

Menu

Appetizers

HOUSE CHARCUTERIE BOARD ⁷18€
Selection of cured meats and cheeses

FRIED BOILED MEATBALLS ^{1,3,4,7,9}10€
Boiled beef with parsley sauce

GRANDMA'S MEATBALLS IN SAUCE ^{1,3,7,9}12€
Beef meatballs with sauce

EGGPLANT PARMIGIANA SERVED IN A TRADITIONAL CLAY POT ^{7,9}12€
Eggplant parmesan

BUFFALO MOZZARELLA WITH HEIRLOOM TOMATOES ^{1,7}14€
Buffalo mozzarella (250g), yellow and red datterini in three textures, basil and bread croutons

VEAL TENDON SALAD10€
Veal tendons with orange zest, radishes, pea shoots, bittersweet onion, and a hint of chili

BEEF TARTARE ^{4,10}14€
Hand-chopped beef with crispy prosciutto, shaved cured egg yolk, Caesar dressing, black salt flakes, and parsley

Maritozzi

ROMANESQUE ZUCCHINI ^{1,3,4,7,12}9€
Cream of zucchini, stracciatella, fried zucchini, pumpkin flower, alicia, lemon zest

CHICKEN AND PEPPERS ^{1,3,4,7,12}9€
Filletted chicken with peppers

Salads

CHICKEN CAESAR SALAD ^{1,4,7,10}12€
Mixed greens with grilled chicken, croutons, parmesan shavings and Caesar dressing

VEGAN SALAD ^{1,11}12€
Mixed greens with cherry tomatoes, sweet-and-sour onions, olives, chickpeas, croutons and hummus dressing

TUNA & BUFFALO MOZZARELLA SALAD ^{4,7,12}13€
Mixed greens with, cherry tomatoes tuna, olives and buffalo mozzarella

WALNUT, PECORINO & PEAR SALAD ^{7,8}11€
Mixed salad with walnuts, Cibaria's roman pecorino and pears

Tonnarelli

HOME-MADE FRESH TONNARELLI PASTA

CACIO E PEPE ^{1,3,7}13€
Cibaria's pecorino cheese and black pepper

CARBONARA ^{1,3,7}15€
Egg, Cibaria's pecorino cheese, and San Rocco's guanciale

AMATRICIANA ^{1,3,7}14€
San Rocco's guanciale and organic tomato

GRICIA ^{1,3,7}14€
San Rocco's guanciale and Cibaria's pecorino cheese

OXTAIL SAUCE ^{1,3,7,9}16€
Slow-cooked oxtail ragù

CIOCIARA ^{1,3,7,9}13€
Tomato and parmesan

Thursday Gnocchi/€
Home-made potato gnocchi, available only on Thursdays

Main courses

ROMAN-STYLE SALTIMBOCCA ^{1,7}16€
Veal with prosciutto, sage

SLOW-ROASTED VEAL BRISKET ⁷16€
Oven-roasted veal brisket

OXTAIL ALLA VACCINARA ⁹17€
The Queen of 5/4, beeftail

SLICED BEEF STEAK22€
Grilled sirloin steak with roasted potatoes

GRILLED CHICKEN THIGH ^{4,8,12}14€
Grilled chicken thigh with sautéed scarole

CHICKEN WITH PEPPERS ^{1,4,12}16€
Thigh and overbelly of chicken, boneless with yellow and red peppers and bread croutons

Sides

SAUTÉED CHICORY6€
With garlic, extra virgin olive oil and chili
Available with lemon upon request

SICILIAN CAPONATA ⁷7€

ROASTED POTATOES6€

ESCAROLE ^{4,8,12}7€
Sautéed scarola with anchovies, olives, raisins and pine nuts

Pizzas

Red pizzas

MARGHERITA ^{1,7}	9€
Tomato, mozzarella and basil	
MARGHERITA WITH BUFFALO MOZZARELLA ^{1,7} ..	10€
Tomato, buffalo mozzarella and basil	
MARINARA ^{1,4,12}	9€
Tomato, garlic, oregano and olive oil	
NAPOLI ^{1,4,7,12}	11€
Tomato, mozzarella, anchovies and basil	
DIAVOLA ^{1,7}	10€
Tomato, mozzarella, spicy salami and basil	

