

## Il Mollica in cucina “lunch only”

Beef tartare with soy mustard mayonnaise	6-10	€ 14
Selected cured meats served with sourdough bread	1	€ 20
Pasta with tomato sauce	1	€ 10
Tagliatelle alla Bolognese	1-3-7-9	€ 12
Eggplant parmigiana	7-9	€ 14
Pan cooked amberjack, Provençal tomatoes and basil	4	€ 16

## Le Focacce al tegamino

Peeled tomatoes and oregano	1	€ 14
Tomatoes and zucchini	1	€ 14
Eggplant parmigiana	1-7-9	€ 14
Rosemary potatoes and rolled bacon	1	€ 14

## Le Pizze made with roman dough

<b>Margherita...</b> Tomato sauce and fiordilatte mozzarella cheese	1-7	€ 12
<b>Acciuga...</b> Tomato sauce, anchovies and oregano	1-4	€ 18
<b>Crudo...</b> Burrata and raw ham	1-7	€ 22
<b>Basilico...</b> Basil sauce, mozzarella cheese and Parmigiano Reggiano	1-7	€ 20

## Dessert

Cream ice cream	3-7	€ 6
Milk ice cream	7	€ 6
Hazelnut ice cream	3-7-8	€ 6

## Beverages

San Pellegrino still water cl. 75	€ 3
Panna still water cl. 75	€ 3
Coca Cola can cl. 33	€ 4
Espresso caffè Torrefazione caffè Lelli	€ 2
Barley coffee	€ 3

## Beer and Wine Menu :

Consult with QR code:



Cover charge	€ 1,5
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### [In green the allergen codes](#)

1 cereals, 2 crustaceans, 3 eggs, 4 fish, 5 peanuts, 6 soy, 7 milk, 8 nuts, 9 celery, 10 mustard, 11 sesame seeds, 12 sulfur dioxide, 13 lupin beans, 14 mollusks

Fish and meat purchased fresh, for raw preparations, undergo an abatement treatment at -20° for at least 48 hours in accordance with the prescription of rea (ce) 853/2004 attachment III, chapter 2 letter D.