



SUBURRA 1930
CUCINA E LIQUORI

VALENTINE'S DAY 2025



On this special evening we are happy to welcome our customers with a wide and varied culinary proposal, to satisfy all tastes and appetites.

Pick your preferred option among these 4 menus and then choose your favourite dishes à la carte!

Menù 1: starter + pasta

Menù 2: starter + main course

Menù 3: pasta + main course

Menù 4*: starter + pasta + main course

*PROMOTION: if you choose menù 4 we offer you the dessert, free of charge!!
The dessert is not included in menus 1, 2 and 3 ...
but you can order your favourite one à la carte.

Enjoy!





SUBURRA 1930

CUCINA E LIQUORI

Menù 1

starter + pasta

Starter

A choice of:

Suburra Special Fry: Vegetable tempura - Olives and meat meatball (beef and pork) - Cod, potatoes and wild fennel croquette

Bruschetta: Tomato and ham - Burrata, anchovies and puntarelle shoots

Artichoke roman style V, GF

Roman style Puntarelle shoots (variant of chicory), with anchovy sauce GF

Pasta

A choice of:

Rigatoni Amatriciana - fresh tube pasta with tomato sauce, cured pork cheek, pecorino cheese

Rigatoni Carbonara - fresh tube pasta with egg sauce, cured pork cheek, pecorino cheese

Rigatoni Gricia - fresh tube pasta with cured pork cheek and pecorino cheese sauce

Spaghettoni Cacio e Pepe - thick spaghetti with pecorino cheese and black pepper sauce V

Melanzane Parmigiana - aubergines parmigiana (with tomato sauce, cheese, basil) V, GF

Scarpariello - large tube pasta with tomato sauce, basil, parmesan, pecorino and caciocavallo cheese V

Rice ravioli Milanese style with diced vegetables and veal 'ossobuco' stew

Spaghettoni Luciana style, with octopus, tomato sauce and olives

Water, bread included. Drinks and wine are not included.

Choose your favourite drink from our drinks list; ask your waiter/waitress for info.

All our desserts are strictly homemade.

V= vegetarian; GF= naturally gluten free

€29/person





SUBURRA 1930

CUCINA E LIQUORI

Menù 2 *starter + main course*

Starter

A choice of:

Suburra Special Fry: Vegetable tempura - Olives and meat meatball (beef and pork)- Cod, potatoes and wild fennel croquette

Bruschetta: Tomato and ham - Burrata, anchovies and puntarelle shoots

Artichoke roman style V, GF

Roman style Puntarelle shoots (variant of chicory), with anchovy sauce GF

Main course

A choice of:

Grandma's Meatballs (veal and beef) with tomato sauce and basil

Saltimbocca alla Romana - roman style veal escalopes with ham and sage GF

Porchetta (roman style roast pork), chickpea hummus and seasonal steamed mixed vegetables GF

Mediterranean style salted cod fillet with cherry tomatoes, olives, capers, basil, oregano GF

Fish & Chips Roman style - batter fried codfish fillets with homemade potato crisps and red pepper sauce

Pallocche Cacio & Ova - egg and cheese balls with tomato sauce and basil V

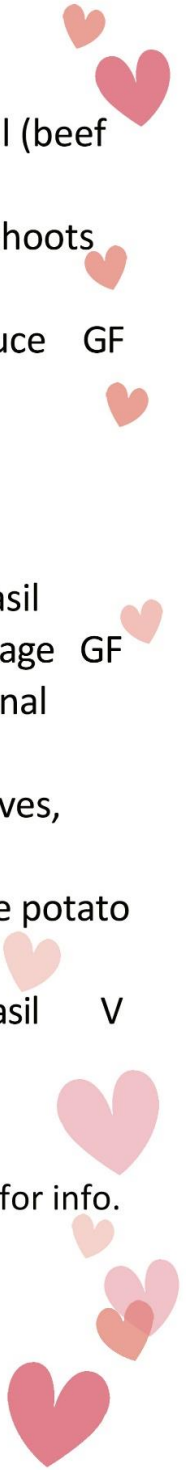
Water, bread included. Drinks and wine are not included.

