

STARTERS

Campania buffalo mozzarella 125gr. <i>G</i>	8
Apulian burrata 125gr. <i>G</i>	10
24-month aged Parma ham <i>G</i>	10
Octopus and potato salad <i>B, D, I, N</i>	12

FIRST COURSES

Cooking time: about 14 minutes

Spaghetti cacio e pepe (<i>pecorino cheese and black pepper</i>) <i>A, G</i>	13
Rigatoni with carbonara sauce <i>A, C, G</i>	13
Spaghetto alla gricia (<i>guanciale, pecorino cheese and black pepper</i>) <i>A, G</i>	13
Bombardoni all'amatriciana (<i>tomato sauce, guanciale and pecorino cheese</i>) <i>A, G, I</i>	13
Spaghetti with tomato and basil <i>A, I, F</i>	13
Baked lasagna <i>A, C, G, I</i>	14
Red rice with wok vegetables <i>I, F, J</i>	14
Spaghetti with tomato, basil, and meatballs <i>A, C, G, I</i>	18
Seafood risotto <i>A, B, D, I, N</i>	18

WOOD-FIRED OVEN-BAKED PIZZA

RED PIZZAS *tomato base*

Marinara with garlic and fresh oregano <i>A, G</i>	8
Napoli with buffalo mozzarella and anchovies <i>A, G, D</i>	10
Margherita with buffalo mozzarella and basil <i>A, G</i>	10
Bosco with sausage, mushrooms, and fior di latte cheese <i>A, G</i>	14
Piccante with 'nduja sausage, salami, and fior di latte cheese <i>A, G</i>	14

WHITE PIZZAS *fior di latte cheese base*

Tuna, Tropea onions, and Gaeta olives <i>A, G, D</i>	10
Zucchini flowers and cured pork cheek <i>A, G,</i>	12
Apples, gorgonzola, and cinnamon <i>A, G</i>	12
Vegetable garden, zucchini, eggplant, and cherry tomatoes <i>A, G</i>	12
Broccoli, stracchino cheese, and anchovies <i>A, G, D</i>	12
Endive, buffalo mozzarella, olives, pine nuts, and capers <i>A, G, D</i>	14
Stracchino /soft cheese, boiled potatoes, n'duja (spicy salami) <i>A, G,</i>	14
Lardo di Patanegra, buffalo mozzarella, pecorino di fossa cheese, and rosemary <i>A, G</i>	14
Serrano Iberico / mushrooms, spanish ham <i>A, G,</i>	14

Dear Customer,

We would like to inform you that if you have any food allergies or intolerances, you can request information about our food and beverages. We are at your disposal to offer you the most appropriate advice. We would also like to remind you that, in accordance with EU Regulation No. 1169/2011, since 13 December 2014 it has been mandatory to provide information regarding the presence of allergens in products sold or served. All our dishes may contain allergens, which are highlighted in accordance with the provisions of the Regulation. Preparations containing allergens are marked with a letter that refers to a specific legend. For further details on the presence of substances or products that may cause allergies, please consult the dedicated documentation, available on request. Thank you for your attention. We remain at your disposal for any further information.

A – CEREALS AND GLUTEN CONTAINING PRODUCTS

B – SHELLFISH AND DERIVATIVES

C – EGGS AND DERIVATIVES

D – FISH AND DERIVATIVES

E – PEANUTS AND DERIVATIVES

F – SOYBEANS AND DERIVATIVES

G – MILK, LACTOSE AND DERIVATIVES

H – NUTS I – CELERY AND DERIVATIVES

J – MUSTARD AND DERIVATIVES

K – SESAME SEEDS

L – SULPHUR DIOXIDE AND SULPHITES IN CONCENTRATIONS
EXCEEDING 10 MG/KG OR MG/L EXPRESSED AS SO₂

M – LUPIN AND LUPIN-BASED PRODUCTS

N – MOLLUSCS AND MOLLUSC-BASED PRODUCTS

NO OUTSIDE FOOD OR DRINKS ALLOWED



Menu

Strega is not just a restaurant: it is an experience born from a passion for cooking and respect for tradition. Each dish takes shape from carefully selected ingredients and recipes that tell an authentic story, deeply linked to Roman and Amatrician culture. We have always welcomed an international clientele in search of authentic flavours, in an informal but characterful setting. We invite you to experience cuisine as a moment of pleasure, to share its essence and feel at home, every time.

