

Menu

Appetizers

HOUSE CHARCUTERIE ⁷	20€
Our selection	
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 tomato 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 NERVETTI SALAD	10€
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, zucchini flower, anchovies, lemon zest	
CHICKEN AND PEPPERS ^{1,3,4,7,12}	9€
Filletted chicken with peppers	

Salads

CHICKEN CAESAR SALAD ^{1,4,7,10}	13€
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}	14€
Mixed salad with Angelo Parodi tuna, olives and buffalo mozzarella	
WALNUT, PECORINO & PEAR SALAD ^{7,8}	13€
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 BIO tomato sauce	
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}	17€
Veal with ham and sage	
SLOW-ROASTED VEAL BRISKET	18€
Oven-roasted veal brisket	
OXTAIL ALLA VACCINARA ⁹	18€
The Queen of 5/4, beeftail	
SLICED BEEF STEAK	23€
Grilled sirloin steak with roasted potatoes	
GRILLED CHICKEN STEAK ^{4,8,12}	15€
Grilled chicken thigh with sautéed escarole	
CHICKEN WITH PEPPERS ^{1,4,12}	16€
Thigh and overbelly of chicken, boneless with yellow and red peppers and bread croutons	

Sides

SAUTÉED CHICORY	7€
With garlic, extra virgin olive oil and chili <i>Available with lemon upon request</i>	
SICILIAN CAPONATA ⁷	8€
ROASTED POTATOES	6€
ESCAROLE ^{4,8,12}	8€
Sautéed scarola with anchovies, olives, raisins and pine nuts	

Pizzas

Red pizzas

- MARGHERITA** ^{1,7}10€
Tomato, mozzarella and basil
- MARGHERITA WITH BUFFALO MOZZARELLA** ^{1,7}...13€
Tomato, buffalo mozzarella and basil
- NAPOLI** ^{1,4,7,12}12€
Tomato, mozzarella, Cantabrian anchovies and basil
- DIAVOLA** ^{1,7}12€
Tomato, mozzarella, spicy salami and basil

White pizzas

- ZUCCHINI FLOWERS & ANCHOVIES** ^{1,4,7,12}14€
Mozzarella, zucchini flowers and Cantabrian anchovies
- POTATOES, SMOKED PROVOLA & GUANCIALE** ^{1,7} 13€
Mozzarella, potatoes, provola cheese and San Rocco's guanciale
- FOUR CHEESE** ^{1,7}12€
Mozzarella, grana padano, caciotta cheese and provola cheese
- CHICORY & SAUSAGE** ^{1,7}13€
Mozzarella, sautéed chicory and sausage
- VEGETARIAN** ^{1,7}12€
Mozzarella and seasonal vegetables
- MUSHROOM & SAUSAGE** ^{1,7}13€
Mozzarella, cardoncelli mushrooms and sausage
- TUNA & ONION** ^{1,4,7,12}13€
Fiordilatte mozzarella, Angelo Parodi tuna fillets, sweet-and-sour onions and basil
- HAM AND ZUCCHINI** ^{1,7}14€
Zucchini cream, fiordilatte mozzarella, zucchini and cooked ham

Focaces

- SPRING** ^{1,7}15€
Buffalo mozzarella, confit tomatoes, San Rocco prosciutto, and basil pesto
- PROSCIUTTO** ^{1,7}14€
San Rocco prosciutto, stracciatella cheese and basil

Special pizzas

- CAPRICCIOSA** ^{1,3,7}14€
Mozzarella, mushrooms, taggiasca olives crumble, San Rocco prosciutto crudo, confit tomatoes, egg, artichoke and basil
- PESTO & BUFFALO MOZZARELLA** ^{1,7}15€
Tomato, buffalo mozzarella, confit tomatoes and homemade basil pesto
- ALICETTA** ^{1,4,7,12}16€
Tomato, Cantabrian anchovy fillets, stracciatella cheese, taggiasca olive crumble and basil
- SUMMER PARMIGIANA** ^{1,7}16€
Tomato, eggplant, yellow and red datterini, raw buffalo, parmesan flakes and basil
- GIALLONA** ^{1,7}15€
Provola cheese, yellow datterino tomatoes, stracciatella cheese, basil and black pepper
- ROMANESQUE ZUCCHINI** ^{1,7}16€
Cream of zucchini, raw zucchini flowers, fried romanesque zucchini, stracciatella and lemon zest

Fried & crispy bites

- SUPPLÌ AL TELEFONO 2PCS** ^{1,7,9}6€
Tomato rice with stringy mozzarella heart
- FRIED ANCHOVIES** ^{1,3,4,7,9}10€
Fresh anchovies, breaded and fried until golden
- FRIED TESTACCIO** ^{1,3,4,7,9}16€
Supplì, zucchini flower, cod fillet, boiled meatball, rustic fries
- BATTERED SALT COD FILLET 2PCS** ^{1,4}9€
Battered and fried cod fillet
- STUFFED ZUCCHINI BLOSSOM 2PCS** ^{1,4,7}8€
Battered zucchini flower stuffed with mozzarella and Cantabrian anchovies
- RUSTIC FRIES**6€
Hand-cut fries with skin on
- BRUSCHETTA WITH TOMATO** ¹5€
Homemade bread with red and yellow cherry tomatoes

Cover charge

Lunch: 2€

Dinner, Weekends & Holidays: 3€

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 ^{1,3,7} **7€**

Frolla e marmellata di visciole
Shortcrust pastry with sour cherry



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



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