

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.

TASTING MENU

FROM MONDAY TO THURSDAY AT LUNCH

BENTO BOX.....€19

UOVO CRACCATO (PECORINO CREAM, ZUCCHINI, HEN BOTTARGA)
ZUCCHINI PIE WITH CHEESE AND MINT
CACIO E OVA (EGGS AND PECORINO CHEESE BALL)
CLASSIC CARBONARA

EVERYDAY

VIAGGIO INTORNO ALL'UOVO.....€35

SAN BAYLON EGG (SALTED EGGNOG, BLACK TRUFFLE)
STRAPAZZINO (FRIED STICKS CARBONARA)
CACIO E OVA (EGGS AND PECORINO CHEESE BALL)

CLASSIC CARBONARA

FASSONA TARTARE WITH HOLLANDAISE SAUCE

SWEET AT YOUR CHOICE

BA'...IL PERCORSO DELLO CHEF.....€49

UOVO CRACCATO (PECORINO CREAM, ZUCCHINI, HEN BOTTARGA)
ANCHOVIES
BEEF TARTARE HOLLANDAISE SAUCE AND BLACK TRUFFLE
CARBONARA IN FLOWER
POTATOES AND CAVIAR

GENOVA NEL PIATTO
Ravioli stuffed with pesto *potatos cream and green beans

CLASSIC CARBONARA

COD FISH IN YELLOW TOMATO SAUCE

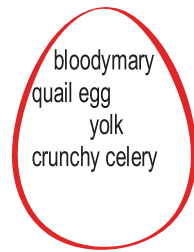
SWEET AT YOUR CHOICE

**Our tasting menus are thought for the whole table
For any allergies or intolerances you can ask to our staff**

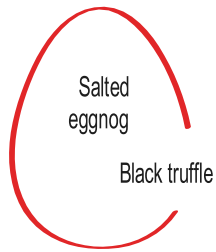
EGGS GAME

€20

six egg shells filled with different ingredients



BLOODYMARY EGGS



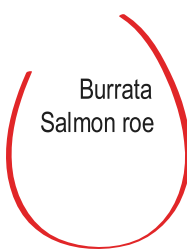
SAN BAYLON



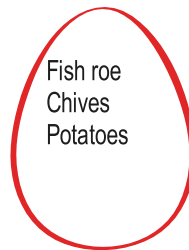
TONNATO



CRACCATO



NON UOVO



IL GUALTIERO

STARTERS

TRIS DI STRAPAZZI*	€11
three mini carbonara fried sticks in different versions: classic, black truffle and 'nduja sausage	
IL GIOCO DEL CROCCANTE*	€15
fried egg yolks, fried vegetables, carbonara in flower, tempura of cod fish, fried ravioli	
FLAN DI ZUCCHINE E MENTA CON CREMA DI PECORINO	€12
Pie with egg, zucchini, meant, double cream, pecorino chees,	
CACIO E OVA*	€12
egg and pecorino cheese balls, sautéed in tomato sauce with basil reduction	
VITELLO TONNATO	€15
Veal with tuna sauce, capers and celery	
UOVA, PATATE E FRIGGITELLI	€14
Egg 64 °, cream of potatoes and sweet green pepper.	
AVOCADO 64°	€14
Avocado, egg 64, pistachio, citrus zest and caciocavallo chees	
 HOME MADE BREAD	 €2

TARTARE E CAVIALE

BACIO DI DAMA TARTARE	€20
Three Fassona tartare with Piedmont hazelnut cream, green sauce and truffle zabaione.	
SALMONE E AVOCADO	€17
Salmon carpaccio Scottish marinated with anise, with avocado, quail eggs and salmon eggs	
BENEDICT TARTARE	€23
Fassona tartare 160 gr, egg 64 °, salt, pepper, lemon, truffle oil, Hollandaise sauce, black truffle	
CAVIAR TARTARE	€ 39
Fassona tartare 160 gr., Caviar 10 gr., Yolk marinated in prosecco	

PASTA AND SOUP

HOMEMADE FETTUCCINE WITH BUTTER AND ANCHOVIES	€19
HOMEMADE TONNARELLI GARLIC, OLIV OIL AND CHILI PEPPER WITH RAW RED SHRIMP AND BOTTARGA	€18
GENOVA NEL PIATTO	€17
Ravioli stuffed with pesto *potatos cream and green beans	
PAPPA AL POMODORO*	€14
Tomatoes, bread, basil, served with stracciatella, egg 64 °	
GAZPACHO*	€12
Tomatoes, cucumber, red onion, pepper, bread and vinegar, served cold with croutons, raw, egg	

OUR SOUPS CAN BE SERVED WITHOUT EGGS

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

CLASSICA	€13
VIOLA/VIOLET with caramelised red onion	€14
ARANCIONE/ORANGE with zucchini flower	€14
VERDE with friggirelli green pepper	€14
NERA with black truffle	€16
ROSSO FUOCO with 'nduja sausage and stracciatella chees.....	€15
PORPORA with duck brest confit and caciocavallo chees.....	€15
BIANCA potatos spaghetti with pork cheek , pecorino cream, egg 64°	€13
CARBONARA 1954 Tonnarello with egg, bacon,,garlic and gruviera chees.....	€15

FOR THOSE WHO DON'T EAT MEAT

PUNTARELLA ROSSA red prawns * with citrus zest and pistacho	€16
BLU with cod and sun dried pepper.....	€15
LA CARBONARA CHE NON C' È	€14
Tonnarello* with,yellow tomato,sun dried pepper, pine seed, herbs	

FOR THOSE WHO DONT'EAT MEAT AND FISH

We can make carbonara with seasonal organic vegetables

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

DALL ORTO E DAL POLLAIO	€13
Mixed salads, organic chicken *, carrots, courgettes, green apple, cherry tomatoes, quail eggs, aromatic herbs	
SEASON VEGETABLES AND EGG 64	€14
OMELETTE WITH ZUCCHINI AND CACIOCAVALLO CHEES	€14
SUNNY SIDE UP EGGS	€7
SUNNY SIDE UP EGGS WITH BLACK TRUFFEL	€15

MEAT AND FISH

ORECCHIA DI ELEFANTE* €25

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

BEEF TATAKI WITH SOY AND YOLK MARINATED WITH SAKE' € 23

L'UOVO E LA QUAGLI €23

Boneless quail * stuffed with sausage and quail eggs

TERRINA DI GALLINA E VERDURE €16

Organic boiled chicken *, seasonal vegetables with green sauce and hard-boiled quail egg

COD FISH IN YELLOW TOMATO SAUCE €18

FISH EGGS CHIPS €19

Fish fillets * (red mullet, anchovies, cod) crispy potatoes and courgettes,
homemade mayonnaise

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.

DESSERT

TIRAMISÙ DEL LABORATORIO ARTIGIANALE ZUM	€6
Traditional tiramisù from our artisan pastry shop ZUM	
TORTA AL CIOCCOLATO EXTRA-FONDENTE	€7
Extra dark chocolate cake	
LO ZABAIONE	€6
Eggnog served with traditional amaretti biscuits	
CRÈME BRÛLÉE	€7
SEMIFREDDO	€7
Soft ice-cream of hazelnut's piedmont or pistachio's Bronte	
CAFFE' GOURMET	€8
Bacio di dama of hazelnut, coffee and our ice-cream	

Thank you for visiting eggs.