

APERITIVO

(from 16 to 19)

TOAST WITH HAM AND CHEESE	€ 8,00
COLLEGIO PLATTER OF SELECTED COLD CUTS & CHEESES	€ 24,00
CAPRESE	€ 18,00
BURRATA, TOMATOES AND ANCHOVIES	€ 18,00
BUFFALO MOZZARELLA OR BURRATA CHEESE WITH CULATTA HAM	€ 18,00
TEGAMINO PIZZA:	
BUFALA (BUFFALO MOZZARELLA, TOMATOES, BASIL)	€ 9,00
DIAVOLA (SPICY SALAME, TOMATOES, BLACK OLIVES)	€ 10,00
HUMMUS WITH CRUDITÈES	€ 15,00

APPETIZERS

FRIED ANCHOVIES* WITH GINGER MAYONNAISE	€ 12,00
COLLEGIO PLATTER OF SELECTED COLD CUTS & CHEESES	€ 24,00
BURRATA, TOMATOES AND ANCHOVIES	€ 18,00
BUFFALO MOZZARELLA OR BURRATA CHEESE WITH CULATTA HAM	€ 18,00
FISH TARTARE OF THE DAY	€ 20,00
TONNÈ STYLE MARINATED TUNA	€ 22,00
BEEF TARTARE	€ 18,00
HUMMUS WITH CRUDITÈES	€ 15,00

SALADS

CALAMARI* AND AVOCADO SALAD	€ 20,00
COLLEGIO SALAD	€ 13,00
GREEN SALAD	€ 10,00

Bistrot Collegio

ROMA

ON MARCH 5 1914, THE BROTHERS EMIDIO, ISIDORO AND ANTONIO SANTARELLI MET IN THE OFFICE OF THE NOTARY GIOVANNI ONOFRIO OF L'AQUILA IN AMATRICE TO REGISTER THE FIRM "DITTA BERARDINO SANTARELLI & FIGLI", NAMED AFTER THEIR FATHER BERARDINO, A LOCAL WINE MERCHANT.

IN THE 1930S THE THREE YOUNG MEN MOVED TO ROME. THEY OPENED THEIR FIRST 'VINI & OLII' NOT FAR FROM THE PANTHEON, AT NUMBER 99 PIAZZA CAPRANICA, TAKING OVER THE WINE AND OLIVE OIL BUSINESS FOUNDED IN 1840 BY THE GRIFONI FAMILY, ALSO FROM AMATRICE.

OVER TIME, THE BROTHERS OPENED A FURTHER ELEVEN RETAIL OUTLETS IN DIFFERENT PARTS OF THE CITY.

LATER, IN 1967, DINO SANTARELLI, FASCINATED BY THE RECLAIMED LAND OF THE AGRO PONTINO VALLEY, FOUNDED 'CASALE DEL GIGLIO' AT LE FERRIERE, A HAMLET CLOSE TO THE ANCIENT CITY OF SATRICUM IN THE PROVINCE OF LATINA, SOME 50 KMS. SOUTH OF ROME.

AROUND THE SAME TIME, WITH AN EYE ON PRODUCTION RATHER THAN RETAIL, THE 'VINI & OLII', WITH THE EXCEPTION OF THE ORIGINAL STORE IN PIAZZA CAPRANICA, WERE SOLD. THESE PREMISES, WITHIN THE WALLS OF THE XV CENTURY PALAZZO CAPRANICA, HAVE RECENTLY UNDERGONE A TASTEFUL RENOVATION TO REFLECT THEIR PAST HISTORY AND STYLE AND HAVE BEEN RENAMED, AND REBORN, AS "BISTROT COLLEGIO".

PASTA

MEZZA MANICA ALLA CARBONARA	€ 14,00
GNOCOCCO RICCIO AMATRICIANA, GRICIA OR CACIO E PEPE	€ 18,00
ARRABBIATA STYLE SEAFOOD SPAGHETTI	€ 20,00
MISTA FRANCESCA (ASSORTED PASTA SHAPES WITH FISH RAGOUT)	€ 22,00
MULLET-STUFFED RAVIOLI WITH CARDONCELLI MUSHROOMS	€ 22,00
RISOTTO WITH PRAWNS CREAM AND GRILLED MULLET	€ 24,00
SOUP OF THE DAY	€ 16,00

SIDES

ENDIVE WITH RAISINS AND PINE NUTS	€ 9,00
OVEN ROASTED POTATOES	€ 8,00
ROASTED OR SAUTEED SEASONAL VEGETABLES	€ 9,00
GRILLED VEGETABLES	€ 10,00
FRIED ARTICHOKE	€ 10,00
SCAPECE ZUCCHINI	€ 9,00

COOKING CLASS WITH NONNA!

ONE OF THE BEST AIRBNB EXPERIENCES IN THE WORLD COMES TO COLLEGIO BISTROT! NONNA WILL WELCOME YOU AND TEACH YOU THE ANCIENT ART OF HANDMADE PASTA, AN OLD KNOWLEDGE, NOW ALMOST FORGOTTEN. WE WILL COOK AND EAT TOGETHER, NATURALLY ENJOYING THE BEST WINES OF YOUR ROMAN HOLIDAY!

THE EXPERIENCE LASTS 3 HOURS AND INCLUDES THE FOLLOWING MENU:

- OLIVE OIL TASTING
- TOMATO BRUSCHETTA
- RAVIOLI WITH RICOTTA AND SPINACH
- FETTUCCINE WITH TOMATO SAUCE
- CASALE DEL GIGLIO WINE TASTING

MONDAY - SATURDAY 16-19

ASK THE STAFF TO BOOK YOUR CLASS!

MEAT & FISH

VEAL ESCALOPES WITH HAM, SAGE & PUREED POTATOES	€ 22,00
MEATBALLS WITH TOMATO SAUCE	€ 18,00
SLICED SIRLOIN STEAK WITH ROASTED POTATOES	€ 30,00
TUNA FISH FILET WITH SAUTEED BROCCOLETTI	€ 30,00
CROAKER STEAK*, SMOKED CANNELLINI BEANS PUREE	€ 26,00
FRIED SEAFOOD* (CALAMARI, SHRIMPS, MIXED VEGETABLES)	€ 24,00
CRISPY OCTOPUS* WITH PUREED POTATOES	€ 26,00

DESSERTS

TIRAMISÙ	€ 9,00
CHOCOLATE CREAM AND BERRIES TART	€ 10,00
BABÀ, RUM AND CHESTNUT GANACHE WITH CHOCOLATE DROPS	€ 12,00
OUR PAVLOVA	€ 10,00
CHEESECAKE	€ 9,00
MINI CONFECTIONARY	€ 9,00
ICE CREAM SELECTION	€ 9,00
FRUIT SALAD	€ 10,00
MIXED BERRIES	€ 12,00

THE LIST OF ALLERGENS IS AVAILABLE UPON REQUEST
GLUTEN-FREE BREAD AND PASTA ARE AVAILABLE ON REQUEST
* FROZEN PRODUCTS



Wi-Fi: COLLEGIO1
PSW: collegioroma



EVENTS: FOR EVENTS OR PRIVATE PARTIES PLEASE
SEND AN EMAIL TO INFO@COLLEGIOROMA.COM



Leave your feedback!