



- FOOD -

Bruschette

🌿 Garlic and EVO oil (1)	3
🌿 Tomato and e basil (1)	4
Stracciatella	6
<i>Shredded Burrata cheese and Cantabrian anchovies (1,4,7)</i>	
Fiordilatte and smoked salmon (1,4,7)	6

Fried Starters

Supplì (1,3,7,9)	3
Mozzarella balls (1,7)	8
RAF fried (x1 people) (1,3,7,9)	9
RAF fried tasting (x2 people)	16
<i>Mini croquettes of corn, chicken, orange chickpeas, aubergine, mozzarella, rice balls (1,3,7,9)</i>	
Cod fillet	16
<i>On chickpea cream with chicory (1,4)</i>	
Courgette flower	15
<i>Salmon, pistachios and PDO buffalo (1,3,4,7,7,8)</i>	
Fried vegetables (x2 people)	18
<i>Seasonal vegetables (1)</i>	

Starters

White truffle flavored fried eggs	13
<i>Accompanied by asparagus and toasted bread (1,3)</i>	
Shrimps* with guacamole sauce (2)	18
Bassiano ham from Monti Lepini	14
Bassiano ham & buffalo mozzarella or melon	16
<i>With PDO-certified buffalo mozzarella (7) or melon</i>	
 Caprese	12
<i>Tomato, PDO-certified buffalo mozzarella, pesto basil (7)</i>	
 Potatoes crouton	16
<i>With mozzarella, mushrooms and truffle cream (7,1,5,8)</i>	
 Baked caciocavallo cheese	16
<i>With honey and walnuts (7,8)</i>	
 Baked eggplant millefeuille	16
<i>With mozzarella, parmesan, tomato and basil (1,7,9)</i>	
Salmon and smoked provola pie	15
<i>On lemon cream (4,7)</i>	

The Cutting Board

Our best selection of cold cuts and cheeses (7)	16
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Pasta

The Classics

- 🌿 **Tonnarello cacio e pepe** 14
With pecorino romano cheese (1,3,7)
 - 🌿 **Tonnarello cacio e pepe RAF** 14
Mint, lemon and pecorino romano Cheese (1,3,7)

 - Rigatoni alla carbonara** 14
With bacon, eggs and pecorino romano cheese (1,3,7)
 - Rigatoni all'Amatriciana** 14
With bacon and tomato (1,7,9)
 - Tagliatelle with meat Sauce** 14
(1,3,7,9)
 - 🌿 **Tagliatelle with mushrooms** 16
(1,3)
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Rice

- 🌿 **Risotto** 14
Asparagus and orange (7,9)
- 🌿 **Saffron and porcini mushrooms rice pie** 16
With cheese sauce (7,9)

The Specials

- Tagliatelle with smoked salmon** 16
Smoked provola cheese and poppy Seeds (1,3,4,7,7,11)

- Casarecce with cod** 16
Pachino tomato, flakes of salted ricotta, taggiasca olives (1,4,7)

- Tagliolini RAF** 15
Zucchini flowers, speck and saffron (1,3,7)

- Lasagna with meat sauce** 15
(1,3,7,79)

- Gnocchetti with shrimps*** 16
Pachino tomato and shredded Burrata cheese (1,2,3,4,7)

- Rigatoni vintage x 2** 24
Meat sauce, mozzarella, aubergines and parmesan cheese (1,7,9)



Main Courses

Shrimp alla Catalana*	22
<i>Tomatoes, potatoes and Tropean onion (2)</i>	
Cod Fillet	18
<i>With tomatoes cream (1,4)</i>	
Millefeuille fillet	26
<i>Danish beef with potatoes and mushrooms (1,7)</i>	
Chicken nuggets with curry	18
<i>With basmati rice Pilaf (1,7)</i>	
Beef steak	23
Tenderloin with walnuts sauce (1,7,8)	25
Sliced tenderloin	25
<i>With truffled sauce and parmesan cheese (1,5,7,8)</i>	
Fried breaded lamb chops	22
<i>With baked potatoes and yogurt sauce (1,3,7)</i>	
Vegetables WOK	
- <i>With chicken</i>	16
- <i>With shrimps* (2)</i>	18
Smoked Salmon	
- <i>With avocado & lime (4)</i>	18
- <i>With PDO-certified buffalo mozzarella (4,7)</i>	18

