Drinks



Nepi water 75 cl **€ 3**
naturally sparkling

San Bernardo water 75 cl **€ 3**
still/sparkling

Coca-Cola, glass bottle 33 cl **€ 3,5**

Fanta, glass bottle 33 cl **€ 3,5**

Sprite, glass bottle 33 cl **€ 3,5**

Organic tea 33 cl **€ 5**

Draught lager 20 cl **€ 4**

Draught lager 50 cl **€ 7**

Cesanese house red wine 1/4 - 250 ml **€ 4,5**

Cesanese house red wine 1/2 - 500 ml **€ 7**

Bellone house white wine 1/4 - 250 ml **€ 4,5**

Bellone house white wine 1/2 - 500 ml **€ 7**



Aperitifs & Cocktails

Americano € 8

Negroni € 8

Spritz € 8

Campari Spritz € 8

Lemon Spritz € 8

Glass of Prosecco € 6

ALLERGEN INFORMATION

In accordance with Regulation (EU) No 1169/2011 and Italian Legislative Decree 231/2017, we inform our guests that the food and drinks prepared and served here may contain ingredients or processing aids considered allergens. For more information, please consult the ingredients book or ask our staff.

- **Milk**
- **Gluten**
- **Eggs**
- **Celery**
- **Tree nuts**
- **Soy**
- **Peanuts**
- **Lupin**
- **Sesame**
- **Mustard**
- **Molluscs**
- **Crustaceans**
- **Fish**
- **Sulphur dioxide (SO_2)**
- **Vegetarian dish**
- ***** **Frozen at source**
- ****** **Fresh, blast-chilled in-house**



ANTICA OSTERIA DI ROMA

CUCINA TRADIZIONALE

To Start

FOCACCIA WITH MILL-PRESSED OLIVE OIL € 6
Even better with PROSCIUTTO CRUDO + € 4

TOMATO BRUSCHETTA € 5
Pachino tomatoes, garlic, extra virgin olive oil and basil.

BRUSCHETTA WITH SAUTÉED BROCCOLI RABE AND SAUSAGE € 5

Starters

CURED MEAT AND CHEESE BOARD € 18
Prosciutto crudo, lonza, rolled pancetta, salame corallina and a selection of cheeses.

ROMAN PANZANELLA € 6
Toasted bread, tomato, basil, garlic and shavings of Pecorino Romano DOP “SEPI”.

GOLDEN FRIED BREAD € 8
Bread soaked in milk and egg, then fried, served with caciotta romana and salame corallina.

THE HOST'S RECOMMENDATION
FRIED MEATBALLS € 13**
Served with cacio e pepe sauce, mint and lemon.

ROMAN-STYLE OMELETTE IN TOMATO SAUCE € 7**
Frittata made with eggs from happy hens, cut into strips and simmered in Rosso Gargano tomato sauce with mint and 24-month Parmigiano Reggiano.

VEAL WITH TUNA SAUCE AND CAPER FLOWERS € 17

ANZIO ANCHOVIES, WHIPPED BUTTER AND TOASTED BREAD € 14

THE HOST'S RECOMMENDATION
ROMAN TRADITION TASTING € 15
Three pillars of Roman cuisine: **coratella**** (lamb offal) with onion, Roman-style **tripe**** and **beans with pork rind****.

** Product frozen at source ** Fresh product blast-chilled in-house*
Service € 2 per person. Bread basket € 2, free with starters and main courses. Extra basket on request € 2.

First Courses

THE GREAT ROMAN CLASSICS

HOUSE CARBONARA € 16
Gragnano paccheri, guanciale, eggs from happy hens, Pecorino Romano DOP “SEPI”, salt and pepper. Finished at the table with **freshly grated Pecorino Romano**.
Even better with TRUFFLE + € 5

AMATRICIANA € 13
Mezze maniche pasta, guanciale, Rosso Gargano tomato pulp, Pecorino Romano DOP “SEPI” and pepper.

