



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) *for two people* 22€
- Vegetables tempura** 13€ V
- Salted cod, potatoes and wild fennel croquettes** 13€
- Meat and olives fried meatballs** (beef and pork meat) 13€
- Octopus 'Catalana', with celery, potatoes, cherry tomatoes, basil and lemon juice** 14€ ✂
- Bruschetta:** Spanish tomato - burrata and anchovies - sautéed artichokes and mint 13€
- Fennel, orange and olives salad** 12€ V ✂
- Italian salami platter, with bread basket** *for two people* 20€
- Puntarelle alla romana** - roman style puntarelle shoots (variant of chicory) with anchovy sauce 12€ ✂

FIRST COURSES (PASTA)

- Rigatoni all'Amatriciana** - fresh tube pasta with tomato sauce, cured pork cheek, pecorino cheese 14€
- Rigatoni alla Gricia** - fresh tube pasta with cured pork cheek and pecorino cheese sauce 14€
- Rigatoni alla Carbonara** - fresh tube pasta with egg sauce, cured pork cheek, pecorino cheese 14€
- Spaghettoni Cacio e Pepe** - thick spaghetti with pecorino cheese and black pepper sauce 13€ V
- Scarpariello** - large tube pasta with tomato sauce, basil, parmesan cheese, pecorino and caciocavallo cheese 14€ V
- Melanzane alla Parmigiana** - aubergines parmigiana (baked with tomato sauce, cheese and basil) 13€ V ✂
- Pappardelle** (flat pasta ribbons) with guinea fowl and artichokes ragù sauce 14€
- Gnocchi alla Sorrentina** - oven cooked homemade gnocchi, with tomato sauce, cheese, basil 13€ V
- Ravioli stuffed with ricotta e spinach** with tomato sauce and basil 13€ V
- Ravioli stuffed with boneless pork roast meat and chicory**, with a broad bean cream and fennel, pecorino and corn flour crumble 14€
- Gnocchi with sea bass and a pesto** of broccoli, pine nuts and dehydrated tomatoes 15€

Bread basket 2€

V = 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 advise our staff about any possible intolerances or food allergies, or if you are vegetarian or vegan (Regulation CE 1169/2011)





MAIN COURSES

Meat

- Grandmother meatballs (veal and beef)**, with tomato sauce and basil 15€
- Saltimbocca alla Romana** ~ roman style veal escalopes with ham and sage 16€
- Filetto** ~ **grilled fillet steak**, seasoned with mediterranean herbs oil 20€ ✂
- Rabbit in the style of Ischia island** ~ with tomatoes, garlic, lemon juice, wine, rosemary, aromas 17€ ✂
- Chicken 'Cacciatora style'** (garlic, vinegar, white wine, rosemary) with potatoes and corn crust 15€ ✂
- Pulled Pork** ~ slightly smoked pork shoulder slow-cooked with spices, BBQ sauce, served in a sandwich with red cabbage, with homemade potato crisps and salad 17€

Fish

- Mediterranean style salted cod fillet** with cherry tomatoes, olives, capers, basil, oregano 17€ ✂
- Fish & Chips Roman style** ~ batter fried codfish fillets with homemade potato crisps and red pepper sauce 17€
- Sea bass (oven cooked) with broccoli 'Scapece' cream** (fried roman broccoli, vinegar and mint) 20€ ✂
- Fried fillets of breaded anchovies** filled with burrata cheese 16€

Our row specialities

- Beef Tartare** ~ knife cut, with broccoletti, smoked herring and sesame gel 20€ ✂
- Tuna tartare with a Thai coconut sauce** (mushrooms, galangal, lemongrass, ginger, lime, fish sauce) 20€ ✂ ✂

Vegetarian

- Pallocche Cacio & Ova** ~ egg and cheese balls with tomato sauce and basil 13€ V

SIDE DISHES

- Mixed salad** with a variety of seeds (sesame, flax, sunflower) 6€ V ✂
- Sweet and sour cauliflower** 7€ V
- Homemade potato crisps** 5€ V ✂
- Seasonal mixed cooked vegetables** 6€ V ✂

DESSERT

- Tiramisù** 6€ V ✂
- Cheesecake** with sour cherry jam 6€ V
- Millefoglie** ~ destructured mille feuille with chantilly and salted caramel 6€ V
- Pavlova** with chantilly and berries cream 7€ V
- Torta al nocino** ~ chocolate cake with amaretti and walnut liquor, chantilly cream 7€ V
- Fresh pineapple** 6€ V ✂
- Lemon sorbet** 5€ V