*We only serve high-quality meat from
Denmark prepared by the renowned
Roman butcher "ANGELO FEROCI"*

The Hamburgers

Bacon Burger 250gr	14
<i>Bacon, lettuce and tomato (1,11)</i>	
Cheese Burger 250gr	15
<i>Cheddar, lettuce and tomato (1,7,11)</i>	
Bacon Cheese Burger 250gr	16
<i>Cheddar, bacon, lettuce and tomato (1,7,11)</i>	
Provola Burger 250gr	15
<i>Smoked provola cheese, grilled aubergine, tomato, lettuce and Tropean onion cream (1,7,11)</i>	
RAF Burger	17
<i>Cheddar, truffle sauce parmesan cheese, sunny-side up egg, tomato and lettuce (1,3,5,7,8,11)</i>	
Chicken Burger	14
<i>Tomato, lettuce, grilled aubergine (1,11)</i>	
Fish Burger	15
<i>Breaded cod, lettuce, avocado and tomato (1,4,11)</i>	

We serve them medium-cooked in sesame buns with French fries and sauces aside.

For a different doneness, feel free to ask our staff

The Salads

 Primavera	12
<i>Green salad, carrots, corn, hard-boiled egg, pachino tomato and mozzarella (3,7)</i>	
Affumicata	12
<i>Spinach, caciocavallo cheese, speck, croutons and parmigiano Cheese (1,7)</i>	
 Sfiziosa	12
<i>Green salad, rocket, fennel, corn, black olives and caciocavallo cheese (7)</i>	
Saporita	12
<i>Green salad, red chicory, tuna, hard-boiled egg and Anchovies (3,4)</i>	
 Gustosa	12
<i>Spinach, blue cheese, walnuts, pear and parmesan cheese (7,8)</i>	
Pollicina	14
<i>Green salad, grilled chicken, avocado and parmesan cheese (7)</i>	

Side Dishes



Chicory	6
Broccoletti	6
Grilled vegetables	8
Roasted potatoes	6
French fries*	6
Spinach	7
<i>With butter and parmesan cheese (7)</i>	

All our pizza are prepared with flours from the ancient "PARRI" mill. The dough rises for a long time (48 to 72 hours) in order to make it more digestible.

Made with quality ingredients, our pizzas follows the typical Roman style: flat, crispy and cooked in the wood-fired oven.

Choose your favourite among Pizzas, Gourmet Pinsa and crispy Focaccia flatbread

Focacce

 Semplice	5
<i>Salt, rosemary, EVO oil (1)</i>	
Prosciutto	12
<i>Bassiano ham and PDO-certified buffalo mozzarella (1,7)</i>	
 Caprese	12
<i>PDO-certified buffalo mozzarella, basil and sliced tomato (1,7)</i>	

White Pizza

Fiori di zucca	12
<i>Mozzarella, parmesan cheese, courgette flowers and anchovies (1,4,7)</i>	
Boscaiola	12
<i>Mozzarella, mushrooms and sausages (1,7)</i>	
Salmone e rucola	12
<i>Mozzarella, salmon and rocket (1,4,7)</i>	
 Pachino	12
<i>PDO-certified buffalo mozzarella and tomato (1,7)</i>	
Bresaola	12
<i>Mozzarella, bresaola, rocket and parmesan cheese (1,7,8)</i>	
Delicata	12
<i>Mozzarella, soft cheese, cooked ham and walnuts (1,7.8)</i>	
Patate e salsiccia	12
<i>Mozzarella, potato and Norcia's sausages (1,7)</i>	
 Quattro formaggi	12
<i>Mozzarella, smoked provola cheese, blue cheese and parmesan cheese (1,7)</i>	

