot Frusinate IGP 2012 Il Magistrato - Fontana Lottola € 8,00
Craft beer Superbia - Brewery Eureka € 7,00
Cabernet di Atina Doc 2011 Realmagone - La Ferriera € 8,00

The tasting menu is made exclusively for the entire table
French tasting menu

Munazio Planco

Dedicated to my father Aldo
Welcome from Kitchen

- Quinoa salad, broccoli, artichokes, peas, pistachio pesto
- Risotto with foie gras, champagne, candied fruits, aromatic herbs
  - Pure Piedmont's breed beef cheeks, sauce Saint Emilion Grand Cru DOC,
  Jerusalem artichoke cream, sauce with Bleu d'Auvergne cheese or
  Slice of umbrine, sweet potato, sauce finished in vinegar with yellow chilli
- Selection of French cheeses
- Pre-dessert
- Dessert
  - Small patisserie

€ 53,00 excluding wines and drinks

Wine tasting:

Champagne Brut Rosé Brimancourt € 12,00
Pouilly Fumé DOC L'Arret Buffatte Domaine Tinel Blondelet € 8,00
Saint Emilion Grand Cru DOC 2012 Chateau de Lescours € 9,00

Presidio Slow Food

The tasting menu is made exclusively for the entire table
Italian pleasure tasting menu

Alberico da Settefrati
"the visionary"
Welcome from Kitchen

Raw prawns, carrot puree, celery, apple, chives, zesty orange and lemon

Pure Piedmont's breed beef tartare, hazelnuts, orange, carrot, mesclun

Home made seasonal vegetables gnocchi

Ravioli stuffed with redfish, fish broth, aromatic herbs

Slice of salmon, mushrooms, onion salt, erb butter

Lamb Pre'-sale' with goat cheese, orange, thyme, apricot, coriander, Oyster Stout beer sauce

Selection of cheeses

Pre-dessert

Dessert

Small patisserie

€ 70,00 excluding wines and drinks

Wine and beer tasting

Franciacorta DOCG Brut Az. Agr. Cola Battista € 8,00

Orvieto DOC 2015 Sergio Mottura € 8,00

Craft beer Lussuria - Brewery Eureka € 7,00

Nebbiolo Langhe DOC 2013 Az. Ag. Massolino € 9,00

The tasting menu is made exclusively for the entire table
Contemporary art

tasting Menu'

Carmen Caira
Il nido del Pettirosso for Sistema. Raul Natividad vs Lulu' Nuti

At the close of the exhibition Sistema (system) of young Italian-French artist Lulu Nuti, Il nido del Pettirosso, a restaurant where signature cuisine and convivial environment you "enhance" one another, devotes a menu inspired by the forms and the works exhibited at the Roman Houses of Celio: five courses originated from the comparison between the chef Raul Natividad and Nuti same. The menu is available with reservation every last Friday of the month.

The Owner Patrick Torti has the passion for contemporary art. He created with his bistro a corner where the typical products of the Comino Valley merge with echoes of the French tradition.
Welcome from Kitchen

- Crispy fish skin with onion cream salt and lemon zest

- Venere rice, blue cheese, dried mushrooms and blueberry and Carnaroli rice, cumin, mango, shrimp powder and coriander leaves

- Marinated tuna, avocado, sweet pepper, cucumber, mint and ground rice

- Selection of cheeses

- Pre-dessert

- Dessert
  Meringue, apricot, lavender and orange cream

- Small patisserie

€ 60,00
excluding wines and drinks

Wine tasting

Franciacorta DOCG Brut Az. Agr. Cola Battista € 8,00
Orvieto DOC 2015 Sergio Mottura € 8,00

Every last Friday of the month, on reservation
The tasting menu is made exclusively for the entire table.
Goddess Mefite

Dedicated to my mother Rosa
Bread

Bread
€ 3,00

Bread and breadsticks
€ 4,00

The breadsticks are 100% handmade, from ethical supply chain (Fattorie Migranti)
Starters

Quail eggs in a nest of vegetable tempura with saffron of Casalvieri, mushrooms, peppers
€ 10,00