Roma - Piazza del Viminale, 27 - 00184 - www.ristorantestrega.it

FISH SALAD

SALMON *J, H, K* 15

Fresh seared Norwegian salmon, black rice, guacamole, purple cabbage, almonds, cherry tomatoes, baby corn, edamame

TUNA *K, H, F* 15

Fresh seared tuna, Thai red rice, peas, red onion, cherry tomatoes, sesame & teriyaki sauce

GOURMET SALADS

STREGA *J, K, H, G* 13

Mixed greens, crispy sesame chicken, green apple, almonds, Parmesan shavings, and sweet mustard

NEW YORK *C, E* 13

Green salad, hard-boiled egg, cherry tomatoes, crispy bacon, avocado, and paprika mayonnaise

PARIGI *G, E* 13

Mixed greens, boiled potatoes, camembert, green beans, caramelized red onion, herb vinaigrette

VEGGIE *H* 13

Lamb's lettuce, button mushrooms, cherry tomatoes, tofu, Taggiasca olives, pumpkin seeds, herb vinaigrette

DESSERTS

Tiramisù <i>C, G</i>	7
Berry Cheesecake (gluten-free) <i>C, G, E, F, H</i>	7
Apple Fritters <i>A, E, C</i>	7
Brownies with Vanilla Ice Cream <i>A, G, H, E</i>	7
Catalan cream <i>C, G, H, E</i>	7
Chocolate lava cake <i>G, F, H, A, C</i>	7
Pineapple slice	7
Lactose-Free Tiramisu <i>C</i>	7
Lemon Sorbet <i>E, H, F, C, M</i>	4

FRIED TREATS

Battered zucchini and eggplant <i>A, E</i>	8
Mediterranean pizzottelle (2pz) <i>A, G, E</i> (fried pizzottella with tomato, basil, and Parmesan)	8
Battered cod fillets - Typical Roman appetizer (2pz) <i>A, E, D</i>	7
Mozzarella in carrozza (2pz) <i>A, E, D</i> (Fried Mozzarella Sandwich)	6
Rice croquettes with tomato and mozzarella (3pz) <i>A, G, C, I, E</i>	6
Crispy chickenbreast sticks (3pz) <i>A, E</i>	8
Crispy fried onions <i>A</i>	6
Fried potato sheets with cheese and pepper <i>A, G</i>	6

FOCACCIA BREAD FROM A WOOD-FIRED OVEN

AMALFI <i>A, G</i> cherry tomatoes, fresh buffalo mozzarella, and basil	12
CAPRESE <i>A, G</i> yellow and red datterini tomatoes, fresh buffalo mozzarella	12
TONIC <i>A, G</i> bresaola, arugula, and stracchino cheese	14

Gluten-free pizza 3

Added ingredient 2

Homemade bread 2

MAIN COURSES

Sliced beef steak with rosemary	24
Meatballs in traditional Roman sauce <i>A, C, G, I</i>	16
Saltimbocca alla romana <i>(veal slices covered with ham and sage) A, H</i>	16
Chicken breast with lemon and thyme <i>A, H</i>	16
Mexican Cheeseburger gr.180 <i>A, C, E, F, H, J, K</i>	16
Salmon in a pistachio crust <i>D, H</i>	16

SIDE DISHES

Sautéed fennel with turmeric <i>D, H</i>	7
Homemade fries from fresh potatoes (not frozen) <i>A, E</i>	7
Sautéed endive with raisins, olives, and pine nuts <i>H</i>	7
Seasonal vegetables (ask the staff)	7