



STARTERS

- Chickpea hummus and olives tapenade** with bread crostini 11€
- Suburra Special Fry:** vegetables tempura ~ salted cod, potatoes and wild fennel croquettes ~ meat and olives meatballs (beef and pork meat) 16€
- Vegetables tempura** 13€ ✓
- Salted cod, potatoes and wild fennel croquettes** 13€
- Meat and olives fried meatballs** (beef and pork meat) 13€
- Fried fillets of breaded anchovies** filled with burrata cheese 14€
- Bruschetta with burrata cheese and Cantabrian anchovies** 13€
- Bruschetta with burrata cheese and Neapolitan broccoletti** 13€ ✓
- Frisella bread with octopus*, olives and escarole** 12€
- Oven cooked ricotta cheese, vegetables caponata, carasau bread** 13€ ✓

FIRST COURSES (PASTA)

- Gnocchi Nerano Style** (fried zucchini, smoked provola cheese), with codfish strips 14€
- Melanzane alla Parmigiana** ~ aubergines parmigiana (baked with tomato sauce, cheese and basil) 13€ ✓✂
- Lasagna** ~ pan cooked pasta with white meat ragù (chicken, rabbit, turkey) and goat cheese flakes 14€
- Ravioli Roma ~ Milano** ~ stuffed with a cream of saffron risotto, with roman style 'saltimbocca' ragù (veal and ham sauce) 14€
- Gnocchi alla Sorrentina** ~ oven cooked homemade gnocchi, with tomato sauce, cheese, basil 13€ ✓
- Scarpariello** ~ large tube pasta with tomato sauce, basil, parmesan cheese, pecorino and caciocavallo cheese 13€ ✓
- Maccheroncini all'Amatriciana** ~ fresh short tube pasta with tomato sauce, cured pork cheek, pecorino cheese 13€
- Spaghetti alla Carbonara** with egg sauce, cured pork cheek, pecorino cheese 13€
- Maccheroncini Cacio e Pepe** ~ fresh short tube pasta with pecorino cheese and black pepper sauce 12€ ✓
- Bread basket** 2€

✓ = vegetarian

✂ = naturally gluten free

🔪 = spicy

*frozen product at origin

Depending on product seasonality and availability, some might be frozen at origin.

The fish intended to be eaten raw is blast-chilled by us, in order to ensure food integrity (in accordance with Regulation CE 853/2004).

Some of the products bought fresh could be blast-chilled by us, according to Regulation 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 17€
- Mediterranean style salted cod fillet** with cherry tomatoes, olives, capers, basil, oregano 17€ ✂
- Catalan style salted cod fillet** with potatoes, onion, celery, basil, tomatoes, lemon juice 17€ ✂
- Sea Bass 'Scapece' Style** - oven cooked with fried zucchini, vinegar, mint 20€ ✂
- Tuna tartare with a Thai coconut sauce** (mushrooms, galangal, lemongrass, ginger, lime, fish sauce) 20€ ✂✂
- Suburger** - beef burger (180 grams), served in a sandwich with cheese, chickpea hummus and confit cherry tomatoes, with salad and homemade potato crisps 17€
- Pulled Pork** - slightly smoked pork shoulder slow-cooked with spices, BBQ sauce, served in a sandwich with red cabbage and homemade potato crisps 17€
- Beef Tartare** - knife cut, with broccoletti, smoked herring and sesame gel 19€ ✂
- Roman style Chicken** - oven cooked, served with peppers and a corn tortilla 15€ ✂
- Rabbit in the style of Ischia island** - with tomatoes, garlic, lemon juice, wine, rosemary, aromas 17€ ✂
- Pallocche Cacio & Ova** - egg and cheese balls with tomato sauce and basil 13€ ✓
- Polpette al curry** - meatballs (beef and veal) in a curry sauce 15€ ✂
- Polpette alla cacciatora** - meatballs (beef and veal) with garlic, white wine, vinegar and rosemary sauce 15€
- Veal tongue with light tuna sauce** (low-fat yogurt, tuna, boiled egg, anchovies, capers, parsley) 15€ ✂

SIDE DISHES

- Mixed salad** with a variety of seeds (sesame, flax, sunflower) 6€ ✓✂
- Vegetables Caponata** 7€ ✓✂
- Seasonal mixed cooked vegetables** 6€ ✓✂
- Homemade potato crisps** 5€ ✓✂

DESSERT

- Tiramisù** 6€ ✓✂
- Cheesecake** with sour cherry jam 6€ ✓
- Millefoglie** - deconstructed millefeuille with chantilly and salted caramel 6€ ✓
- Pavlova** with chantilly and berries cream 6€ ✓
- Torta Caprese** (chocolate cake, almonds, hazelnuts) with lemon compote 6€ ✓✂
- Fresh pineapple** 6€ ✓✂

