



CENTRAL ITALY CHAPTER

Thursday October 6th 2016

Networking Event

«*Discovering Rome*»



Enjoy the unforgettable
experience to live and dine
in an ancient villa
of the II century just in the
center of the ancient Rome,
the “Eternal City”



Spazio Libero soc. coop. soc. (o.n.l.u.s.)



CASE ROMANE DEL CELIO

sottostanti la

Basilica dei Ss. Giovanni e Paolo



gestione e visite guidate



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October 6th 2016
7 – 10 p.m.

1 - Meeting point:
Arch of Constantine at 7 p.m.

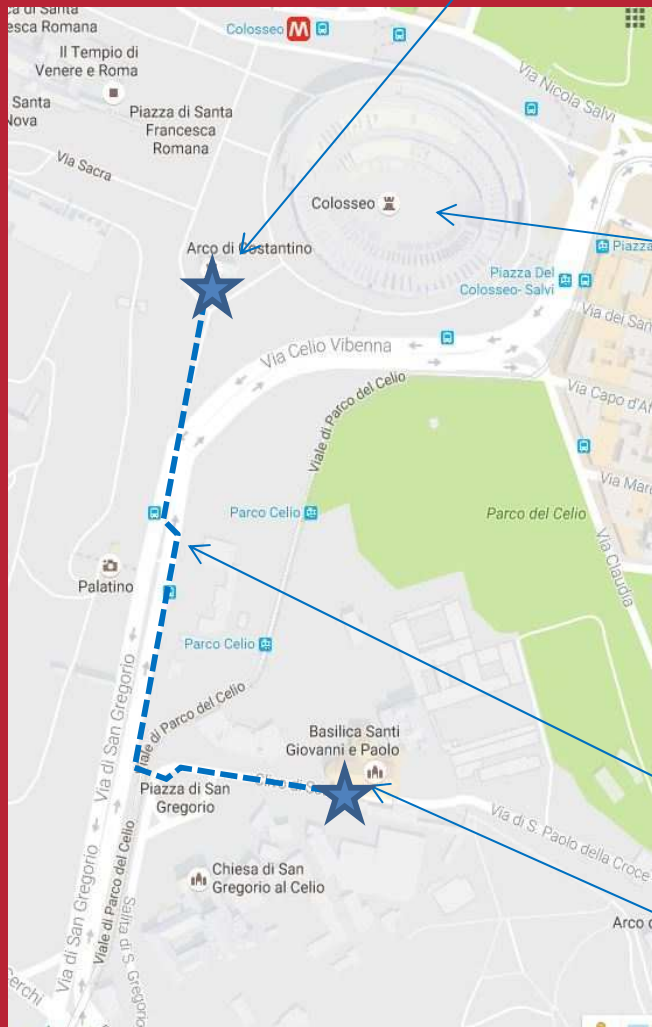


2 - View of Coliseum



3 - View Palatine Hill

4 - Case Romane del Celio



DOMUS ROMANE DEL CELIO
EPITYRUM

Olive, seeds of coriander, cumis, fennel seeds, tutsan, mint, vinegar, oil
Cato, De Agricultura, CXX

MORETUM (formaggio all'aglio)

Pecorino cheese, garlic, celery, tutsan, coriander, parsley, oil, vinegar
Appendix Vegetaria, Moxonius, 59-117

LAGANA DE CUCURBITIS (lasagne alla zucca)

Lasagnas, pumpkin, garlic, leek, seeds of fennel, cumis, coriander, pepper, walnut-trees, garum
Apicius, De Re Coquinaria, II, 26

TISANA BARRICAM (zuppa di legumi e verdure)

Speltz, chickpeas, lentils, borlotti, leeks, pumpkin, celery, cress, garum, garlic, garum
Apicius, De Re Coquinaria, IV, 2

FELLIS OXYZOMIS ALLA MANIERA DI APICIO (pollo con le prugne)

Chicken, plums, laurel, honey, garlic, vinegar, oil
Apicius, De Re Coquinaria, VI, 213

ESCIA OMENTATA (polpetta di carne al vino rosso)

Veal, pig, red wine, egg, breads, crumbs, pepper, berries of juniper, garum
Apicius, De Re Coquinaria, II, 17

ALTER PATINA DE LETTUCE (tortata di lattuga)

Lettuce, eggs, cumis, coriander, mint, pepper, salt, oil
Apicius, De Re Coquinaria, II

CECI ALLA MANIERA ANTICA

Chickpeas, cumis, coriander, honey, pepper, salt, oil
Popular traditional kitchen

SAVILLUM (torta al formaggio)

Cottage cheese, flour, eggs, honey, poppy seeds, libertia, almonds
Cato, De Agricultura, LXXXIV

MULSUM (vino mielato)

Wine, honey
Apicius, De Re Coquinaria

