

To Share

ROME FRIED,
"suppli" tomato & mozzarella, zucchini blossom, "roman cheese & black pepper" arancino rice ball

CRISPY PRAWNS, thai chili sauce

DIM SUM, steamed ravioli with zucchini, carrots, savoy & chinese cabbage, spring onion, oriental sauce

TUNA TARTARE,
lime, hazelnuts, teryaki, wasabi, waffle crispy rice

BUFFALO MILK SELECTION, mozzarella, burrata, ricotta cheese

VEGETABLES TEMPURA, spicy sauce

Pasta

SPAGHETTI CACIO E PEPE pecorino cheese, black pepper

MEZZEMANICHE "CARBONARA"
eggs, cheek lard, pecorino cheese

GNOCCHI homemade, tomato, smoked provola cheese, basil

SPELT, sauteed, dried tomatoes, basil pesto, vegetables

Meat or Fish

GRILLED BEEF, chicory & baked potatoes

GRILLED FISH OF THE DAY, seasonal vegetables

Side Dish

TRUFFLE FRIES (V)

SPINACH butter sauce, parmesan cheese

WOK STIR-FRIED VEGETABLES (V)

Burgers & Sandwiches

All the burgers & sandwiches are served with our homemade sauces and a side dish to choose between fries and baked potato that you can personalize with sour cream, cheddar or melted butter.

JKBURGER

beef, crispy bacon, cheddar, lattuce, tomato, BBQ sauce

JKSLIDERS

Mini JKBurgers , Roman Amburgher, Falafel Burger

ROMAN"AMBURGHER"

chicken, dried tomatoes, grilled zucchini, olives, garlic, sage, rosemary mayo

FALAFEL BURGER (V),

tomato, iceberg lattuce, red onion, cucumber, mint, soy yogurt sauce

CLASSIC CLUB SANDWICH

chicken breast, bacon, tomato, egg, lattuce, edamer cheese, mayo

SALMON SANDWICH

smoked salmon, avocado, tomatoes, lattuce, honey mustard

Salads

JKCOBB SALAD

prawns, blue cheese, crispy bacon, avocado, tomatoes

CAESAR SALAD

grilled chicken breast, lattuce, sliced parmesan cheese, crispy bacon, caesar sauce

SPINACH SALAD

baby spinach, goat cheese, almond, raspberry vinegar

CORN SALAD

fresh tuna, eggs, anchovies, green beans, potatoes

CAPRESE, buffalo mozzarella & tomatoes

Wine by the Glass

BUBBLES

VAL D'OCA PROSECCO VALDOBBIADENE BRUT

CA' DEL BOSCO FRANCIACORTA BRUT

CA' DEL BOSCO FRANCIACORTA ROSÈ

LAURENT PERRIER CHAMPAGNE BRUT

LAURENT PERRIER CHAMPAGNE ROSÈ

WHITE WINE

FONTANA CANDIDA FRASCATI

RIS. SUP. LUNA MATER (Malvasia, Bombino, Greco)

LIS NERIS PICOL (Sauvignon)

JERMANN PINOT GRIGIO (Pinot Grigio)

CÀ DEL BOSCO CURTEFRANCA

CORTE DEL LUPO (Chardonnay, Pinot Bianco)

ROSE' WINE

GUADO AL TASSO BOLGHERI SCALABRONE

(Cab. Sauv, Merlot, Syrah)

MASTROBERARDINO IRPINIA LACRIMAROSA

(Aglianico)

RED WINE

CÀ DEL BOSCO

CURTEFRANCA CORTE DEL LUPO

(Cab. Sauv, Merlot, Cab. Franc, Carménère)

AZ. AGR. SAN FILIPPO

ROSSO DI MONTALCINO LO SCORNO

(Sangiovese)

FRANZ HAAS PINOT NERO

(Pinot Nero)

Our menus contain allergens, if you have any food allergies or intolerances please inform a member of the staff upon placing your order.

