



OUR FRIED SPECIALTIES

- Suburra Special:** vegetable tempura ~ one cod, potatoes and wild fennel
croquette ~ one meat and olive meatball (beef and pork) 13
- Vegetable tempura 13 ✓
- Cod, potatoes and wild fennel croquettes 13
- Meat and olive fried meatballs (beef and pork) 13

- Chickpea hummus and olive tapenade with crostini 11
- Cuttlefish, celery and bottarga (cured fish roe) salad, seasoned with anchovies 14 ✂
- Creamed cod, toasted bread and giardiniera (pickled vegetables) 14
- Bruschetta (3 pieces): Tomato an ham ~ Burrata and anchovies ~ Artichoke cream and mint 13
- Oven cooked ricotta cheese and vegetable caponata, with a lentil waffle 13 ✓ ✂
- Italian salami platter (ham, mortadella, salami, coppa) for two people 22

FIRST COURSES (PASTA)

TRADITIONAL ROMAN 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 ✓

- Scarpariello** ~ large tube pasta with tomato sauce, basil, parmesan, pecorino and caciocavallo cheese 14 ✓
- Ravioli stuffed with ricotta and spinach** with tomato sauce and basil 13 ✓
- Melanzane alla Parmigiana** ~ aubergines parmigiana (baked with tomato sauce, cheese and basil) 14 ✓ ✂
- Riso Sorrentina** ~ oven cooked rice, with tomato sauce, parmesan, pecorino cheese and mozzarella 14 ✓ ✂
- Spaghettoni Luciana style**, with octopus, tomato sauce and olives 14
- Ravioli stuffed with roast pork meat and chicory**, with a broad bean cream and a fennel and pecorino crumble 14

✓ = 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

Meat

- Grandma's meatballs (veal and beef)** with tomato sauce and basil 16
- Saltimbocca alla Romana** ~ roman style veal escalopes with ham and sage 17 ✂
- Filetto** ~ **grilled fillet steak (beef)**, seasoned with mediterranean herb oil 21 ✂
- Pulled Pork** ~ lightly smoked pork shoulder slow-cooked with spices, BBQ sauce, served in a sandwich with red cabbage, with homemade potato crisps and salad 17
- Roman style Chicken** ~ oven cooked, served with peppers and a corn tortilla 16 ✂

Fish

- Mediterranean style cod fillet** with cherry tomatoes, olives, capers, basil, oregano 18 ✂
- Fish & Chips Roman style** ~ batter fried cod fillets with homemade potato crisps and red pepper sauce 18
- Sea bass 'Scapecce' style** ~ oven cooked, with fried roman zucchini, vinegar and mint 21 ✂

Vegetarian

- Pallocche Cacio & Ova** ~ egg and cheese balls with tomato sauce and basil 14 ✓

OUR SUMMER SPECIALS

- Beef Tartare** ~ knife cut, with broccoletti, smoked herring and sesame cream 21 ✂
- Vitello tonnato** ~ slices of aromatic veal served with a light tuna sauce (low-fat yogurt, tuna, egg yolk, anchovies, capers, parsley) 16 ✂
- Catalana style cod fillet** ~ with potatoes, onions, celery, tomato, basil and lemon juice 18 ✂

SIDE DISHES

- Mixed salad** with a variety of seeds (sesame, flax, sunflower) 6 ✓ ✂
- Vegetable caponata** (sicilian mixed vegetable stew) 7 ✓ ✂
- Homemade potato crisps** 5 ✓
- Seasonal steamed mixed vegetables** 6 ✓ ✂

DESSERT

- Tiramisù** 6 ✓ ✂
- Cheesecake** with a tozzetti biscuit crumble 7 ✓
- Messy Millefoglie** ~ Millefeuille with chantilly and salted caramel 6 ✓
- Pavlova** with chantilly, marinated strawberries and chocolate 7 ✓
- Torta al nocino** ~ chocolate cake with amaretti, walnut liquor and chantilly 7 ✓
- Fresh pineapple** 6 ✓ ✂
- Biscuits** 4 ✓

Cover charge 1,5

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