White pizzas

ZUCCHINI FLOWERS & ANCHOVIES ^{1,4,7,12}	10€
Mozzarella, zucchini flowers and anchovies	
POTATOES, SMOKED PROVOLA & GUANCIALE ^{1,7} 10€	
Mozzarella, potatoes, provola cheese and San Rocco's guanciale	
FOUR CHEESE ^{1,7}	10€
Mozzarella, grana padano, caciotta cheese and provola cheese	
CHICORY & SAUSAGE ^{1,7}	10€
Mozzarella, sautéed chicory and sausage	
VEGETARIAN ^{1,7}	10€
Mozzarella and seasonal vegetables	
MUSHROOM & SAUSAGE ^{1,7}	10€
Mozzarella, cardoncelli mushrooms and sausage	
TUNA & ONION ^{1,4,7,12}	10€
Mozzarella, tuna fillets, sweet-and-sour onions and basil	

Focaces

SPRING ^{1,7}	12€
Buffalo mozzarella, confit tomatoes, prosciutto crudo, and basil pesto	
PROSCIUTTO ^{1,7}	12€
Prosciutto crudo, stracciatella and basil	

Special pizzas

CAPRICCIOSA ^{1,3,7}	11€
Mozzarella, mushrooms, Taggiasca olives crumble, prosciutto, confit tomatoes, egg, artichoke and basil	
PESTO & BUFFALO MOZZARELLA ^{1,7}	12€
Tomato, buffalo mozzarella, confit tomatoes and basil pesto	
ALICETTA ^{1,4,7,12}	12€
Tomato, anchovy fillets, stracciatella, Taggiasca olive crumble and basil	
SUMMER PARMIGIANA ^{1,7}	12€
Tomato, eggplant, yellow and red datterini, raw buffalo, parmesan flakes and basil	
GIALLONA ^{1,7}	12€
Provola cheese, yellow datterini, stracciatella, basil and black pepper	
ROMANESQUE ZUCCHINI ^{1,7}	13€
Cream of zucchini, raw pumpkin flowers, fried romanesque zucchini, stracciatella and lemon zest	

Fried & crispy bites

SUPPLÌ AL TELEFONO ^{1,7,9}	2€
Tomato rice with stringy mozzarella heart	
FRIED ANCHOVIES ^{1,4}	9€
Fresh anchovies, breaded and fried until golden	
MATCHSTICK ZUCCHINI ^{1,3}	5€
Julienne-cut zucchini, fried with egg and flour	
BATTERED SALT COD FILLET ^{1,4}	6€
Golden fried fillet of salted cod	
STUFFED ZUCCHINI BLOSSOM ^{1,4,7}	3,5€
Battered and fried zucchini flower stuffed with mozzarella and anchovies	
RUSTIC FRIES	5€
Hand-cut fries with skin on	
BRUSCHETTA WITH TOMATO ¹	4€
Homemade bread with red and yellow cherry tomatoes	

Cover charge

Lunch: 1€ Dinner, Weekends & Holidays: 2€ Home-made bread 1,5€

Dolci



TIRAMISÙ ^{1,3,7} **7€**

Crema al mascarpone, savoiardi e caffè
Mascarpone cream, ladyfingers, and coffee

CHEESECAKE ^{1,7} **7€**

(Al cioccolato, al caramello o ai frutti di bosco)
Choice of: chocolate, caramel, or mixed berries

ZOCCOLETTE FRITTE ^{1,6,7,8} **9€**

Palline di pizza fritta con Nutella
Fried pizza dough bites with Nutella

CROSTATA RICOTTA E VISCIOLE ^{1,3,7} **7€**

Frolla, ricotta di pecora e marmellata di visciole
Shortcrust pastry, sheep's milk ricotta, and sour cherry jam

CROSTATA DI VISCIOLE O ALBICOCCHES ^{1,3,7} **7€**

Frolla e marmellata di visciole o albicocche
Shortcrust pastry with sour cherry or apricot jam



IL GUSTO DEI VICOLI DI ROMA

Amari & Liquori



GRAPPA BIANCA 5€

GRAPPA BARRICATA 5€

AVERNA 5€

FERNET 5€

AMARO DEL CAPO 5€

LIMONCELLO 5€

MIRTO 5€

PASSITO 5€

PALLINI

CALAMARO 6€

Amaro dal gusto equilibrato, con miele, genziana ed estratto di carciofo
A well-balanced bitter liqueur with honey, gentian, and artichoke extract

FORMIDABILE 6€

Liquore amaro naturale con erbe, fiori, radici e scorze di agrumi
A natural bitter liqueur made with herbs, flowers, roots, and citrus peels

VIRGILIO 6€

Antica ricetta segreta con china calisaia, arancia dolce, rabarbaro e liquirizia
An ancient recipe featuring cinchona calisaya, sweet orange, rhubarb, and licorice

GENZIANA CHIARINO 6€

Liquore abruzzese a base di radice di genziana infusa in vino bianco
A traditional liqueur from Abruzzo made with gentian root infused in white wine

ROMEO

IL GUSTO DEI VICOLI DI ROMA