



Antipasti (Starters)

Prosciutto e mozzarella o melone €12
Ham and mozzarella or melon

Melanzane alla Parmigiana €12
Eggplant parmigiana

Antipasto Vegetale €10,5
Vegetables starter

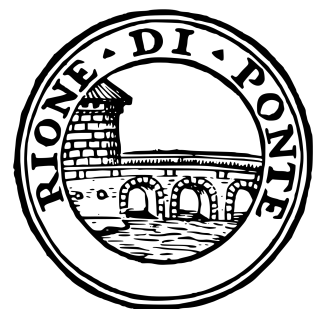
Insalata Caprese €10,5
Tomatoe and mozzarella salad

Formaggi assortiti €12
Assorted cheese

Scamorza alla griglia con prosciutto crudo €12
Grilled cheese with ham

Carpaccio di Manzo con rucola e parmigiano €14
Raw beef with rucola and parmesan cheese

Cestino di pane €3
Basket of bread





Piatti tipici (Typical first course)

Bucatini all'amatriciana.....€14

Pasta with bacon sheep cheese and tomatoe sauce

Spaghetti alla Carbonara€12,5

Pasta with bacon eggs sheep cheese and black pepper

Rigatoni alla Gricia€10,5

Pasta with bacon sheep cheese black pepper

Tonnarelli Cacio Pepe€10,5

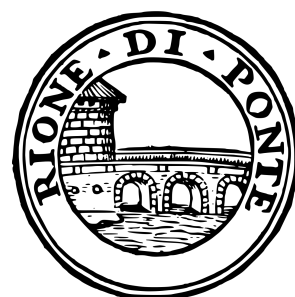
Pasta with cheese and black pepper

Fettuccine con Ricaglie di Pollo.....€12

Fettuccine with chicken giblets sauce and sheep cheese

Penne all'arrabbiata€10,5

Penne with spicy tomatoe sauce and garlic





Primi Piatti (first course)

Fettuccine ai funghi porcini €12
Fettuccine with cream and porcini mushroom

Spaghetti alle Vongole Veraci..... €14
Spaghetti with clams

Risotto al radicchio e gorgonzola..... €10,5
Rice with Blue cheese and chicory salad

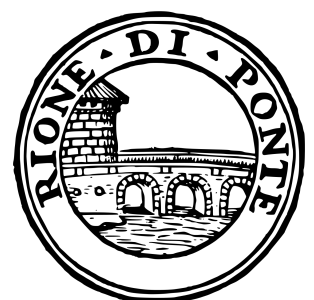
Rigatoni alla Norma €10,5
Rigatoni with tomatoe sauce eggplant and cheese

Ravioli ricotta e spinaci in salsa rosa €12
Filled pasta with cheese and spinac ,with tomatoe and cream souce

Ravioli al limone €12
Filled pasta with cheese and lemon

Lasagna alla Bolognese €12
Lasagne with Bolognese sauce

Spaghetti al Ragù €10,5
Pasta with meat sauce and cheese





Secondi piatti

Tipici (typical dishes)

Abbacchio al Forno.....€16

Roasted lamb

Abbacchio alla Scottadito.....€16

Grilled Lamb

Coda alla Vaccinara.....€16

Stewed beef tail

Petto di vitella alla Fornara.....€14

Roasted veal

Trippa alla Romana€12

Tripe Roman style

Polpette di Manzo.....€12

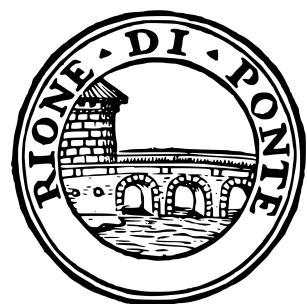
Beef meat balls roman style

Involtini di Manzo.....€14

Beef rolls in Roman style

Fettina Panata.....€14

Breaded veal fried



Secondi piatti (other dishes)

Entrecote alla griglia.....€16
Grilled Beefsteak

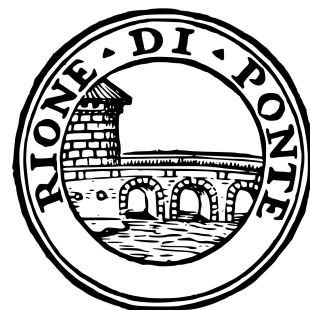
Pollo arrosto con patate€10,5
Roasted chicken with potatoes

Stufato di Vitella con carciofi€12
Stew veal with artichokes

Orata alla griglia.....€16
Grilled Bream

Fritto di Calamari e Gamberi€16
Mix fried squids and Prawns

Francio di pesce spada alla griglia€16
Grilled sword fish



Contorni tipici (typical side dishes)