Red Pizza

 Margherita	10
<i>Tomato, mozzarella and basil (1,7)</i>	
 Margherita con bufala	12
<i>Tomato, buffalo mozzarella and basil (1,7)</i>	
Napoli	11
<i>Tomato, mozzarella and anchovies (1,4,7)</i>	
Piccante	12
<i>Tomato, mozzarella, hot salami and chili pepper (1,7)</i>	
 Vegetale	11
<i>Tomato, mozzarella and baked vegetables (1,7)</i>	
 Funghi	11
<i>Tomato, mozzarella and mushrooms (1,7)</i>	
 Parmigiana	12
<i>Tomato, mozzarella, aubergines, parmesan cheese (1,7)</i>	
Crudo Tomato	12
<i>Mozzarella and raw ham (1,7)</i>	
Capricciosa	12
<i>Tomato, mozzarella, olives, egg, ham, mushrooms and artichokes (1,3,7)</i>	

The Pinsa Gourmet 15

Contadina

Pears, gorgonzola, mozzarella cheese, honey and walnuts (1,7,8)

Mortazza

Mortadella di S.Rocco, fresh cheese mousse and salted pistachio cream from Bronte (1,7,8)

Friariella

Friarielli (broccoli leaves), mozzarella cheese, Cantabrian anchovies and orange zest (1,4,7)

Carbonara

Bacon, eggs, pecorino cheese, white pepper and black pepper, mozzarella cheese (1,7)

Caponata

Tomato sauce, vegetable ratatouille, shredded Burrata cheese, basil (1,7)

RAF

Bacon, pecorino cheese, pepper, apple, Tropean onion and lemon zest (1,7)

Girasole

Courgette flowers, Cantabrian anchovies, mozzarella, bacon and parsley (1,4,7)

Nduja

Boiled potatoes from Avezzano, Ventricina spicy salami, fresh cheeses mousse, mousse of 'Nduja (typical Calabrese salami), parsley (1,7)

Tonnarella

Marzanino cherry tomatoe, tuna fillet, shredded Burrata cheese and Tropean onion (1,4,7)

Dessert

Tiramisù (1,3,7)	7
Zabaglione cream (1,3,7) <i>With homemade short crust pastry</i>	7
Chocolate mousse (1,7)	7
Yogurt mousse (7) <i>with berries</i>	7
Fried apples (1)	9
Tozzetti e ciambelline <i>Homemade (1,3,7,8,12)</i>	7
Fagottino (1,7,8) <i>Filled with Nutella</i>	8
Cake of the day (all)	8

Ice Cream

Truffle <i>White (1,3,5,8) or black (1,5,6,68)</i>	7
Truffle <i>With coffee or liquor poured</i>	8
Nougat cremolato	7
Lemon/cream (1,3,6,7,8)	7

Fruit

Pineapple or seasonal fruit	6
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Dessert Wines

Zibibbo Pellegrino	6
Malvasia delle Lipari	6
Limoncello	5

Bread basket 2,5 €

**Try our cocktails
for a perfect
after-dinner.**

* marked products could be frozen.

 marked products are suitable for vegetarians.

Soft Drink

Water	2,5
Coca-Cola / Coca-Cola zero	3
Fanta / Sprite	3
Cold lemon tea	3
Juices	4
Fresh orange juice	4

House Wine

Bottle of white/red wine	16
Red wine glass	6
White wine glass	6
Glass of wine from the winery	7
Prosecco flute	7

Herrnbrau Beer draft

Blonde 20 cl	4,5
Blonde 40 cl	6
Red Gran riserva 20 cl	5
Red Gran riserva 40 cl	7
Weiss 20 cl	5
Weiss 40 cl	7

Bar and Cafè

Espresso	1,5
Decaffeinated coffee	2
Barley coffee	2
Cappuccino	4
Camomile	4
Hot tea	4