Pure Piedmont's breed beef tartare, hazelnuts, orange, carrot, mesclun
€ 15,00

Pure Piedmont's breed beef tongue, sauce with huacatay herb, celeriac, onion salt, mayonnaise prawns
€ 9,00

Raw prawns, carrot puree, celery, apple, chives, zesty orange and lemon
€ 12,00

Quinoa salad, broccoli, artichokes, peas, pistachio pesto
€ 8,00
First course

Shell pasta with cream of Pecorino of Picinisco PDO cheese and pepper
€ 11,00

Paccheri sauce organic tomatoes and Black Pork Caserta breed
€ 14,00

Tonnarelli sauce carbonara with Pecorino of Picinisco PDO cheese, bacon from Comino Valley
€ 13,00

Ravioli stuffed with redfish, fish broth, aromatic herbs
€ 15,00

Home made seasonal vegetables gnocchi
€ 13,00

Risotto with foie gras, champagne, candied fruits, aromatic erbs
€ 18,00
Main course

Slice of salmon, mushrooms, onion salt, erb butter
€ 16.00

Belly black pork, cream of onion, mayonnaise curry, ginger, pickled vegetables from Comino Land
€ 15.00

Pure Piedmont’s breed beef cheek, sauce Saint Emilion Grand Cru DOC, Jerusalem artichoke cream, sauce with Bleu d’Auvergne cheese
€ 18.00

Lamb Pre’-sale’ with goat cheese, orange, thyme, apricot, coriander, Oyster Stout beer sauce
€ 20.00

Duck breast, beet, mayonnaise with cumin, watercress sprouts, zesty of orange and lemon
€ 20.00

Slice of umbrine, sweet potatoes cream, sauce finished in vinegar with yellow chilli
€ 16.00
All meals may contain one or more allergens listed in the annex of Regulation (EU) 1169/2011. Therefore is available on request a description of the dishes with details of ingredients and allergens contained in them. Allergens are highlighted in red.

To ensure the freshness of our products, some ingredients may be subjected to the reduction process.
Michel Colucci, also called "Coluche", 1944-1986, French comedian (his parents were from Casalvieri), creator of the "les Restos du Cœur" (association for the distribution of meals to people in difficulty and in need), candidate to the Presidency of the French Republic (at least he would have really made us laugh) (Casalvieri - Valle di Comino).

Lord Charles Forte, born Carmine Forte, 1908-2007, Italian/English entrepreneur nominated "Equal of England" with the title of Baron. He was born in Casalattico. Lord Charles Forte managed to create a mighty group of the same name, that controlled already from the 1980s 800 hotels, 1,200 restaurants, giving work to 70,000 people all over the world. He had started in a very humble way, in a milk factory in Piccadilly in London. (Casalattico - Valle di Comino)

Munazio Planco (87 a.c. - 15 a.c.) Military general and Roman public speaker. He founded Lyon in France and Augst in Basei in Switzerland. He crossed the Rubicone with Julius Caesar. He was friends with Cicero and Marc Anthony, Cleopatra was his guest during her stay in Rome. He suggested to the Senate the name Augustus to honor Octavian. (Atina - Valle di Comino)

Alberico da Settefrati "the visionary" at the age of 10, close to the year 1111, fell unconscious for nine days and nine nights, because of an illness. In this state of unconsciousness he had a vision in which he visited Hell and Paradise. In Montecassino Abbey, as a monk he wrote, 200 years before Dante Alighieri, his vision in which he tells about his journey in the afterlife (Settefrati - Valle di Comino)

Carmen Caira, Famous model, foundress of one of the most important art schools or studios created at the end of the XIX century in Paris for the artists in Montmartre. The models of the Valle di Comino posed for artists such as Matisse, Van Gogh, Gauguin, Corot Gallinaro (Valle di Comino)

The goddess Mefite, Divinity associated to water, evoked for the fertility of the fields and female fecundity. Her temple was close to the water source of the Melfa river in Settefrati (Valle di Comino)
Il nido del Pettirosso

gourmet cooking

Via Palermo 89 - Roma 00184
tel. 3889070600 / 3338640309
www.ilniodelpettirossoroma.it