ANTICA OSTERIA DI ROMA
CUCINA TRADIZIONALE

MENU

Christmas Eve

ADULT MENU

Starters

TOASTED BREAD WITH LUCIANA-STYLE BABY OCTOPUS

FRIED ANCHOVIES

SAUTÉED MUSSELS

2 First Courses

EMPEROR'S RAVIOLI FILLED WITH FISH AND FRESH CHERRY TOMATOES

SCAMPI CREAM RISOTTO

2 Main Courses

FISH MEATBALL IN TOMATO SAUCE

SALT COD WITH GARLIC, OIL AND CHILI PEPPER, SERVED WITH MASHED POTATOES

Dessert

PANDOROMISÙ

€59 PER PERSON

DRINKS NOT INCLUDED

KIDS MENU

up to 12 years old

First Course

HOLIDAY LASAGNA

Main Course

MEATBALLS IN TOMATO SAUCE

FRENCH FRIES

Dessert

CHOCOLATE PUDDING

Meat-Free Option

SPAGHETTI WITH TOMATO SAUCE

FISH MEATBALLS IN TOMATO SAUCE

€25 PER PERSON

DRINKS NOT INCLUDED



ANTICA OSTERIA DI ROMA
CUCINA TRADIZIONALE

MENU

Christmas

ADULT MENU

Starters

LAMB OFFAL WITH ARTICHOKES

TOASTED BREAD WITH BROCCOLI RABE AND CRISPY GUANCIALE

GRANDMA'S FRITTERS "ARTICHOKES, SAGE, BROCCOLI"

2 First Courses

RAVIOLI FILLED WITH OSSOBUCO IN BROTH

HOLIDAY LASAGNA

Main Course

ARTICHOKE-STUFFED LAMB WITH ITS JUS AND MASHED POTATOES

Dessert

PANDOROMISÙ

€49 PER PERSON

DRINKS NOT INCLUDED

KIDS MENU

up to 12 years old

First Course

HOLIDAY LASAGNA

Main Course

MEATBALLS IN TOMATO SAUCE

FRENCH FRIES

Dessert

CHOCOLATE PUDDING

€25 PER PERSON

DRINKS NOT INCLUDED



ANTICA OSTERIA DI ROMA
CUCINA TRADIZIONALE

MENU

New Year's Eve

ADULT MENU

Starters

TOASTED BREAD WITH LUCIANA-STYLE BABY OCTOPUS

FRIED ANCHOVIES

SAUTÉED MUSSELS

2 First Courses

EMPEROR'S RAVIOLI FILLED WITH FISH AND FRESH CHERRY TOMATOES

SCAMPI CREAM RISOTTO

2 Main Courses

FISH MEATBALL IN TOMATO SAUCE

SALT COD WITH GARLIC, OIL AND CHILI PEPPER, SERVED WITH MASHED POTATOES

Dessert

PANDOROMISÙ

€59 PER PERSON

DRINKS NOT INCLUDED

KIDS MENU

up to 12 years old

First Course

HOLIDAY LASAGNA

Main Course

MEATBALLS IN TOMATO SAUCE

FRENCH FRIES

Dessert

CHOCOLATE PUDDING

Meat-Free Option

SPAGHETTI WITH TOMATO SAUCE

FISH MEATBALLS IN TOMATO SAUCE

€25 PER PERSON

DRINKS NOT INCLUDED

HAPPY NEW YEAR 2027

MERRY CHRISTMAS

ANTICA OSTERIA DI ROMA
CUCINA TRADIZIONALE

MENU

Starters

TOASTED BREAD WITH LUCIANA-STYLE BABY OCTOPUS €7
FRIED ANCHOVIES €9
SAUTÉED MUSSELS €12
FOCACCIA WITH ESTATE-PRODUCED OLIVE OIL €6
FRIED MEATBALLS WITH CACIO E PEPE SAUCE, MINT AND LEMON €13
ROMAN PANZANELLA €6 *Toasted Bread, Tomatoes, Basil, Garlic and Pecorino Romano DOP Shavings*
SELECTION OF CURED MEATS AND CHEESES €18 *24-Month Aged Prosciutto, Lonza, Rolled Pancetta, Corallina Salami, Caciotta Romana, Aged Pecorino*
ROMAN-STYLE OFFAL WITH ARTICHOKES €9

First Courses

EMPEROR'S RAVIOLI FILLED WITH FISH AND FRESH CHERRY TOMATOES €17
SCAMPI CREAM RISOTTO €18
CARBONARA €16 *Pacchero Pasta, Guanciale, Egg, Pecorino Romano DOP*
AMATRICIANA €13 *Mezza Manica Pasta, Tomato Sauce, Guanciale, Pecorino Romano DOP*
CACIO E PEPE €15 *Tonnarelli Pasta, Pecorino Romano DOP, Black Pepper*
GRANDMA'S TRADITIONAL RAGÙ FETTUCCINE €14
RICOTTA AND SPINACH RAVIOLI WITH BUTTER AND SAGE €15
LASAGNA WITH GRANDMA'S RAGÙ €13

