



Menu

Via della Scafa 152, 00054 Fiumicino (RM)
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To Start

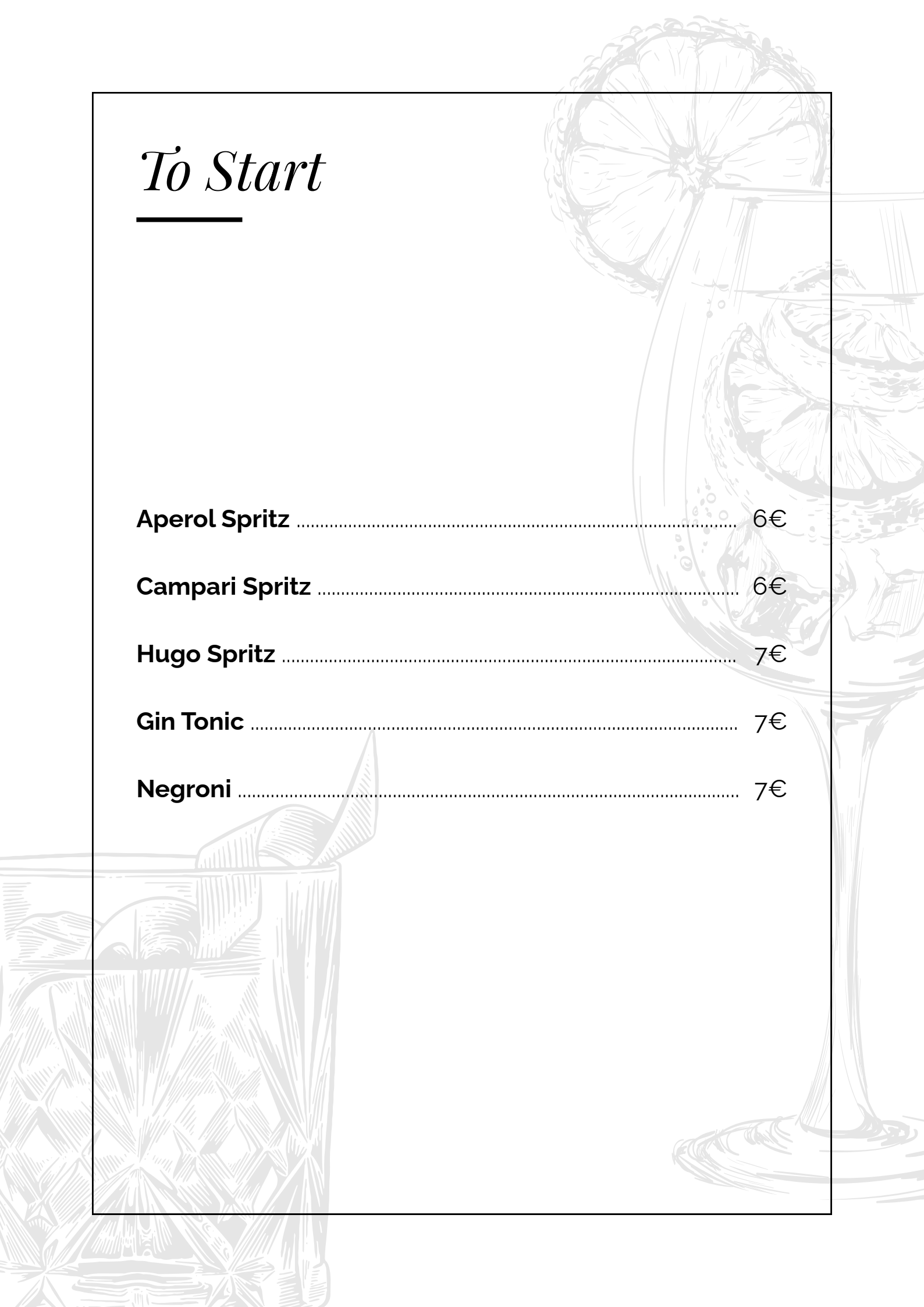
Aperol Spritz 6€

Campari Spritz 6€

Hugo Spritz 7€

Gin Tonic 7€

Negroni 7€



Raw

Great Raw

Selection of tartare and carpaccio
(1, 3, 4, 7, 9, 10)

