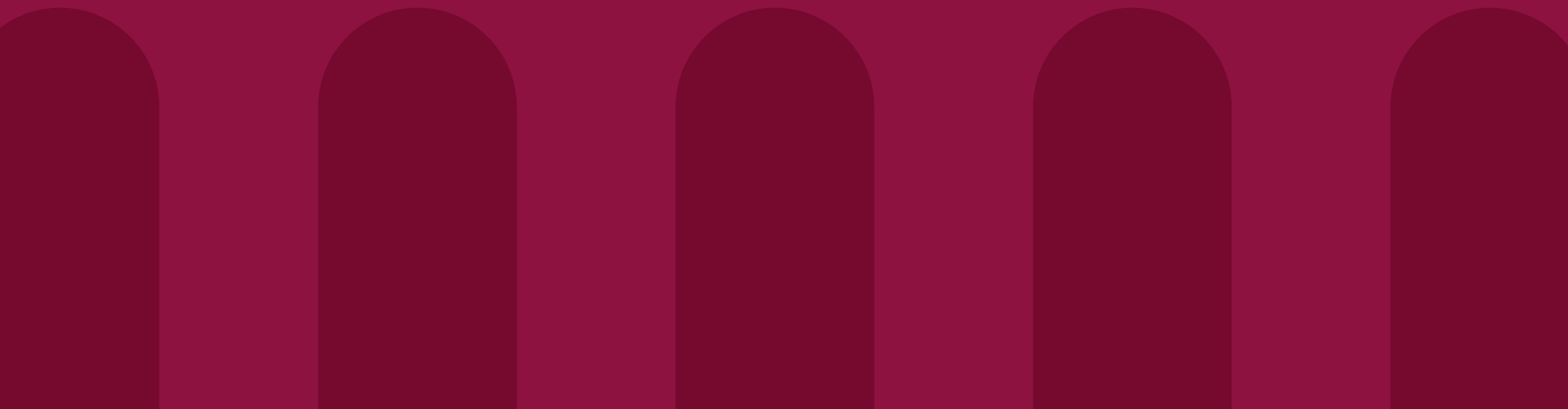




MENU



WHEN IT'S TIME TO CELEBRATE, OUR TABLE IS ALWAYS SET!

Whether it's a dinner with colleagues or a special occasion,
we have the right menu for you!

SIMPOSIO

Appetizer of your choice, first course of your choice, water,
coffee, 1/4 liter of wine per person, dessert and liqueur

NOT INCLUDED IN THIS MENU

APPETIZERS

Baccalà alla scrocchiarella
Cheese platter
Polpette al telefono

PRIMI

Zozzona my way
Risotto with artichokes
Tonnarelli with sugo alla vaccinara

COVER CHARGE
INCLUDED

39

YOUR BIRTHDAY MENU

Appetizer of your choice, first course of your choice,
water, coffee, 1/4 liter of wine per person,
dessert and liqueur

FREE CAKE
CUTTING
SERVICE

35

AHÒ!

HAVE YOU TRIED OUR SPECIAL MENUS YET?

To take advantage of one of the three options,
all diners at the table must choose the same special menu.

ER CENTURIONE

One starter of your choice, one first course of your choice,
water, dessert, and coffee

NOT INCLUDED IN THIS MENU

ANTIPASTI

Baccalà alla scrocchiarella
Cheese platter
Polpette al telefono

PRIMI

Zozzona a modo mio
Risotto with artichokes
Tonnarelli with sugo alla vaccinara

ADD 1/4 LITER
OF WINE FOR
ONLY 6€

29

ER CONSOLE

2 starter, one first course of your choice, 2 glasses
of wine, water, coffee and liqueur

YOU CAN CHOOSE WHATEVER YOU WANT FROM THE MENU

43

THE EMPEROR

Degustation of two appetizers, a first course, a second
course with side dish, 3 glasses of wine, water, coffee
and liqueur

