***ICSC 2024 Social Dinner***

*September 12, 8:00 p.m., "Hostaria Antica Roma", Via Appia Antica 176, Rome*

**Menu**

***A Dinner with Apicius***

with explanations and anecdotes in English on the recipes based on the 1 sec. CE cookbook by Marcus Gavius Apicius

**Gustum** (Appetizers)

***Libum di Catone***   
Bread prepared with ricotta cheese and flour

***Epityrium***   
paté of olives

***Prosciutto in crosta***   
Ham in crust of bread and honey

***Cacio di Columella***   
Fresh cheese with herbs of Columella

***Moretum***Pecorino cheese, garlic, coriander, and celery

**Mensa Prima** (Main courses)

***Patina cotidiana***   
Ancestor of the lasagna, with beef, fennel and cheese   
(delicious, without tomato sauce: at that time, we didn’t have tomatoes in Rome)

***Pollo oxizomum***   
Chicken prepared with extra virgin olive oil, vinegar and garum (fish sauce)   
(delicious, not fishy)

**Mensa Secunda** (Dessert)

***Tiropatina***Ancestor of the flan: prepared with milk, eggs and honey, covered with black pepper

***Wine, mineral water, coffee***