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€32/person





SUBURIRA 1930

CUCINA E LIQUORI

Menù 3 pasta + main course

Pasta

A choice of:

- Rigatoni Amatriciana** - fresh tube pasta with tomato sauce, cured pork cheek, pecorino cheese
- Rigatoni Carbonara** - fresh tube pasta with egg sauce, cured pork cheek, pecorino cheese
- Rigatoni Gricia** - fresh tube pasta with cured pork cheek and pecorino cheese sauce
- Spaghettoni Cacio e Pepe** - thick spaghetti with pecorino cheese and black pepper sauce V
- Melanzane Parmigiana** - aubergines parmigiana (with tomato sauce, cheese, basil) V, GF
- Scarpariello** - large tube pasta with tomato sauce, basil, parmesan, pecorino and caciocavallo cheese V
- Rice ravioli Milanese style** with diced vegetables and veal 'ossobuco' stew
- Spaghettoni Luciana style**, with octopus, tomato sauce and olives

Main course

A choice of:

- Grandma's Meatballs** (veal and beef) with tomato sauce and basil
- Saltimbocca alla Romana** - roman style veal escalopes with ham and sage GF
- Porchetta** (roman style roast pork), chickpea hummus and seasonal steamed mixed vegetables GF
- Mediterranean style salted cod fillet** with cherry tomatoes, olives, capers, basil, oregano GF
- Fish & Chips Roman style** - batter fried codfish fillets with homemade potato crisps and red pepper sauce
- Pallocche Cacio & Ova** - egg and cheese balls with tomato sauce and basil V

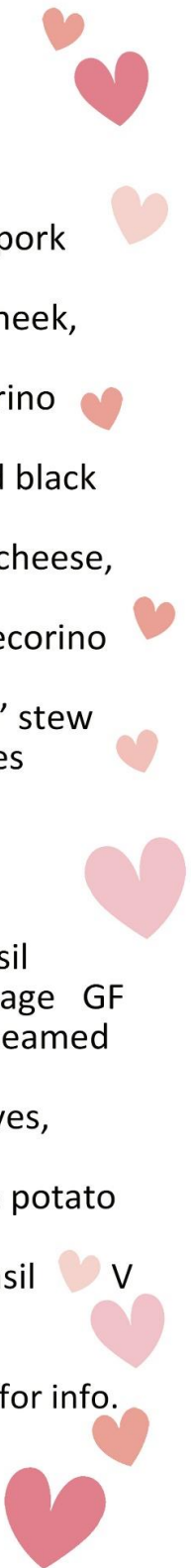
Water, bread included. Drinks and wine are not included.

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€34/person





SUBURRA 1930

CUCINA E LIQUORI

Menù 4 *starter + pasta + main course*

Starter - a choice of:

Gran Suburra Special Fry: Vegetable tempura - Olives and meat meatball (beef and pork)- Cod, potatoes and wild fennel croquette

Bruschetta: Tomato and ham - Burrata, anchovies and puntarelle shoots

Artichoke roman style V, GF

Roman style Puntarelle shoots (variant of chicory), with anchovy sauce GF

Pasta - a choice of:

Rigatoni Amatriciana - fresh tube pasta with tomato sauce, cured pork cheek, pecorino cheese

Rigatoni Carbonara - fresh tube pasta with egg sauce, cured pork cheek, pecorino cheese

Rigatoni Gricia - fresh tube pasta with cured pork cheek and pecorino cheese sauce

Spaghettoni Cacio e Pepe - thick spaghetti with pecorino cheese and black pepper sauce V

Melanzane Parmigiana - aubergines parmigiana (with tomato sauce, cheese, basil) V, GF

Scarpariello - large tube pasta with tomato sauce, basil, parmesan, pecorino and caciocavallo cheese V

Rice ravioli milanese style with diced vegetables and veal 'ossobuco' stew

Spaghettoni Luciana style, with octopus, tomato sauce and olives

Main course - a choice of:

Grandma's Meatballs (veal and beef) with tomato sauce and basil

Saltimbocca alla Romana - roman style veal escalopes with ham and sage GF

Porchetta (roman style roast pork), chickpea hummus and seasonal steamed mixed vegetables GF

Mediterranean style salted cod fillet with cherry tomatoes, olives, capers, basil, oregano GF

Fish & Chips Roman style - batter fried codfish fillets with homemade potato crisps and red pepper sauce

Pallocche Cacio & Ova - egg and cheese balls with tomato sauce and basil V

Water, bread included. Drinks and wine are not included.

Choose your favourite drink from our drinks list; ask your waiter/waitress for info.

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€46/person





Our homemade desserts

A choice of:

Tiramisù V GF

Millefoglie - deconstructed mille-feuille with chantilly and salted caramel V

Pineapple V SG

€6

Pavlova with chantilly and berries cream V

Torta al nocino chocolate cake with amaretti and walnut liquor, chantilly V

Ricotta and cherry tart V

€7

V= vegetarian; GF= naturally gluten free