Main Courses

FISH MEATBALLS IN TOMATO SAUCE €15
TRASTEVERE-STYLE SALT COD €18 *Pachino Cherry Tomatoes, Red Onion, Raisins and Pine Nuts*
EGGPLANT PARMIGIANA €14
MEATBALLS IN TOMATO SAUCE €13
SALTIMBOCCA ALLA ROMANA €19
BRAISED BEEF CHEEK IN CESANESE WINE WITH MASHED POTATOES €19
ROMAN-STYLE LAMB WITH ROASTED POTATOES €23

Sides

SAUTÉED CHICORY €6
ROASTED POTATOES €5
FARMER'S SALAD €5
ROMAN-STYLE ARTICHOKES €7
JEWISH-STYLE FRIED ARTICHOKES €8

ANTICA OSTERIA DI ROMA
CUCINA TRADIZIONALE

WINES

Lazio Sparkling Wines

Brut Nature Vintage Sparkling Wine "RS" - RAFFAELE SCHIAVELLA €34
Extra Dry Sparkling Wine "753 a.C. Ab Urbe Condita" Roma DOC Malvasia - CAPIZUCCHI €23

Sparkling Wines - Rest of Italy

"Costa dei Falchi" Valdobbiadene Prosecco Superiore Extra Brut DOCG - COL SANDAGO €29
"Cuvée Prestige" Franciacorta DOCG - CA' DEL BOSCO €50

Lazio White Wines

Roma DOC Malvasia Puntinata Mater Divinis Amoris - CAPIZUCCHI €23
Est! Est! Est! di Montefiascone DOP "Foltone" - CANTINA STEFANONI €28
Frascati Superiore DOCG - GABRIELE MAGNO €32

White Wines - Rest of Italy

Toscana Bianco IGT "La Pietra" - TENUTE DEL CABREO €49
Vigneti delle Dolomiti Sauvignon Blanc IGT "Vette" - SAN LEONARDO €29

Lazio Red Wines

Cesanese del Piglio Superiore DOCG "Campanino" - L'AVVENTURA €25
Cesanese di Olevano Romano DOC Riserva - RAFFAELE SCHIAVELLA €33
Lazio IGT Syrah Mater Divinis Amoris - CAPIZUCCHI €25

Red Wines - Rest of Italy

Langhe DOC Nebbiolo "Armatore" - CANTINA CIABOT €29
Amarone della Valpolicella DOCG Classico - ALDEGHERI €55
Chianti Classico DOCG Riserva "Le Masse di Greve" - ANTINORI €34

House Wine

CESANESE DEL PIGLIO 250 ml €4.50 / 500 ml €7
BELLONE 250 ml €4.50 / 500 ml €7

MERRY CHRISTMAS

ANTICA OSTERIA DI ROMA
CUCINA TRADIZIONALE

MENU

Starters

GRANDMA'S FRITTERS "ARTICHOKES, BROCCOLI AND SAGE" €9
TOASTED BREAD WITH BROCCOLI RABE AND CRISPY GUANCIALE €6
FOCACCIA WITH ESTATE-PRODUCED OLIVE OIL €6
FRIED MEATBALLS WITH CACIO E PEPE SAUCE, MINT AND LEMON €13
ROMAN PANZANELLA €6 *Toasted Bread, Tomatoes, Basil, Garlic and Pecorino Romano DOP Shavings*
SELECTION OF CURED MEATS AND CHEESES €18 *24-Month Aged Prosciutto, Lonza, Rolled Pancetta, Corallina Salami, Caciotta Romana, Aged Pecorino*
ROMAN-STYLE OFFAL WITH ARTICHOKES €9
TRIPE IN TOMATO SAUCE €8

First Courses

OSSOBUCO-FILLED RAVIOLI IN BROTH €16
CARBONARA €16 *Pacchero Pasta, Guanciale, Egg, Pecorino Romano DOP*
AMATRICIANA €13 *Mezza Manica Pasta, Tomato Sauce, Guanciale, Pecorino Romano DOP*
CACIO E PEPE €15 *Tonnarelli Pasta, Pecorino Romano DOP, Black Pepper*
ROMAN-STYLE OXTAIL RAVIOLI €17
GRANDMA'S TRADITIONAL RAGÙ FETTUCCINE €14
RICOTTA AND SPINACH RAVIOLI WITH BUTTER AND SAGE €15
LASAGNA WITH GRANDMA'S RAGÙ €13

Main Courses

ARTICHOKE-STUFFED LAMB WITH ITS OWN JUS ON MASHED POTATOES €23
EGGPLANT PARMIGIANA €14
MEATBALLS IN TOMATO SAUCE €13
SALTIMBOCCA ALLA ROMANA €19
BRAISED BEEF CHEEK IN CESANESE WINE WITH MASHED POTATOES €19
ROMAN-STYLE LAMB WITH ROASTED POTATOES €23
OXTAIL STEW (CODA ALLA VACCINARA) €19
TRASTEVERE-STYLE SALT COD €18 *Pachino Cherry Tomatoes, Red Onion, Raisins and Pine Nuts*

Sides

SAUTÉED CHICORY €6
ROASTED POTATOES €5
FARMER'S SALAD €5
ROMAN-STYLE ARTICHOKES €7
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