

Why Ramo?

Ramo is an anagram of ROMA (ROME) and AMOR (LOVE), two words that capture the essence of this place, the eternal beauty of Rome and the warmth of love.

A simple yet meaningful name that celebrates bonds, roots, and a passion for life.

Ramo is a tribute to a special friend, a lover of beauty and good food, and to the bonds that live on in the heart.

At Ramo Bistrot, every detail speaks volumes: elegance, a love of authentic flavors, and the hospitality that transforms every visit into a unique experience, where taste and heart come together.



The Chef suggests...

a "blind" experience for those who want to be surprised.

Our experience is an invitation to trust the creativity of the kitchen and enjoy an experience that changes daily, guided by the freshest ingredients and the Chef's inspiration.

There are no previews or menu choices:
just trust, emotion, and discovery.

Tasting experiences (cost per person):

- 2 Courses – €38
- 3 Courses – € 50
- 4 Courses with Dessert – €63

A glass of wine pairing included



STARTERS

SQUID AND PRAWN SKEWERS (1, 2, 7, 8, 14)*

squid skewer with aromatic herbs & lemon breading
prawn skewer rolled with almonds and cereals, and guacamole sauce

16

BUFFALO MOZZARELLA (7)

variations of cherry tomatoes and basil

15

BEEF TARTARE (3, 7)

with cardoncelli mushrooms, parmesan foam

21

truffle supplement: € 5

CREAMED COD (1, 3, 4, 7)

Fresh pasta sheets and Taggiasca olives

16

SELECTION OF DOP CHEESES FROM THE LAZIO REGION

with focaccia, jams and honey (1, 7, 8)

Agropontino cow's ricotta, Montefiascone goat's chamois with sage,
seasoned Fiore di Rocca, Fiocco della Tuscia

14

SELECTION OF REGIONAL COLD CUTS

with focaccia (1, 8)

Campocatino Ham, Montefiascone Corallina Salami, Capocollo from
Montefiascone, Mortadella Mangalitza, pork sausages at the chimney

16

CHEF SELECTION OF COLD CUTS AND CHEESES (1, 7, 8)

with focaccia, jams and honey

19

*All products can be blast chilled or frozen according to seasonality and the HACCP regulation
Allergens are indicated with numerical reference: 1.Gluten 2.Crustaceans 3.Eggs 4.Fish 5.Peanuts
6.Soy 7.Milk 8.Nuts 9.Celery 10.Mustard 11.Sesame 12.Sulphure dioxide 13.Lupin 14.Molluscs

MAIN COURSE FROM TRADITION

FETTUCCINE BOLOGNESE (1, 3, 9, 12)

egg pasta with classic beef ragu sauce

18

RIGATONI AMATRICIANA (1, 7)

Mancini pasta, guanciale from Amatrice, San Marzano tomato sauce, Roman Pecorino Cheese, pepper

18

SPAGHETTONI GRAGNANO CARBONARA (1, 3, 7)

eggs, guanciale from Amatrice, Pecorino Cheese, pepper

18

truffle supplement: € 5

TONNARELLO CACIO E PEPE (1, 3, 7)

fresh egg pasta, Pecorino Cheese, pepper

18

truffle supplement: € 5

MAIN COURSE

GRATINATED ONION SOUP (1)

with croutons

15

CARNAROLI RICE WITH BRAISED BEEF (7, 9, 12)

24M Parmigiano Reggiano, saffron, and concentrated jus

23

GNOCCHI WITH ZUCCHINI FLOWERS (1, 7)

with saffron and Parmigiano DOP

19

NORMA IDEA (1, 3)

Fettuccine with tomato, basil, eggplant, and cacioricotta

17

FETTUCCINE WITH LAMB RAGOUT (1, 3, 7, 9, 12)

Artichokes with wild mint purée, Pecorino Romano DOP, and Jerusalem artichoke fondant

22

SECOND COURSES

ROASTED SALMON (4, 6, 7, 8)

with maple syrup, broccoli and pistachio fritters, spiced kefir

25

SEA BASS FILLET IN A POTATO CRUST (4, 7)

WITH MEDITERRANEAN FLAVOURS

olives, capers, cherry tomatoes and eggplant puree

29

PORK LOIN (7, 9, 10)

with caramelized green apples, roasted mushrooms, Mantua pumpkin,
and fennel sauce

23

CHICKEN IN TWO COOKINGS (1, 3, 7, 9, 12)

with spiced potato rosti, sweet pepper extract and cacciatore sauce

29

BEEF FILLET (7, 10) gr. 250

plain beef fillet or with green pepper sauce or with rosemary sauce

29

truffle supplement: € 5

BRAISED VEAL CHEEK (1, 9, 12)

with grilled pumpkin, cabbage leaves, hazelnuts, and truffle sauce

29

CLASSIC BURGER (1, 7, 11) gr. 200

minced beef, iceberg lettuce, tomato, cheddar, crispy bacon

25

SMASHED BURGER TRILUSSA (1, 7, 11) gr. 200

minced beef, iceberg lettuce, cheddar, crispy bacon and sauce

25

SIDE DISHES

Baked potatoes	Fried potatoes	Chicory	Puntarelle with anchovies (4, 12)
8	8	9	9

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SALADS

THE GREEK (7)

songino salad, feta cheese, red onions, cucumber and Leccino olives

14

THE ADRIATIC (4)

Iceberg salad, tuna fillet, corn and tomatoes

14

THE NORDIC (4, 8)

spinacino salad, smoked salmon, tomatoes and almonds

14

ROMAN PINSA*

FLAT BREAD (1)

with Olive oil and rosemary

10

NAPOLI (1, 4)

San Marzano tomato sauce, anchovies and oregan

15

MARGHERITA (1,7)

San Marzano tomato sauce, mozzarella and basil

15

VEGETARIAN (1, 7)

Mozzarella and seasonal vegetables

15

DIAVOLA (1, 7)

San Marzano tomato sauce, mozzarella and Pepperoni

15

ROMA (1, 7, 8)

Flat bread, mortadella, pistachio, buffalo Mozzarella

19

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DESSERT

TIRAMISU, MY WAY (1, 3, 7)

11

APPLE PIE (3, 7)
with vanilla ice cream

10

PANNA COTTA (7)
with berries or salted caramel or chocolate

9

DECONSTRUCTED CHEESE CAKE (1,7)
with mango sauce, pineapple, coconut foam and lime

11

SORBETS

RASPBERRY LIME AND GINGER

7

ICE CREAMS

Hazelnut (3, 7, 8)

Vanilla (7)

Pistachio (3, 7, 8)

8

FRUIT

SEASONAL FRUIT CUTOUT

12