28€

Smoked goose breast carpaccio

with mango and chili pepper

10€

50 gr 150 gr

Tartare Controcorrente

with golden porcini mushroom, Reggiano, zabaglione
and black truffle,
(1, 3, 7)

20€

Beef carpaccio

with green apple, ginger oil, and rocket

7€

18€

Beef tartare

with spicy gorgonzola, celery gel and currant
(7, 9)

7€

18€

Beef tartare

with mullet bottarga, avocado cream and carasau chips
(1, 4)

9€

18€

Beef tartare

with stracciatella, datterino confit, basil sauce on rye
bread wafer
(1, 7)

7€

18€

Beef tartare

with poached quail egg, caper flowers with summer truffle
(3, 10)

9€

22€

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Starters

ControCorrente appetizer (1, 3, 4, 7, 8, 9, 10)	18€
Prosciutto Crudo di Parma DOP 150 gr Seasoned 16 mounth, sliced by hand	15€
Spanish Serrano Reserve Prosciutto 150 gr Sliced by hand	18€
ControCorrente mixed cuts	15€
Cheese selection (7)	15€
Parmigiana aubergine, cheese and tomato sauce (1, 7, 9)	10€
Beef with parmesan cheese, radicchio bacon, red wine and pink pepper (7)	10€
Fried herbs and citrus meatballs with seasoned breeding with chives and brandy mayonnaise (1, 3, 7)	10€
Slow-cooked pork spare rib old-fashioned mustard and honey (10)	10€
Tomino cheese with panko with sautéed porcini mushrooms and pumpkin mostarda (1, 3, 7)	13€
Tempura courgette flowers citrus ricotta on a courgette and mint cream (1, 3, 7)	12€

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Main Courses

Fettuccina pasta

with Chianina beef ragù, chanterelle mushrooms and chestnuts 18€
(1, 3, 7, 8, 9)

Pumpkin dumplings,

with Alpine butter, sage and Amaretto crumble 15€
(1, 3, 7, 8)

Ossobuco ravioli

in saffron gremolada sauce 18€
(1, 3, 7, 9)

Acquerello Rice

porcini mushrooms, luganega sausage and Bordolese sauce 18€/each
(1, 7) - Minimum 2 persons

Cacio e Pepe

Tonnarello. Cheese and pepper 13€
(1, 3, 7)

Carbonara

Rigatone. Eggs, pecorino cheese, bacon and pepper 13€
(1, 3, 7)

Amatriciana

Bucatino. Red sauce, bacon and pecorino cheese 13€
(1, 7)

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La Carne

ControCorrente Grilled Meat

"Karolina del Mazury":

Polland Ribeye steak 100 gr

6€/100 gr

Polland T-bone steak 100 gr

6€/100 gr

Entrecote "Karolina del Mazury" - Poland

8€/100 gr

Rib eye "Impèra" - Italy

8€/100 gr

Second courses

Roasted rabbit (c.b.t.)

on leeks stewed with balsamic vinegar

24€

Deer cutlet (c.b.t.) alla cacciatora

on golden polenta toast

24€

(1)

Beef cheek

braised in Montepulciano with soft potatoes

20€

(1, 7, 9)

Pic belly

lacquered with myrtle and honey on Roman-style puntarella

20€

(4)

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OUR FILLETS (ITALIAN BOVINE)

Aromatic herbs fillet

with pecorino cheese and stewed pears cooked in red wine
(7) 22€

Fillet with black truffle and blackberries 24€

Fillet wrapped in crispy bacon

turnip tops and Cantabrian anchovy sauce
(4) 24€

Millefeuille of fillet

with porcini mushrooms, truffle and blue cheese
(1, 7) 25€

Fillet (200 gr) 20€

Our fillets are served exclusively "medium-cooked" not to alter the organoleptic properties of the meat.