YOU CAN CHOOSE WHATEVER YOU WANT FROM THE MENU

59



ANTIPASTI

SUPPLÌ AL TELEFONO 2 PCS

Meat sauce, rice, mozzarella cheese and Pecorino cheese. ^(1,3,7) 7

CARCIOFO ALLA GIUDIA **NEW**

Fried artichokes and lemon. ⁽⁷⁾ 9

CARCIOFO ALLA ROMANA **NEW**

Artichokes, anchovies, chili pepper and mint. ^(4,7) 12



BOCCONCINI DI BACCALÀ ALLA SCROCCHIARELLA

Salted cod, batter and mayonnaise. ^(1,3,4) 14

PLATTER OF CURED MEATS WITH FRIED DOUGH **FOR 2 PEOPLE**

Mortadella with pistachio, park neck and 18-month aged porchetta from Ariccia ^(1,7,8) 16

CHEESE PLATTER

Selection of Pecorino Romano DOP cheese and honey. 22

POLPETTE AL TELEFONO **NOVITÀ**

Fresh homemade ground meat meatball with melted mozzarella inside, immersed in our three-tomato sauce. ^(1,3,7) 11



DELICIOUS TRIO 11

1 Cacio pepe supplì, 1 supplì al telefono, 1 carbonara supplì ^(1,3,7)

CACIO E PEPE

Carnaroli rice, butter, 18-month aged Parmigiano Reggiano cheese and Pecorino DOP cheese.

AL TELEFONO

Meat sauce, rice, mozzarella, butter and Pecorino cheese.

CARBONARA

Carnaroli rice, Pecorino cheese, guanciale, carbonara cream and pepper.

APPROVED BY
THE CAPTAIN



FIRST COURSES

GNOCCHI ALLA ROMANA CON CACIO E GUANCIALE

Semolina, milk, butter, Pecorino cheese and DOP guanciale. ^(1,7) **14**

GNOCCHI ALLA ROMANA

Semolina, milk, butter and Pecorino cheese. ^(1,7) **12**

ZOZZONA A MODO MIO

^(1,3,7) **18**

TRUST US!
IT'S A
MUST-TRY

RISOTTO CACIO E PEPE (GLUTEN FREE)

Carnaroli rice, vegetable broth, Pecorino Romano DOP cheese, pepper, Parmigiano Reggiano cheese, white wine, butter, EVO oil. ^(7,14) **16**

RISOTTO WITH ARTICHOKEs **NEW**

Carnaroli rice, onion, artichokes, anchovies, cream, Pecorino cheese, butter and mint. ^(3,4) **18**



BUCATINI ALL'AMATRICIANA

Guanciale DOP, S. Marzano tomatoes, Pecorino cheese. ^(1,7) **14**

TONNARELLI CACIO E PEPE

Fresh egg pasta, Pecorino cheese and pepper. ^(1,7) **14**

MEZZE MANICHE ALLA GRICIA

Pasta, guanciale, Pecorino cheese and pepper. ^(1,7) **14**

MEZZE MANICHE ALLA CARBONARA

Pasta, carbonara cream, guanciale DOP, Pecorino cheese and pepper. ^(1,3,7) **14**

TONNARELLI WITH SUGO ALLA VACCINARA ^(8,14)

18



ALL OUR DISHES ARE GENEROUS, AS ACCORDING TO ROMAN TRADITION.

BUT IF YOU ARE BRAVE 

YOU CAN TRY THE **XXL** VERSION
FOR ONLY +3€



SECOND COURSES

TARTARE ALLA CARBONARA

Selected beef, oil, salt, pepper, carbonara cream, guanciale, guanciale powder, mustard seeds. ^(1, 3, 7, 10) **16**



Served with:

Bread croutons ⁽¹⁾

POLPETTE IN UMIDO

(5 MEATBALLS)

Mixed meat, eggs, bread and tomatoes. ^(1, 3) **14**



Served with:

Bread croutons ⁽¹⁾

CODA ALLA VACCINARA **NOVITÀ**

Ask us the recipe! ⁽⁸⁾ **24**



Served with:

Bread croutons ⁽¹⁾

TAGLIATA DI SIRLOIN FLAP

Beef fillet, EVO oil, rosemary and Maldon salt. **24**



Served with:

