Starters

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

Pasta

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

Soups

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

ROMAN SPECIALITY

PRIMI

9 Cacio e Pepe
PASTA, PECORINO cheese, Pepper

13 Gricia
PASTA, PECORINO cheese, Pepper, Guanciale

12 Carbonara
PASTA, PECORINO cheese, EGG, Pepper, Guanciale

10B Fettuccine con regaje di pollo
Tomato, interiora di pollo, Spezie con SEDANO, PECORINO Cheese

11 Amatriciana
PASTA, PECORINO Cheese, Pepper, Guanciale, Tomato, Spezie, Aromi

18 Rigatoni con Pajata
PASTA, Tomato, Pajata di vitella, PECORINO Cheese, Spezie, SEDANO

7 Fettuccine al sugo di involtini
PASTA all'UOVO, Tomato, Manzo, PARMIGIANO Cheese, Spezie, SEDANO

SECONDI

36 Polpette di lesso
Carne di manzo, PANE, UOVO, PARMIGIANO, Spezie

27 Trippa alla romana
Trippa, Pomodoro, PECORINO, Spezie, SEDANO

28 Coda alla vaccinara
Coda di vitello, Pomodoro, SEDANO, Aromi e spezie

30 Fagioli con cotiche
Fagioli, Pomodoro, Cotenna di maiale, Spezie, SEDANO

29 Coratella di abbacchio
Interiora di agnello, Cipolle, Spezie con SEDANO

35 Abbacchio alla "svinatora"
Agnello, Pomodoro, Spezie con SEDANO

47 Pollo alla romana con peperoni
Pollo ruspante, Peperoni, Pomodoro, Spezie, SEDANO

29B Fegatelli di maiale
Fegato di maiale, Alloro, Spezie

Meat dishes

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

The grill

34	**Grilled Lamb**	300 g approx
36	**Frided meat bail**	
40	**Grilled scamorza cheese and ham**	
41	**Sliced beaf** (sirloin or equivalent part)	300 g approx
43	**Beef filet**	300 g approx
42	**Beef Entreccote**	300 g approx
44	**T-bone veal chop**	300 g approx
45	**Diaphram of beef**	300 g approx
41B	**Grilled aliced chicken brumstik**	300 g approx

Salad & Side dishes

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

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

Drinks

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

- 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