TAGLIATA

(sliced meat)

Tagliata caramelized red onion ,green apple and drops of rosemary 22€

Tagliata with porcini mushrooms and Castelmagno cheese 24€
(7)

Mediterranean tagliata

with crispy bacon, caponatina and basil ricotta cheese
(7, 8) 22€

Tagliata with lard, honey, truffle and nuts 24€
(8)

Tagliata simple 20€

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Sides

Seasonal vegetables in sour or sautéed

(chicory, broccoli)

5€

Porcini mushrooms with garlic and chilli pepper

10€

Baked Potatoes

5€

Fried baked potatoes

5€

(1)

ControCorrente salad

(lettuce, arugula, carrot, green apple, marinated onion)

5.5€

Romana-style putarelle

6€

(4)

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Dessert

Sweet Tasty

(3, 5, 7, 8)

16€

"ControCorrente" Tiramisù

(3, 7)

7€

Montblanc Cheesecake

(7, 8)

7€

Ricotta mousse with visciole

(5, 7, 8)

7€

Basket of caramelized almond, chantilly cream and berries

(7, 8)

7€

Peanut brittle and salted caramel semifreddo

(3, 5, 7)

7€

Warm pear brownie with rum zabaione

(3, 7)

8€

Sliced seasonal fruit

10€

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Drinks

Water

0,75 Lt 2€

Coca Cola

1 Lt 5€

Soft Drinks

33 cl 2,5€

Coffee

2€

Homemade bread and service

2€

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Sostanze o prodotti che provocano allergie o intolleranze

1. CEREALS

Cereals containing gluten: wheat, rye, barley, oat, spelt, kamut often found in foods containing flour, such as some types of baking powder, batter, breadcrumbs, bread, cakes, couscous, meat products, pasta, pastry, sauces, soups and fried foods which are dusted with flour.

2. CRUSTACEANS

Crustaceans (crabs, lobster, prawns and scampi) and products based on crustaceans such as shrimp paste or salads.

3. EGGS

Eggs and products based on eggs such as mayonnaise, mousses, pasta, quiche, sauces and pastries, or food brushed or glazed with egg.

4. FISH

Fish and products based on fish such as fish sauces, pizzas, relishes, salad dressing, stock cubes and Worcestershire sauce.

5. PEANUTS

Peanuts and products based on peanuts such as biscuits, cakes, curries, desserts, sauces, as well as in groundnut oil and peanut flour.

6. SOYA

Soya and products based on soya such as bean curd, edamame beans, miso paste, texture soya protein, soya flour or tofu, desserts, ice cream, meat products, sauces and vegetarian products.

7. MILK

Milk and products based on milk such as butter, cheese, cream, milk powders and yoghurts, foods brushed or glazed with milk and in powdered soups and sauces.

8. NUTS

Nuts not to be mistaken with peanuts which are actually a legume and grow underground, this ingredient refers to nuts which grow on trees, like cashew nuts, almonds and hazelnuts. You can find nuts in breads, biscuits, crackers, desserts, nut powders, stir-fried dishes, ice cream, marzipan (almond paste), nut oil and sauces.

9. CELERY

Celery and products based on celery such as celery stalks, leaves, seeds and root called celeriac, celery salt, salads, some meat products, soups and stock cubes.

10. MUSTARD

Mustard and products based on mustard such as liquid mustard, mustard powder and mustards seeds; this ingredient can also be found in breads, curries, marinades, meat products, salad dressing, sauces and soups.

11. SESAME SEEDS

Sesame seeds and products based on sesame seeds.

12. SULPHUR DIOXIDE

This is an ingredient often used in dried fruit such as raisins, dried apricots, and prunes. You might also find it in meat products, soft drinks, vegetables as well as in wine and beers. If you have asthma, you have a higher risk of developing a reaction to sulphur dioxide.

13. LUPINS

Lupin and products based on lupins such as lupin flour and seeds that are used in some types of bread, pastries and even in pasta.

14. MOLLUSCS

Molluscs and products based on molluscs and includes mussels, land snails and whelks, oyster sauce or as an ingredient in fish stews.