

## THE ORIGINS, THE ORGANIC EGGS AND THE HEN-HOUSE

Eggs is the result of collaboration between ZUM and Puntarella Rossa. We opened on 8 March 2017 in vicolo del Cedro and after a wonderful year, ten thousand carbonara and twenty thousand eggs cooked, in May 2018 we moved to a bigger and more comfortable location in via Natale del Grande.

The egg, in all its kinds, sizes and different cooking methods, is the absolute protagonist of Eggs cuisine. Hen eggs, but also ostrich, quail, duck, goose, sea urchin and fish such as mullet roe and caviar.

Our recipe? Highest quality ingredients, cordiality and direct relationship with chefs and staff.

We exclusively use Mancini pasta and Giaveri Italian caviar.

To guarantee excellent products, in addition to its selected suppliers Eggs has created the Organic Farm Eggs, with an annexed hen-house.

In the Bio Farm Garden of Arianna Vulpiani in Rome we grow our healthy and fresh organic vegetables. We also produce our organic eggs, that we prepare along with Peppovo eggs and that can be purchased in the restaurant.

The menu is created by Chef Barbara Agosti

## HOW TO BEHAVE IN FRONT OF AN EGG

*“It is not a paradox to state that it takes more wisdom to cook an egg than a lot of more complex gastronomic manipulations. It is one of the most delicate culinary domain, where technique matters more than imagination or gestures. And the dogmas of this technique are mostly ignored by practitioners and overlooked by theorists.”*

*The Illustrated Quattrova, 1931*

*This quote, taken from one of the finest and most extravagant books of Italian cuisine, is not meant to be a justification or mitigating circumstance. Please take it as an encouragement to the ongoing improvement process in cooking the egg, which is at the heart of our idea of cuisine. Because the egg is such a complex element, if you find the cooking not adequate to your taste we kindly ask you to let us know from the first bite: we will redo the order to your satisfaction.*

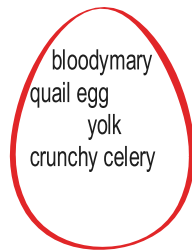
## STARTERS

<b>TRIS DI STRAPAZZI*</b> .....	€11
three mini carbonara fried sticks in different versions: classic, black truffle and 'nduja sausage	
<b>IL GIOCO DEL CROCCANTE*</b> .....	€15
fried egg yolks, fried vegetables, boiled meat ball, tempura of cod fish, fried ravioli	
<b>TARTRA' IN SALSA DI ALICI E GEL DI PEPERONE ROSSO</b> .....	€12
Pie with egg, double cream, onion parmigiano chees, anchovis sauce and pepper jam and herbs.	
<b>CACIO E OVA*</b> .....	€12
egg and pecorino cheese balls, sautéed in tomato sauce with basil reduction	
<b>DI TERRA E DI MARE</b> .....	€19
Cream of potatoes *, egg 64°, saffron wafer, traditional Calvisius caviar, hazelnut	
<b>L'OVO CARBONARO</b> .....	€11
64° egg, pecorino cream, crispy bacon, croutons	
<b>HOME MADE BREAD</b> .....	€2

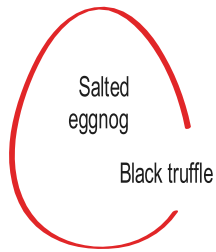
## EGGS GAME

€20

six egg shells filled with different ingredients



**BLOODYMARY EGGS**



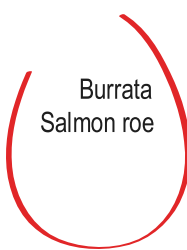
**SAN BAYLON**



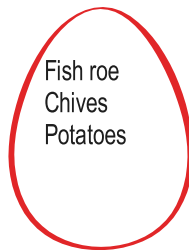
**TONNATO**



**CRACCATO**



**NON UOVO**



**IL GUALTIERO**

## TARTARE AND CAVIAR

**YUZU TARTARE** ..... € 39  
Sicilian red prawn\*, avocado, caviar 10 gr, yuzu pearls and aromatic herbs

**CAVIAR TARTARE** ..... € 39  
knife-cut Piedmont beef tartare (150 gr), salt, pepper, lemon, extra virgin olive oil, caviar 10 gr and yolk marinated with prosecco

**SALMONE E LE SUE UOVA** ..... €17  
Salmon\* carpaccio Scottish marinated with anise, potato cream, salmon roe

**TARTARE DI FASSONA E MAIONESE ALLA SENAPE** ..... €19  
knife-cut Piedmont beef tartare (150 gr), quail egg yolk, Dijon mustard, Maldon salt, caramelised onion and lemon

## PASTA AND SOUP

**LE SMERALDINE** ..... €16  
Homemade gnocchi\* by potato and basil with butter and anchovies, beetroot sauce and dehydrated yolk

**RAVIOLI D'AUTUNNO** ..... €17  
Homemade ravioli\* stuffed by pumpkin and chestnuts in gorgonzola chese and fried  
pumpkin

**LA ROSSA\*** ..... €11  
Beetroot soup, oranges, celeriac, chillin pepper, served with egg 64 °

**LA ZUPPA di NONNA LALLA** ..... €14  
Soup of onions\*, egg 64 and gruviera chese

OUR SOUPS CAN BE SERVED WITHOUT EGGS

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Mezze maniche pasta 105 gr from pastificio Mancini, organic eggs  
Le Carbonelle di Arianna Vulpiani per EGGS, Campofelice pork  
cheek, pecorino 70%, parmigiano chees 20%, with wild pepper  
from Madagascar.

