

STARTERS

- Chickpea hummus and olive tapenade with crostini 11
- Suburra Special Fry: Vegetable tempura - Meat and olive meatballs (beef and pork) - Cod, potatoes and wild fennel croquettes (for two people) 22
- Vegetable Tempura 12,5 V
- Cod, potatoes and wild fennel croquettes 12,5
- Meat and olive fried meatballs (beef and pork) 12,5
- Bruschetta (3 pieces): Tomato and ham - Burrata, anchovies and puntarelle shoots - Artichoke cream and sun-dried tomatoes 13
- Italian mixed salami and cheese platter with bread basket (for two people) 22
- Roman style puntarelle shoots (variant of chicory) with anchovy sauce 12 ✂

PASTA

- Rigatoni Amatriciana - fresh tube pasta with tomato sauce, cured pork cheek, pecorino cheese 12
- Rigatoni Gricia - fresh tube pasta with cured pork cheek and pecorino cheese sauce 12
- Rigatoni Carbonara - fresh tube pasta with egg sauce, cured pork cheek, pecorino cheese 12
- Spaghetti Cacio e Pepe with pecorino cheese and black pepper sauce 12 V
- Lasagna with beef ragout, mozzarella and béchamel 14
- Melanzane alla parmigiana - aubergines parmigiana (baked with tomato sauce, cheese and basil) 14 V ✂
- Ravioli stuffed with ricotta and spinach with tomato sauce and basil 13 V
- Scarpariello - large tube pasta with tomato sauce, basil, parmesan, pecorino and caciocavallo cheese 14 V
- Spaghetti Luciana style, with octopus stew, tomato sauce and olives 15
- Pasta with potatoes and provola cheese 11 V

Cover charge 1,5

V = vegetarian ✂ = gluten free

*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 - roman style veal escalopes with ham and sage 18 ✂
- Grilled beef fillet seasoned with mediterranean herb oil 22 ✂
- Chicken cutlet in a sandwich with our ketchup, salad and homemade potato crisps 17
- Beef tartare, knife cut with puntarelle shoots, smoked herring, sesame gel 22 ✂
- Porchetta (roman style grilled roast pork), chickpea hummus and seasonal steamed mixed vegetables 18 ✂

FISH

- Mediterranean style cod fillet with cherry tomatoes, olives, capers, basil 18 ✂
- Fish & Chips Roman style - batter fried cod fillets with homemade potato crisps and red pepper sauce 18

VEGETARIAN

- Egg and cheese balls with tomato sauce and basil 14 V

SIDE DISHES

- Mixed salad with sesame, flax and sunflower seeds 6 V ✂
- Homemade potato crisps 5 V ✂
- Seasonal steamed mixed vegetables 6,5 V ✂
- Baked potatoes 6 V ✂

DESSERT HOME MADE

- Tiramisù 6V ✂
- Messy Millefoglie - Millefeuille with chantilly and salted caramel 6 V
- Pavlova with chantilly and berries cream 7 V
- Chocolate cake with amaretti, walnut liquor and chantilly 6,5 V
- Ricotta and cherry tart 7 V
- Fresh pineapple 6 V ✂