Carciofi alla Romana.....€8

Roast artichokes in Roman style

Carciofi alla Giudia€8

artichokes in Judeas style

Cicoria ripassata in padella€6

Sauteed chicory



Contorni (side dishes)

Patate a piacere.....€6

Potatoes in your choice of style

Insalata di stagione.....€6

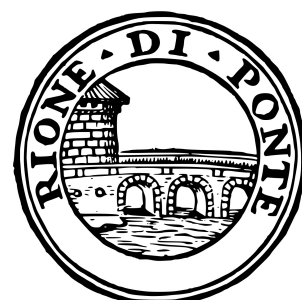
Mix salad

Caponata di verdure€6

Vegetables in Caponata style

Ratatouille di verdure.....€6

Mix roasted vegetables





Da Bere (drinks)

Acqua Frizzante/Naturale€2,5

Bottle of Water

Coca Cola, Fanta, Sprite.....€3,5

Soft drink

Birra grande alla spina 0,40€6

Large Draft beer

Birra piccola alla spina 0,20.....€3,5

Small Draft beer

The Freddo.....€3,5

Ice tea

Succhi.....€4

Juices.

Bevande calde (hot drink)

Espresso.....€2

Cappuccino.....€4

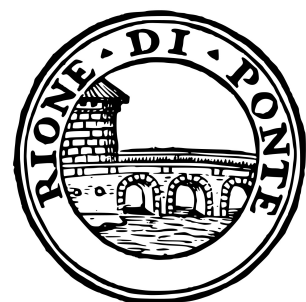
Caffè Americano.....€3,5

The caldo.....€4

Hot tea

Cioccolata calda.....€4

Hot chocolate



I nostri dolci (desserts)



Dolce del giorno dello Chef.....€7

Dessert of the day

Tiramisù.....€7

Tiramisù

Panna cotta.....€7

Creamy dessert

Soufflé al Cioccolato.....€7

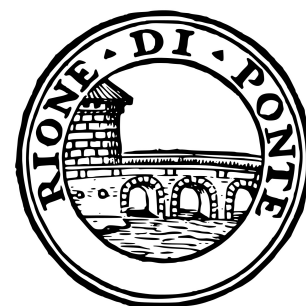
Chocolate soufflé

Coppa di gelato.....€7

Cup of ice-cream

Macedonia di frutta€7

Fruit salad



Vini al bicchiere (Wine by the glass)

Vino rosso del giorno.....€4
Red wine of the day

Vino bianco del giorno.....€4
White wine of the day

Bicchiere di Prosecco€6
Sparkling Wine



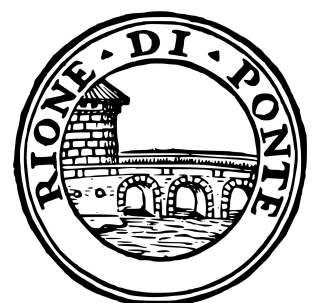
Mezze bottiglie (half bottles 0,375)

(Reds)

Castelli romani Rosso€8

(Whites)

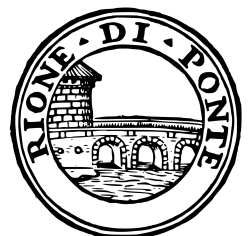
Castelli Romani Bianco€8





Vini Rossi (red wines)

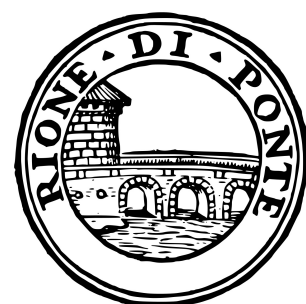
<i>Castelli Romani rosso</i>	€15
<i>Merlot i.g.t. Lazio "Gens Fabia"</i>	€18
<i>Modellino di Scansano "la Corsa"</i>	€20
<i>Lambrusco Amabile</i>	€18
<i>Chianti "Sant'Alario"</i>	€20
<i>Chianti Classico "Bindi Sergadi"</i>	€25
<i>Sangiovese "San Biagio"</i>	€25
<i>Sirah "Gens Fabia"</i>	€20
<i>Amarone Valpolicella "Monte del Fra"</i>	€50
<i>Montepulciano Abbruzzo "San Lorenzo"</i>	€25
<i>Brunello di Montalcino "Ruffino"</i>	€45
<i>Barbera D'Asti "Damilano"</i>	€25
<i>Nebbiolo D'Alba "Damilano"</i>	€30
<i>Barolo "Damilano"</i>	€50
<i>Nero D'Avola "Antonutti"</i>	€20
<i>Cabernet Sauvignon "Antonutti"</i>	€20



