

Gnocco



OSTERIA ALLA SCROFA



STARTERS

BEEF CARPACCIO ^{7, 10} 16
ARUGULA SALAD, CHERRY TOMATOES,
STRACCIATELLA CHEESE, BASIL PESTO

**WARM FOCACCIA WITH
TONGUE IN GREEN SAUCE** ^{1, 7, 10} 14
MIXED GREENS, SOUR CHERRIES, MUSTARD

RABBIT PANZANELLA ¹ 14
STALE BREAD, TROPEA ONION,
ROASTED PEPPERS, TUNA SAUCE

THE SUPPLÌ ^{1, 3, 7, 9} 3.5
CHICKEN RAGÙ AND GIBLETS

BUTTERED FRIED COD ^{1, 3, 4, 7, 10} 6.5
WITH TARTAR SAUCE

**MINI GNOCCHI
FROM THE COUNTER** ^{1, 3, 7} FROM 3.5/PZ
SELECTION OF 'CICCHETTI'

WARM FOCACCIA ¹ 6
FRIED GNOCCO ¹ 5
BREAD ¹ 2.5
COVER CHARGE 2 P.P.

FRIED GNOCCO WITH...

FIOCCO DI PARMA HAM ¹ 18

ARTISANAL MORTADELLA ¹ 16
HANDMADE

BUFFALO MOZZARELLA ⁷ 14
150GR, WITH SEMI-DRIED CHERRY TOMATOES

VEGETABLE SELECTION ^{1, 8} 16
PICKLED AND ZERO-RESIDUE VEGGIES

JAMON BELLOTA BLAZQUEZ ¹ 24
50G, HAND-CUT

PASTA

SUMMER AMATRICIANA ^{1, 7} 14
FRESH SPAGHETTONI, DATTERINO TOMATO
SAUCE, GUANCIALE, PECORINO ROMANO

CARBONARA ^{1, 3, 7} 14
HOMEMADE TONNARELLI

ROMAN LASAGNA ^{1, 3, 7, 9} 14
WITH THREE-MEAT RAGÙ AND
PARMIGIANO REGGIANO

POTATO GNOCCHI ^{1, 3, 7, 9} 15
FRESH TOMATO SALAD, OLIVES,
BASIL, GARLIC OIL, AND
BURRATA STRANDS

**HOMEMADE GREEN & YELLOW
TAGLIOLINI** ^{1, 3, 7} 14
WITH VEGETABLE 'NORCINA' SAUCE,
PEAS, ZUCCHINI, MUSHROOMS,
AND CACIOCAVALLO CHEESE

HANDMADE RAVIOLI ^{1, 3, 4, 7, 9} 16
STUFFED WITH WHIPPED COD,
ZUCCHINI MARINADE, TROPEA
RED ONION, BAKED OLIVES

MAINS

ROMAN-STYLE COD STEW ^{1, 4, 7, 8, 9}	24
COD FILLET WITH TOMATO SAUCE, RAISINS, AND PINE NUTS	
BEEF FILLET WITH GREEN PEPPERCORNS ^{1, 7, 10}	28
WITH SNOW PEAS AND STEAMED POTATOES	
XXL BREADED VEAL CUTLET ^{1, 3, 7, 9}	24
CLASSIC ROMAN STYLE WITH MIXED SALAD, CHERRY TOMATOES, BAKED OLIVES	
FERRAGOSTO CHICKEN ⁸	20
BRAISED WITH BABY POTATOES AND ROASTED PEPPERS	
GRANDMA’S MEATBALLS ^{1, 3, 7, 9}	18
VEAL AND MORTADELLA, IN TOMATO SAUCE WITH PARMIGIANO	
ROAST SUCKLING PIG ‘IN PORCHETTA’ ^{1, 7, 9, 10}	26
WITH FENNEL, OLIVES, ORANGES, AND MUSTARD SAUCE	

SIDES

MIXED TOMATO SALAD	7
WITH BASIL AND OREGANO	
SEASONAL MIXED SALAD	6
FRENCH FRIES ¹	7
HAND-CUT	
SEASONAL VEGETABLES	7
SAUTÉED OR MARINATED	

DESSERTS

TART ^{1, 3, 7}	8
WITH WHIPPED RICOTTA AND SOUR CHERRIES	
OLD-SCHOOL TIRAMISÙ ^{1, 3, 7}	8
MASCARPONE MOUSSE, COFFEE-SOAKED LADYFINGERS, COCOA POWDER	
FRIED DONUTS ^{1, 3, 7}	9
WITH SUGAR & CINNAMON, SERVED WITH CREAMS	
ZUPPA INGLESE ^{1, 3, 7}	9
ALCHERMES-SOAKED SPONGE CAKE, CUSTARD, AND CHOCOLATE	
‘MARITOZZO’ BUN ^{1, 3, 7}	9
SOFT BUN WITH VANILLA WHIPPED CREAM AND CHOCOLATE SAUCE	

WATER & DRINKS

WATER ^{0,5L / 0,75L}	2/3
SOFT DRINKS	4
ESPRESSO	2.5
CAFFETERIA	3.5

ASK THE STAFF FOR BITTERS AND SPIRITS.



WE INFORM OUR KIND CUSTOMERS THAT ALLERGENS ARE PRESENT IN OUR FACILITY. THEREFORE, WE INVITE ALLERGIC AND/OR INTOLERANT INDIVIDUALS TO REQUEST INFORMATION FROM THE STAFF. 1 CEREALS - 2 CRUSTACEANS - 3 EGG - 4 FISH - 5 PEANUTS - 6 SOY - 7 MILK AND DERIVATIVES - 8 TREE NUTS - 9 CELERY - 10 MUSTARD - 11 SESAME SEEDS - 12 SULPHUR DIOXIDE - 13 LUPINS - 14 MOLLUSKS.

*SOME PRODUCTS MAY BE FROZEN AT THE ORIGIN OR LOCALLY (USING TEMPERATURE REDUCTION METHODS) IN COMPLIANCE WITH FOOD SAFETY REGULATIONS (REG. EC 1169/2011, LEGISLATIVE DECREE 231/2017, REG. EC 853).

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