

MENU'


STARTERS

CHICKPEA HUMMUS AND OLIVES TAPENADE WITH BREAD CROSTINI	10	V
SUBURRA SPECIAL FRY: vegetables tempura - salted cod*, potatoes and wild fennel croquettes - meat and olives fried meatballs (beef and pork meat)	13	
VEGETABLES TEMPURA	8	V
SALTED COD*, POTATOES AND WILD FENNEL CROQUETTES	13	
MEAT AND OLIVES FRIED MEATBALLS (beef and pork meat)	13	
FILLO BASKET WITH VEGETABLES CAPONATA AND BURRATA CHEESE	11	V
MOSCARDINI* ALLA LUCIANA Small octopus "Luciana-style" (tomato and garlic sauce) on "frisella" bread	11	
FRIED FILLETS OF BREADED ANCHOVIES filled with burrata cheese	14	GF

FIRST COURSES

SPAGHETTI ALL'AMATRICIANA with cured pork cheek, pecorino cheese, tomato sauce	11	
SPAGHETTI ALLA CARBONARA with cured pork cheek, pecorino cheese, egg sauce	11	
SPAGHETTI CACIO E PEPE with pecorino cheese and black pepper sauce	11	V
SCARPARELLO large tube pasta with tomatoes, basil, parmesan cheese, pecorino and caciocavallo cheese	12	V
RAVIOLI, STUFFED WITH BONELESS PORK ROAST MEAT AND CHICORY with broad bean and wild fennel cream	13	
HOMEMADE GNOCCHI with salted cod and chickpea sauce	13	
MELANZANE ALLA PARMIGIANA Eggplant parmigiana	10	V GF

MAIN COURSES

PALLOCCHE CACIO E OVA "Egg and cheese" meatballs with tomato sauce and basil	12	V
SUBURGER - 180 grams of beef, cheddar cheese, olive tapenade, onions compote, served in a sandwich with salad and homemade potato crisps	16	
PULLED PORK - slow-cooked, slightly smoked pork shoulder with spices and salad - served on a piadina (thin white flower flatbread)	17	
BEEF TARTARE WITH ITS CLASSICAL FLAVOURINGS , wrapped in a tacos with macadamia nuts and tandoori	17	GF 
CHICKEN LEG MARINATED WITH BLOODY MARY	14	GF
OCTOPUS MEATBALLS "LUCIANA-STYLE"	15	
FISH & CHIPS Roman-style: batter fried codfish fillets with homemade potato crisps and red pepper sauce	16	
MEDITERRANEAN STYLE SALTED COD* FILLET , with cherry tomatoes, olives, capers, basil, oregano	16	GF
CATALAN STYLE SALTED COD* FILLET with potatoes, onion, celery, basil, tomatoes, lemon juice	16	GF
TUNA TARTARE WITH THAI COCONUT SOUP with mushrooms, galangal, lemongrass, ginger and lime juice	19	GF 

SIDE DISHES

VEGETABLES CAPONATA	8	V	GF
MIXED SALAD with julienne vegetables	5	V	GF
HOMEMADE POTATOES CRISPS	4	V	GF

DESSERT

TIRAMISU'	6	V	GF
CHEESECAKE with sour cherry jam	6	V	
MILLEFOGLIE destructured mille-feuille with chocolate flakes	6	V	
PAVLOVA with chantilly and peaches in syrup	6	V	

V= vegetarian

GF= naturally gluten free



= spicy

*Depending on product seasonality and availability, some might be frozen or quick-frozen

**Some of the products bought fresh could be blast-chilled by us, according to regulation CE 853/2004

The items on our menu contain allergens. Please advice our staff about any possible intolerances or food allergies, or if you are vegetarian or vegan (regulation CE 1169/2011)