## THE CARBONARA LIST

<b>CLASSICA</b> .....	€13
<b>VIOLA/VIOLET</b> with caramelised red onion.....	€14
<b>ARANCIONE/ORANGE</b> with pumpkin and toasted almonds.....	€14
<b>VERDE</b> with broccolo .....	€14
<b>NERA</b> with black truffel .....	€16
<b>ROSSO FUOCO</b> with 'nduja sausage and stracciatella chees.....	€15
<b>PORPORA</b> with duck brest confit and caciocavallo chees.....	€15
<b>BIANCA</b> potatos spaghetti with pork cheek , pecorino cream, egg 64° .....	€13
<b>CARBONARA 1954</b> Tonnarello with egg, bacon,,garlic and gruviera chees.....	€15

### FOR THOSE WHO DON'T EAT MEAT

<b>PUNTARELLA ROSSA</b> red prawns * with citrus zest and pistacho .....	€16
<b>LA CARBONARA CHE NON C' È</b> .....	€14
Tonnarello* with,yellow tomato,sun dried tomato, pine seed, herbs	

### FOR THOSE WHO DONT'EAT MEAT AND FISH

We can make carbonara with seasonal organic vegetables

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Our category 0 eggs and organic vegetables come from Arianna Vulpiani's Bio farm orto , bred and grown directly for EGGS.

## EGGS, VEGETABLES AND ROSTI

<b>BACCALA' NELL ORTO</b> .....	€18
Cod fish cooked at a low temperature with sautéed seasonal vegetables	
<b>TERRINA DI GALLINA E VERDURE</b> .....	€16
Boiled han with vegetables and green sauce.	
<b>DALL ORTO E DAL POLLAIO</b> .....	€13
Mixed salads, organic chicken *, carrots, courgettes, green apple, cherry tomatoes, quail eggs, aromatic herbs	
<b>LA RAVA E LA FAVA</b> .....	€14
Mushed broad beans, chicory sautéed egg 64	
<b>L'UOVO INCAVOLATO</b> .....	€13
Cabbage, savoy cabbage, purple cabbage, egg 64 °, chili pepper	
<b>L'UOVO NEL BOSCO</b> .....	€13
Omelette chestnuts, gorgonzola chese	
<b>SUNNY SIDE UP EGGS</b> .....	€7
<b>SUNNY SIDE UP EGGS WITH BLACK TRUFFEL</b> .....	€15
<b>TORTILLA WITH POTATOS, ONION AND SALAD</b> .....	€13
<b>ROSTI* CARBONARO</b> .....	€15
Crunchy potato pancake,scrumble eggs with bacon and pecorino chees	



## MEAT AND FISH

**ORECCHIA DI ELEFANTE\*** ..... €25

Veal knot Milanese\* gr 450, served with rocket salad and cherry tomatoes

**L'UOVO E LA QUAGLIA** ..... €23

Boneless quail \* stuffed with sausage and quail eggs

**BACCALA' AL PROFUMO DI BERGAMOTTO** ..... €18

Cod fish cooked at a low temperature mashed broad beans, vegetables, bergamotto  
oliv oil,  
quail egg

**ACCIUGHE RIPIENE** ..... €18

Anchovies stuffed by ricotta cheese, basil, lemon, eggs wit  
vegetables

If you suffer from INTOLERANCES OR ALLERGIES ask for information to the dining room staff who will provide you with the book with all the ingredients considered allergens. The products marked with \* are subjected to rapid blast chilling and stored at a negative temperature of -22 ° as per our HACCP manual. Some raw materials can be frozen or frozen at origin according to market availability. We serve treated drinking water.

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## DESSERT

<b>TIRAMISÙ DEL LABORATORIO ARTIGIANALE ZUM</b> .....	€6
Traditional tiramisù from our artisan pastry shop ZUM	
<b>TORTA AL CIOCCOLATO EXTRA-FONDENTE</b> .....	€7
Extra dark chocolate cake	
<b>LO ZABAIONE</b> .....	€6
Eggnog served with traditional amaretti biscuits	
<b>CRÈME BRÛLÉE</b> .....	€7
<b>CARBODOLCE</b> .....	€8
Green apple spaghetti with eggnog,rom raisins and toasted almonds	
<b>PANNA COTTA AL CARMELLO SALATO</b> .....	€7
Panna cotta with salted caramel	
<b>SEMIFREDDO ALLA NOCCIOLA PIEMONTE O AL PISTACCHIO DI BRONTE</b> ....	€7
Soft ice-cream of hazelnut's piedmont or pistachio,s Bronte	

Thank you for visiting eggs.