



MENÙ

Mediterranean flavors in
the heart of Rome



STARTERS

EGG IN THE NEST AND TRUFFLE



Poached egg with asparagus, 24-month parmesan fondue, crispy potato nest and freshly sliced truffle | 26,50

3, 7 without truffle | 16,50 €

TUNA TARTARE (raw)

Bluefin tuna, roman panzanella, burrata mousse, tomato gel, basil pesto and crumble | 20,00

1, 3, 4, 7, 8, 12

GREEN PEPPERCORN BEEF TARTARE (raw)

Raw beef with green peppercorn mousse, pickled shallots in carpione and brandy beef stock | 20,00

7, 9, 10, 12 try it with fresh truffle | +15,00 €

MEDITERRANEAN BURRATA

Burrata from Gioia del Colle on a fresh tomato velouté, Mediterranean crumble, basil pesto, confit tomato, and Sardinian mullet bottarga | 20,00

1, 4, 7, 8, 9, 12 without sardinian bottarga | 15,00

DRUNKEN CARPACCIO (raw)

Raw beef (Feroci butcher), extra virgin olive oil, arugula, nutmeg parmesan crumble and Montepulciano red wine jam | 18,00

7, 12 try it with fresh truffle | +15,00 €

CRISPY CALAMARI

Crispy fried calamari with homemade tartara sauce, onions in carpiuone and fermented sorrento lemon with roman mint | 24,00 €

1, 3, 12, 14, 15

FRESH TRUFFLE CROSTINI

Toasted bread with truffle Roman pecorino fondue aromatized with truffle and freshly sliced truffle | 30,00

1, 7

BOARDS

NOSTRANO

Our selection of cured meats and cheeses different texture with home made honey mustard | 24,00

7, 8, 10

VEGETARIAN

Fermented purple cabbage, whipped ricotta with lime and pink peppercorn, roasted borettane onions, apulian sun-dried tomatoes | 16,00

7, 8, 11, 12

ALSO AVAILABLE CHEESES BOARD | 25,00 and SALUMI BOARD | 20,00

SALADS

CHEF'S NIZZARDA SALAD

Mixed salad leaves, homemade jar-cooked bluefin tuna, smoked paprika mimosa sauce, fresh tomatoes, boiled potatoes, green beans, homemade basil pesto | 17,00

3, 4, 7, 8, 10

RAW ROMANESCO ZUCCHINI

mixed salad leaves, romanescos zucchini, netted melon, confit tomatoes, ricotta mousse with lime and pink pepper, salted peanuts, black sesame and lemon emulsion | 15,00

5, 7, 11



Available gluten-free. The numbers under each dish indicate allergens. Please ask the staff for information. Haccp procedures take into account the risk of cross-contamination, however the shared use of areas and utensils may result in traces of allergens being present in food.

Cover charge per person € 2,50

CHEF *Davide Fiorini*

PASTA

TONNARELLI LEMON & RED PRAWNS *(raw)*

Tonnarelli with lemon-infused butter and parmesan, mazara del vallo red prawn *(raw)* and red gold, and aromatic herb powder | 26,00

1, 2, 3, 7

FRESH TRUFFLE TONNARELLI

Fresh handmade egg tonnarelli with homemade truffle-infused butter, Reggiano parmesan 24-month and freshly sliced truffle | 34,00

1, 3, 7

ZUCCHINI AND TRUFFLE LASAGNA

Layers of egg pasta, romanesco zucchini, provola cheese and freshly sliced truffle | 34,00

1, 3, 7

FETTUCCINE WITH BEEF RAGÙ

Bolognese ragù, parmesan fondue, modena balsamic vinegar reduction, fresh thyme | 20,00

1, 3, 7, 9, 12 try it with fresh truffle | +15,00 €

TRICOLOUR GNOCCHI *style "Sorrentina"*

Homemade potato gnocchi with with roasted tomato base, bufala mozzarella foam, basil oil, confit tomatoes and parmesan chips | 19,00

1, 3, 7 try it with fresh truffle +15,00 €



TRADITIONAL FIRST COURSES: Carbonara, Cacio e pepe, Gricia and Amatriciana | 16,00

try it with fresh truffle +15,00 €

SECOND COURSES

THOUSAND LEAVES OF BEEF *style "Saltimbocca"*

Beef carpaccio from Feroci butcher cooked on a spit-grill, inspired by "saltimbocca" with roman green sauce, lemon essence, homemade sage mayonnaise and Parma ham chips | 26,00

3, 10, 12 try it with fresh truffle | +15,00 €

ROASTED OCTOPUS *style "Pizzaiola"*

Roasted octopus on citrus potato cream, pizzaiola sauce with oregano and olive crumble | 28,00

14, 15

BAROLO - BRAISED BEEF

Slow-cooked beef chuck, served with black truffle potato cream, sautéed cardoncelli mushrooms, and an intense Barolo reduction | 28,00

7, 9, 12 try it with fresh truffle +15,00 €



SEARED BLUEFIN TUNA *style "Sicilian tataki"*

Breaded and seared bluefin tuna fillet (rare centre), sicilian-style sauce, Tropea onions in carpione, grilled riccio tomato, fried aubergines, toasted pine nuts and basil-infused buttermilk | 26,00

1, 4, 7, 12

OUR PARMIGIANA

Fried eggplant, mozzarella, tomato sauce and Reggiano parmesan 24-month fondue | 17,00

1, 3, 7, 9, 16

SIDE DISHES

ROASTED POTATOES

Rosemary roasted potatoes | 8,00

FERMENTED PURPLE CABBAGE

With salad and sun-dried cherry tomatoes | 7,00

11, 12

MIXED SALAD

Mixed salad leaves, cherry tomatoes, carrots, olives and extra virgin olive oil | 7,00



Where the present becomes divine

ADEVA was born from a journey shaped by dreams,
growth, and dedication.

It all began in 2022, in the small and intimate Via
dell'Orso, with ADESSO Vineria Bistrot: a vibrant place,
defined by energy, encounters, and authentic moments.
A project born from the meeting of Francesco and Inesa: a
couple united by love, vision, and a shared passion for the
culinary and wine experience.

In August 2025, this journey found a new home in Via dei
Maroniti, just steps away from the Trevi Fountain.
A deconsecrated church, spacious and evocative, where
the vision evolves: deeper spaces, soft lighting, and the
sound of the piano.

This is where ADEVA Cucina Moderna comes to life.

A name that evokes the divine, the celestial, the majestic.
A cuisine rooted in tradition, reinterpreted through a
modern lens, accompanied by a carefully curated
selection of Italian wines.

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