Baked potatoes

SCOTTADITO AI FERRI

Lamb ribs, EVO oil, garlic and rosemary. **23**



Served with:

Sautéed chicory ⁽⁴⁾

SALTIMBOCCA

Veal fillet, 18-month aged Parma ham, sage, butter, white wine and flour. ⁽¹⁾ **19**



Served with:

Mashed potatoes ⁽⁷⁾

SIDE DISHES

BAKED POTATOES

Potatoes, herbs, EVO oil, garlic, salt and black pepper **6**

MASHED POTATOES

Patate, latte, burro, Grana Padano grattugiato, sale e pepe ⁽⁷⁾ **6**

FRENCH FRIES ⁽¹⁾ **6**

POTATOES AND ARTICHOKEs

Potatoes, artichokes, anchovies, chilli pepper, salt and EVO oil ⁽⁴⁾ **8**

GRILLED VEGETABLES

Peppers, aubergines, courgettes, salt, EVO oil and pepper **6**

SAUTÉED CHICORY

Chicory, anchovies, chilli pepper, salt and EVO oil ⁽⁴⁾ **6**



HAVE YOU TRIED IT YET?



DESSERTS

CHOCOLATE TREASURE CHEST

Dark chocolate, butter, eggs, plain flour, sugar, vanilla ice cream. ^(1,3,7) **8**

MORE THAN JUST TIRAMISÙ

Revisited tiramisù with mascarpone cream balls filled with ladyfingers and coffee. ^(1,3,7) **7**

SOUR CHERRY AND RICOTTA TART

Shortcrust pastry, sour cherry jam and ricotta cheese. ^(1,3,7) **8**

CAPTAIN'S BOMB

Flour, sugar, eggs, milk, flavourings and butter. ^(1,3,7) **8**



FRUIT OF THE MONTH **5**

HOMEMADE SORBET ⁽³⁾ **6**

i maritozzi

WITH CREAM

Flour, sugar, eggs, milk, butter and cream. ^(1,3,7) **8**

NUTELLA +1
PISTACHIO +1



A DOLCEZZA
DE ROMA

KIDS MENU

FIRST COURSE OF THE LUPACCHIOTTO

CHOOSE BETWEEN:

AMATRICIANA ^(1,7)

CARBONARA ^(1,3,7)

9

PASTA WITH TOMATO SAUCE ⁽¹⁾ **6**

BREADED CUTLET
AND FRIES ^(1,3,6,7) **9**

THE MENU DISHES ARE VALID FOR
CHILDREN UP TO 12 YEARS OF AGE

COVER CHARGE INCLUDED

COVER CHARGE **2**



ALLERGENS



01. GLUTEN

Cereals, wheat, rye, barley, oats, spelt, kamut, hybrids and products thereof.



08. NUTS

Almonds, hazelnuts, walnuts, pecans, cashews, and pistachios.



02. SHELLFISH

Freshwater mollusks: shrimp, prawns, lobsters, crabs, and the like.



09. CELERY

Both in pieces and as an ingredient in soups, sauces and vegetable concentrates.



03. EGGS AND DERIVATIVES

Eggs and products containing them: mayonnaise, creams, baked goods, and breaded foods.



10. MUSTARD

Condiments and sauces made with mustard seeds, often in mustards.



04. FISH

Food products containing fish, even in small percentages.



11. SESAME

Whole seeds used in bread, breadsticks and baked goods, or as an oil in ready meals.



05. PEANUTS AND DERIVATIVES

Packaged snacks, spreads, and condiments containing peanuts or peanut derivatives.



12. SHELLS

Present in vegan foods and meat substitutes.



06. SOYBEAN

Derived products such as soy flour, tofu, beverages and the like.



13. MOLLUSCS

Mussels, clams, oysters, scallops, snails, cuttlefish, squid, and octopus, present in seafood products.



07. MILK AND DERIVATIVES

Milk and milk products (including lactose).



14. SULPHITES

Above 10 mg/kg or 10 mg/l, as preservatives in beverages, juices, pickled products, and mushrooms.

