



STARTERS

- Chickpea hummus and olives tapenade with bread crostini 11 € V
- Suburra Special Fry: vegetables tempura - salted cod*, potatoes and wild fennel croquettes - meat and olives meatballs (beef and pork meat) 16 €
- Vegetables tempura 11 € V
- Salted cod*, potatoes and wild fennel croquettes 13 €
- Meat and olives fried meatballs (beef and pork meat) 13 €
- Moscardini alla Luciana - small octopus "Luciana-style" (tomato and garlic sauce) on frisella bread 13 €
- Fried fillets of breaded anchovies filled with burrata cheese 14 €
- Insalata di bollito - beef salad with green sauce (egg, parsley, vinegar, capers, anchovies in oil) and rice chips 12 € GF
- Italian Islands Millefeuille - carasau bread, vegetables caponata and burrata cheese 12 € V
- Salmon Sashimi with its eggs, salad with sprouts and sesame dressing 14 € GF

FIRST COURSES

- Spaghetti all'amatriciana with cured pork cheek, pecorino cheese, tomato sauce 13 €
- Spaghetti alla carbonara with egg sauce, cured pork cheek, pecorino cheese 13 €
- Spaghetti cacio e pepe with pecorino cheese and black pepper sauce 12 € V
- Ravioli stuffed with boneless pork roast meat, chicory and ricotta cheese with a broad bean and wild fennel cream 14 €
- Ravioli Roma-Milano stuffed with a cream of risotto alla milanese (saffron risotto), with roman style saltimbocca ragu (veal and ham sauce) 14 €
- Homemade gnocchi with codfish and 'puttanesca' sauce (olives, capers, oregano, basil, tomato) 14 €
- Scarpariello - large tube pasta with tomatoes, basil, parmesan cheese, pecorino and caciocavallo cheese 13 € V
- Melanzane alla parmigiana - Eggplant parmigiana (with tomato sauce, cheeses and basil) 11 € V GF

V = vegetarian SG = naturally gluten free S = 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. We use peanut oil for our fried foods.

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)





MAIN COURSES

- 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 a Thai coconut sauce (mushrooms, galangal, lemongrass, ginger, fish sauce, lime juice) 19 € GF S
- Vitello tonnato** - slices of aromatic veal served with a light tuna sauce (low-fat yogurt, tuna, egg yolk, anchovies, capers, parsley) 15 € GF
- Suburger** - beef burger (180 grams), Fiocco della Tuscia cheese, chickpea hummus, confit cherry tomatoes, served in a sandwich, with salad and homemade potato crisps 17 €
- Pulled Pork** - slightly smoked pork shoulder slow-cooked with spices, BBQ sauce, served on a piadina (thin white flower flatbread) with salad 17 €
- Beef Tartare** - knife cut with its classical flavourings, wrapped in a corn waffle with tandoori, macadamia nuts and tacos powder 18 € GF S
- Chicken Bloody Pepper** - our version of the Roman style chicken, with vodka, dehydrated celery and roasted pepper sauce 15 € GF
- Rabbit in the style of Ischia island** - with tomatoes, garlic, lemon juice, wine, rosemary, various aromas 17 € GF
- Pallocche cacio & ova** - egg and cheese meatballs with tomato sauce and basil 13 € V

SIDE DISHES

- Vegetables caponata** 8 € V GF
- Mixed salad with julienne vegetables** 5 € V GF
- Homemade potato crisps** 4 € V GF
- Mixed seasonal cooked vegetables** 6 € V GF
- Vignarola** (traditional roman side dish with artichokes, broad beans, fresh peas) 9 € V GF

DESSERT

- Tiramisù** 6 € V GF
- Cheesecake** with sour cherry jam 6 € V
- Millefoglie** - destructured mille-feuille with chocolate flakes 6 € V
- Pavlova** with chantilly and peach in syrup 6 € V
- Chocolate salami** 7 € V
- Fresh pineapple** 6 € V GF

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