

La Marea

RISTORANTE

Authentic Italian Cuisine

Lazio Wine Dinner

First Course

Cavolo Romanesco Fritto

Romanesco cauliflower battered and fried served with an anchovy oil and lemon aioli

Paired with Principe Pallavicini Frascati 2023

Second Course

Bucatini alla Amatriciana

Bucatini pasta with a house made Amatriciana sauce prepared with peeled tomatoes, extra virgin olive oil, garlic, onions, guanciale, red crushed pepper, salt and pepper

Paired with Principe Pallavicini Roma Doc 2019

Third Course

Porchetta alla Romana

Herb stuffed pork oven roasted with the skin (crackling) served with wedged oven roasted potatoes

Paired with Corte di Papi Cesanese 2022

Fourth Course

Er Maritozzo

A house made orange scented soft brioche filled with a vanilla mascarpone whipped cream and powdered sugar

Paired with Principe Pallavicini Poggio Verde Frascati 2022