CACIO E PEPE € 15
Egg tonnarelli, Pecorino Romano DOP “SEPI” and pepper.

GRICIA € 13
Mezze maniche pasta, Pecorino Romano DOP “SEPI”, guanciale, white wine and pepper.

THE HOST’S RECOMMENDATION
PAJATA — MILK-FED VEAL INTESTINE € 15**
Mezze maniche pasta, pajata (milk-fed veal intestine), Rosso Gargano tomato pulp and Pecorino Romano DOP “SEPI”.

ANTICA OSTERIA CLASSICS

FETTUCCINE WITH GRANDMA’S RAGÙ € 14**
Ragù made from our family recipe and slow-cooked all night, with a dusting of 24-month Parmigiano Reggiano.

GRANDMA’S SUNDAY LASAGNA € 13**
Lasagna with ragù and a dusting of 24-month Parmigiano Reggiano.

THE HOST’S RECOMMENDATION
ROMAN-STYLE OXTAIL RAVIOLI € 17**
Served with the reduced oxtail sauce and Pecorino Romano DOP “SEPI”.

RICOTTA AND SPINACH RAVIOLI € 15**
Butter, sage and 24-month Parmigiano Reggiano.



ITALIAN CLASSICS

FETTUCCINE WITH ALPINE BUTTER AND 24-MONTH PARMIGIANO REGGIANO € 15

TROFIE WITH ZEFFIRINO PESTO € 15**
Trofie with the famous Genoese pesto.

SPAGHETTO WITH ROSSO GARGANO TOMATO SAUCE € 10
Served with a dusting of 24-month Parmigiano Reggiano.

** Product frozen at source ** Fresh product blast-chilled in-house*
Service € 2 per person. Bread basket € 2, free with starters and main courses. Extra basket on request € 2.

Main Courses



ROMAN TRADITION

ROMAN-STYLE SALTIMBOCCA € 19**
Veal, prosciutto crudo, butter and sage.

THE HOST’S RECOMMENDATION
CODA ALLA VACCINARA — ROMAN-STYLE OXTAIL € 19**
Oxtail with Rosso Gargano tomato pulp.

ROMAN-STYLE MILK-FED LAMB WITH ROASTED POTATOES € 23**

THE HOST’S RECOMMENDATION
MEATBALLS IN TOMATO SAUCE € 13**
Meatballs prepared according to our house recipe, slow-cooked in tomato sauce.

TRASTEVERE-STYLE SALT COD* € 18**
Salt cod with Pachino tomatoes, red onion, raisins and pine nuts.

ITALIAN CLASSICS

BEEF CHEEK BRAISED IN CESANESE WINE € 19**
Beef cheek in Cesanese red wine, served with mashed potatoes.

EGGPLANT PARMIGIANA € 14**
Fried aubergines, Rosso Gargano tomato pulp, mozzarella, 24-month Parmigiano Reggiano and basil.

BRICK-PRESSED SPRING CHICKEN € 17**
400 g spring chicken, cooked at low temperature and finished on the griddle under a brick.

THE HOST’S RECOMMENDATION
OSSOBUCO* WITH ITS JUS € 19**
Braised veal shank, served with oven-roasted potatoes.

HUNTER-STYLE RABBIT € 17**
Rabbit slow-cooked hunter-style with tomato, olives, garlic, extra virgin olive oil and herbs.

Side Dishes

ROASTED POTATOES € 5

SAUTÉED CHICORY € 6**
Chicory, garlic, oil and chilli.

SAUTÉED BROCCOLI RABE € 6
Broccoli rabe, garlic, oil and chilli.

SEASONAL VEGETABLES € 7
Seasonal vegetables with parsley, garlic and extra virgin olive oil.

FARMER’S SALAD € 5
Lettuce, carrot, fennel and radish.

ROMAN PUNTARELLE € 8
Chicory shoots with anchovy dressing.

ROMAN-STYLE ARTICHOKES € 7**

JEWISH-STYLE FRIED ARTICHOKES € 8

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