To protect consumer health, fishery products administered as raw or almost raw, in this restaurant (i.e. raw, marinated and smoked ones) are subjected to rapid reduction in temperature, for health purposes, in accordance with the CE Reg. 853/04 and with the Circular of the Ministry of Health 17/02/2011. Some fresh produce is subjected to rapid reduction in temperature, as outlined in the procedures recommended in the Manual Food Safety Management, though HACCP System in accordance with the CE Reg. 852/04 and CE Reg. 853/04. This raw material can be frozen or deep-frozen in its origin, according to market availability, or to ensure their quality and safety commodity. (*)

Vodka

CHOPIN (Poland)
TITO'S (U.S.A.)
GREY GOOSE (France)
KETEL ONE (Holland)
CIROC (French)
STOLYCHNAYA ELITE (Russia)
BELUGA (Russia)

Gin

BEEFEATER 24 (England)
SABATINI (Italy)
STAR OF BOMBAY (England)
LONDON N° 3 (England)
TANQUERAY 10 (England)
RUTTE DRY (Holland)
GIN MARE (Spain)
HENDRICK'S (Scotland)
MONKEY 47 (Germany)
MARTIN MILLER (England)
GENEROUS (France)

Rum

DIPLOMATICO BLANCO (Venezuela)
RHUM JM XO (Martinique)
DIPLOMATICO RESERVA
EL DORADO 15Y (Guyana)
ZACAPA XO (Guatemala)

Whiskey

JAPAN WHISKEY

YOICHI
HIBIKI

IRISH WHISKEY

JAMESON SELECT BARREL

CANADIAN WHISKEY

CROWN ROYAL

UNITED STATES WHISKEY

MAKER'S MARK BOURBON
WOODFORD RESERVE BOURBON
KOVAL, WHITE RYE GRAIN
BUFFALO TRACE BOURBON

HIGHLAND SINGLE MALT SCOTCH WHISKEY

GLENFARCLAS 12Y
DALWHINNIE 15Y

ISLE OF SKYE SINGLE MALT SCOTCH WHISKEY

TALISKER 10Y

SPEYSIDE SINGLE MALT SCOTCH WHISKEY

THE MACALLAN 12Y
GLENFIDDICH 21Y

ISLAY SING MALT SCOTCH WHISKEY

LAPHROIG 10Y
LAGAVULIV 16Y

BLENDED SCOTCH WHISKEY

JOHNNIE WALKER BLACK LABEL
JOHNNIE WALKER BLUE LABEL

Tequila & Mezcal

DON JULIO BLANCO ▼ € 22
DON JULIO 1942 ANEJO ▼ € 50
AMORES MEZCAL ESPADIN ▼ € 22
CASAMIGOS REPOSADO ▼ € 32

Cognac, Armagnac & Brandy

REMY MARTIN VSOP ▼ € 22
HENNESSY XO ▼ € 28
COURVOISIER XO ▼ € 32
BRANDY IT. POLI ARZENTE ▼ € 25

Grappa

NONINO PICOLIT CRU ▼ € 28
NONINO ANTICA CUVÉE
RISERVA 5Y (Barrique) ▼ € 25
BERTA UVA MAGIA (Barrique) ▼ € 34

Cocktails

CINQUE

Sabatini Gin, Italicus, Rabarbaro Zucca,
Lychees Syrup, Jasmine Tea.

J.K. SOUR

Amaretto di Saronno, Fresh Lemon & Passion Fruit

GENTLEMAN SPRITZ

Ca del Bosco Cuvèe, Fresh Mint, Domain de Canton,
Ginger Beer, Orange Bitter.

JULIO K.ARB

Tequila Don Julio Blanco, Agave Nectar, Fresh Lime,
Eucalyptus, Cardamom, CO2.

RED ASIAN SNAPPER

Tanqueray n° 10 Gin Seaweed Nori Flavored, Tomato Juice,
Yuzu Juice, Salt, Pepper, Teriyaki Sauce, Wasabi

PASSION RESCUE

Hendrick's Gin, St. Germain, Fresh Cucumber & Lemon,
Rose Soda, Cranberry Juice, Fresh Mint

THE PINEAPPLE

Sailor Jerry Spiced Rum, Pineapple Cold Press,
Cardamom Bitter, Ginger Syrup.

