

Starters

1	Assorted cold meat	€ 12	S
	Ham, salame, capocollo, CHEESE		
2	Caprese Mozzarella, Tomato, basil	€ 12	SV
3	Assorted cheese	€ 14	V
4	PARMA Ham and mozzarella	€ 13	S
5	Various Roman specialities	€ 13	T
4B	Ham and Melon (summer season)	€ 12	R
5D	MIX starters for two persons	€ 19	S

Pasta

6	Fettuccine with Porcini mashrooms	€ 12	SV
8	Pappardelle with hare tomato sauce	€ 12	R
10	Gnocchi meat tomato sauce	€ 12	S
14	Arrabbiata	€ 12	TV
	Garlic, tomato sauce, red hot spiced		
16	Pasta artichoke	€ 12	R
	Bacon, artichoke cream, Pecorino cheese		
19	Cannelloni with meat	€ 13	S
20	Spaghetti with tomato sauce and basil	€ 12	SV
21	Lasagne home-made	€ 13	S
8B	Pappardelle with wild boar sauce	€ 12	R

Soups

22	Potato soup	€ 12	V
23	BORLOTTI bean soup	€ 12	T
24	Chickpea soup	€ 12	V
25	Lentil soup	€ 12	R

- ✓ Fresh chilled product
- *in the absence of fresh products some may be frozen
- Minimum consumption of €25 on holidays
- Service €2 per person - Supplement for small portions
- €2 supplement for gluten-free dishes
- Cake portioning €1.5

ROMAN SPECIALITY

PRIMI

9	Cacio e Pepe	€ 12
	PASTA, PECORINO cheese, Pepper	
13	Gricia	€ 12
	PASTA, PECORINO cheese, Pepper, Guanciale	
12	Carbonara	€ 12
	PASTA, PECORINO cheese, EGG, Pepper, Guanciale	
10B	Fettuccine con regaje di pollo	€ 12
	Tomato, interiora di pollo, Spezie con SEDANO, PECORINO Cheese	
11	Amatriciana	€ 12
	PASTA, PECORINO Cheese, Pepper, Guanciale, Tomato, Spezie, Aromi	
18	Rigatoni con Pajata	€ 12
	PASTA, Tomato, Pajata di vitella, PECORINO Cheese, Spezie, SEDANO	
7	Fettuccine al sugo di involtini	€ 12
	PASTA all'UOVO, Tomato, Manzo, PARMIGIANO Cheese, Spezie, SEDANO	

SECONDI

36	Polpette di lesso	€ 12
	Carne di manzo, PANE, UOVO, PARMIGIANO, Spezie	
27	Trippa alla romana	€ 12
	Trippa, Pomodoro, PECORINO, Spezie, SEDANO	
28	Coda alla vaccinara	€ 16
	Coda di vitello, Pomodoro, SEDANO, Aromi e spezie	
30	Fagioli con cotiche	€ 12
	Fagioli, Pomodoro, Cotenna di maiale, Spezie, SEDANO	
29	Coratella di abbacchio	€ 15
	Interiora di agnello, Cipolle, Spezie con SEDANO	
35	Abbacchio alla "svinatora"	€ 14
	Agnello, Pomodoro, Spezie con SEDANO	
47	Pollo alla romana con peperoni	€ 15
	Pollo ruspante, Peperoni, Pomodoro, Spezie, SEDANO	
29B	Fegatelli di maiale	€ 10
	Fegato di maiale, Alloro, Spezie	

Meat dishes

32	Veal sping rolls with tomato sauce	€ 13	TR
33	Stew of beaf with tomato sauce and potatos	€ 13	SR
48	Boar stew with tomato sauce	€ 14	TR
31B	Ossibuchi beef marrow-bone with tomato sauce	€ 12	TR
43B	Grilled quails	€ 14	R

The grill

34	Grilled Lamb	300 g approx	€ 16
36	Frided meat bail		€ 15
40	Grilled scamorza cheese and ham		€ 12
41	Sliced beaf (sirloin or equivalent part)	300 g approx	€ 18
43	Beef filet	300 g approx	€ 20
42	Beef Entrecote	300 g approx	€ 18
44	T-bone veal chop	300 g approx	€ 18
45	Diaphragm of beef	300 g approx	€ 16
41B	Grilled aliced chicken brumstik	300 g approx	€ 16

Salad & Side dishes

50	Salad	€ 6	V
51	Potatoes	€ 6	V
52	Cooked chicory	€ 6	SV
54	France fried potatoes	€ 6	V
55	Grilledred chicory	€ 6	SV
58	Grilled mixed vegetables	€ 6	V
57	Artichoke	€ 7	TR

- V Vegetarian
- T Typical food
- S Italian specialty
- R Restaurant specialty

- Ask for gluten free and vegan
- Service bread and cover € 2.00 for person

OSTERIA



PELLICCIONE

GENZANO DAL 1954

Dessert

59	Tiramisù	€ 6	S
60	Cream brulee	€ 6	R
61	Home-made ice cream	€ 6	S
62	Barries cheesecake	€ 6	R
63	Wine chookies	€ 6	T
64	Cream of milk cooked with Madagascar	€ 6	S
59B	Zuppa inglese cake	€ 6	TR

Drinks

Water 1 lt	€ 2	R			
Wine og house 1 lt	€8	€5	€3	€2	T
Coke glass	€ 4				
Beer 0,4	€ 5				
Beer 0,2	€ 3				
Orange juise	€ 2				
Fanta	€ 4				
7UPgazzosa soda	€ 4	R			
Wine glass red or white 0,15	€ 2	TR			
Liquors	ask				
Wine list	ask	S			
CAMPARI spritz	€ 6	S			
Prosecco wine 0.20	€ 4	S			
APEROL spritz	€ 6	S			
Espresso	€ 2	SR			
Cappuccino	€ 3	SR			