Vini Bianchi (white wines)



<i>Castelli Romani Bianco</i>	€15
<i>Malvasia Puntinata "Gens Fabia"</i>	€18
<i>Frascati Superiore "Cantine Silvestri"</i>	€18
<i>Traminer aromatico</i>	€18
<i>Sauvignon</i>	€20
<i>Pecorino "Terre di Chieti"</i>	€18
<i>Trebbiano "Terre di Chieti"</i>	€15
<i>Chardonnay "Terre di Chieti"</i>	€18
<i>Passerina "Terre di Chieti"</i>	€18
<i>Pinot Grigio "I Roncati"</i>	€20
<i>Ribolla Gialla "I Roncati"</i>	€20
<i>Moscato "Gens Fabia"</i>	€18
<i>Rosé</i>	€20
<i>FranciaCorta "Bonomi"</i>	€40
<i>Prosecco</i>	€25





Le Pizze (pizzas)

Marinara (aglio, pomodoro, origano) €8

Tomato sauce, garlic, oregano

Margherita (pomodoro, mozzarella, basilico) €8

Tomato, mozzarella, basil

Napoli (pomodoro, mozzarella, alici) €8

Tomato, mozzarella, anchovies

Funghi e Prosciutto €10,5

Tomato, mozzarella, mushrooms, ham

Bismark (margherita con uovo e prosciutto) €10,5

Tomato, mozzarella, egg, ham

Capricciosa (margherita con uovo, carciofini, olive, funghi, prosciutto) €12

Tomato, mozzarella, ham, mushrooms, egg, olives, artichokes

Parmigiana (margherita con melanzane, parmigiano, basilico) €10,5

Tomato, mozzarella, eggplant, parmesan cheese

Tirolese (margherita con cipolla, speck) €10,5

Tomato, mozzarella, onions, smoked ham

Boscaiola (mozzarella, funghi, salsiccia) €10,5

Mozzarella, mushrooms, sausage

Ortolana (mozzarella, pomodoro, verdure miste) €12

Tomato, mozzarella, mix vegetables

Ponte Vittorio (mozzarella, radicchio, gorgonzola, speck, pomodorini) €12

Mozzarella, blue cheese, chicory salad, smoked ham, small tomatoes

Diavola (margherita con salame piccante, peperoncino) €10,5

Tomato, mozzarella, spicy salame

Pazza (margherita con funghi, salsicce, olive, aglio) €10,5

Tomato, mozzarella, mushrooms, sausage, olives, garlic

Al Coccio

(pizza ripiena di mozzarella con rucola, pomodorini e scaglie di parmigiano) €12

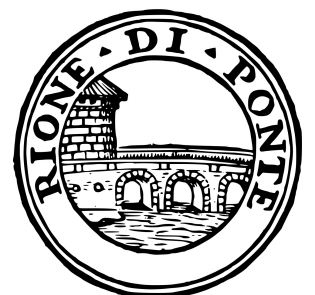
Filled pizza with mozzarella and rucola, parmesan, small tomatoes

Calzone ripieno €12

Closed pizza filled with mozzarella, ham, sausage

4 Formaggi €10,5

4 cheeses and tomato

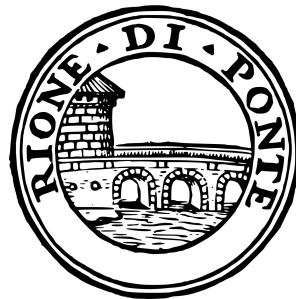




*Lo Chef oggi
consiglia:*

Gnocchi al Tartufo Nero.....€16
Gnocchi with black Truffle

Spaghetti alla Carbonara con Tartufo Nero.....€16
Spaghetti Carbonara with black Truffle



Baccalà al forno con patate.....€12
Roasted cod with potatoes



Sfizi Pizzeria

(pizzeria's starters)

Bruschette al Pomodoro (2pz).....€6

Bruschetta with tomatoes

Bruschetta Burrata e cicoria o alici (2pz)....€10

Bruschetta with burrata cheese and salted cicoria or anchovies

Suppli misti della casa€8

Fried Rice balls

Fiori di zucca (2pz).....€5

Fried Zucchini flowers

Filetti di baccalà (2pz).....€8

Fried Fillet of cod

Crocchette vegetali (4pz).....€5

Fried vegetables balls

Crocchette di pollo (4pz).....€5

Fried chicken balls