MEXICAN TALE

Mezcal Amores Espadin, Ancho Reyes Liqueur, Cloves, Pink Pepper,
Pink Grapefruit, Vanilla Extract, Corona Beer, Cinnamon.

ONE WAY

Laphroaig 10y , Buffalo Trace Bourbon Whiskey, Domaine De Canton,
Chamomile Liqueur, Fresh Lemon Juice,
Honey, Egg White

ROMAN SPRITZ

Cynar, Frascati White Wine, Gazzosa Soda

THE FUTURE PASSION

Tanqueray, Aperol, Mixed Lemon and Grapefruit, Acacia Honey,
Fruit Passion, Absinthe

ESSENCE OF SIN

Tito's Vodka, Italicus, Fresh Blueberries puree,
Fresh Pink Grapefruit Juice, Fresh Lmeno Juice

Virgin Cocktails

MOONDANCE

Fresh Basil & Lime, Strawberry Cold Pressed Juice,
Fresh Orange Juice, Ginger Ale.

ORANGE EXPRESS

Espresso, Symple Syrup, Fresh Mint,
Fresh Ginger, Orange flowers Aroma

DOUBLE FANTASY

Pineapple Cold Pressed Juice, Fresh Mint, Fresh Lime, Fruit Passion,
Bitter Orange Soda, White sugar cane

VINTAGE CHIC

Fresh Lime & Orange juice, Cranberry Juice,
Orgeat, Citron Soda.

Fortified wine

FLORIO MORSI DI LUCE ZIBIBBO
TIO PEPE SHERRY FINO
BAGLIO FLORIO
MARSALA VERGINE
NIEEPORT 20Y
OLD TAWNY PORTO
MARCO DE BARTOLI
VECCHIO SAMPERI MARSALA
NIEEPORT VINTAGE PORTO

Sweet Straw Wines

CASTELGREVE VINSANTO
DEL CHIANTI CLASSICO
MACULAN TORCOLATO
DONNAFUGATA PASSITO
DI PANTELLERIA BEN RYÉ

Sweet Sparkling Wine

BRIOCHE MOSCATO D'ASTI

Late-Harvest Wine

BRIOCHE MOSCATO D'ASTI

Bitter & Digestive

DEL CAPO-CAFFO
UNICUM
AVERNA
LUCANO
MONTENEGRO
RAMAZZOTTI
RABARBARO ZUCCA
FERNET BRANCA
LIMONCELLO DI CAPRI
SAMBUCA
STREGA
GALLIANO L'AUTENTICO
QUINTESENTA NONINO
JAGERMEISTER
PASTIS
MIRTO

Beers

FRATELLI MENABREA 33CL
FRATELLI MENABREA 66CL
NA' BIRETTA CHIARA 33 C L
NA' BIRETTA ROSSA 33 CL
CORONA 33 CL
MORETTI ZERO
33 CL (NO ALCOL)
EX FABRICA WEISS 33 CL
EX FABRICA WEISS 75 CL

Soft & Fresh Drinks

ESTRATTI DI FRUTTA
E/O VERDURA,
CENTRIFUGHE, SPREMUTE
SUCCHI DI FRUTTA
FRULLATI, SMOOTHIES
COCA COLA & ZERO 33 CL
RED BULL 25 CL
CRODINO 10 CL
SAN BITTER BIANCO,
ROSSO 10 CL

SPRITE 33 CL
GINGER BEER, GINGER ALE,
LEMON SODA, INDIAN
OR MEDITERRANENAN TONIC
TONIC ZERO 20 CL
GAZZOSA, CHINOTTO,
ARANCIATA 27,5 CL
LIMONATA FRESCA

Cafeteria

ESPRESSO & DECAFFEINATED,
GINSENG & BARLEY COFFEE

CAPPUCCINO
MILK WITH COFFEE
REGULAR & DECAFFEINATED
AMERICAN COFFEE
HOT CHOCOLATE
TEA & HERBAL TEA BLENDS
SHAKEN COFFEE

STILL, SPARKLING
WATER 75 CL

J.K.

CAFE