

STARTERS

- Chickpea hummus and olive tapenade with crostini 11
- Suburra Special Fry: Vegetable tempura - Meat and olive meatballs (beef and pork) - Fish, potatoes and wild fennel croquettes (for two people) 22
- Vegetable Tempura 12,5 ✓
- Fish, potatoes and wild fennel croquettes 12,5
- Meat and olive fried meatballs (beef and pork) 12,5
- Bruschetta (3 pieces): Tomato and ham - Burrata and broccoli rabe - Artichoke cream and dried tomatoes 13
- Italian mixed salami and cheese platter with bread basket (for two people) 22
- Octopus and potato salad 13 ✂
- Oven cooked Ricotta cheese with vegetable Caponata and lentil waffle 12 ✓✂

PASTA

- Rigatoni Amatriciana - fresh tube pasta with tomato sauce, cured pork cheek, pecorino cheese 13
- Rigatoni Gricia - fresh tube pasta with cured pork cheek and pecorino cheese 13
- Rigatoni Carbonara - fresh tube pasta with egg sauce, cured pork cheek, pecorino cheese 13
- Spaghetti Cacio e Pepe with pecorino cheese and black pepper sauce 13 ✓
- Lasagna with beef ragout, mozzarella and béchamel 14
- Melanzane Parmigiana - aubergines parmigiana (baked with tomato sauce, cheese and basil) 14 ✓✂
- Ravioli stuffed with ricotta and spinach with tomato sauce and basil 14 ✓
- Scarpariello - large tube pasta with tomato sauce, basil, parmesan, pecorino and caciocavallo cheese 14 ✓
- Spaghetti Luciana style, with octopus stew, tomato sauce and olives 15
- Riso Sorrentina - oven cooked rice with tomato sauce, parmesan, pecorino cheese and mozzarella 14 ✓✂

Cover charge 1,5

✓ = vegetarian ✂ = naturally 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 17
- Saltimbocca - roman style veal escalopes with ham and sage 18 ✂
- Grilled beef fillet seasoned with mediterranean herb oil 22 ✂
- Roman style Chicken - oven cooked, with red peppers and a corn tortilla 17 ✂
- Beef Tartare - knife cut with friarielli, smoked herring, sesame gel 22 ✂
- Vitello tonnato - slices of aromatic veal with tuna sauce (yogurt, tuna, boiled egg, anchovies, capers) 17 ✂

FISH

- Mediterranean style cod fillet with cherry tomatoes, olives, capers, basil 19 ✂
- Fish & Chips Roman style - batter fried cod fillets with homemade potato crisps and red pepper sauce 19
- Catalan style cod fillet with potatoes, onions, celery, tomato, basil, lemon juice 19 ✂
- Sea bream - oven cooked, with fried zucchini, vinegar and mint 22 ✂

VEGETARIAN

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

SIDE DISHES

- Mixed salad with sesame, flax and sunflower seeds 6 ✓ ✂
- Homemade potato crisps 5 ✓ ✂
- Seasonal steamed mixed vegetables (beets, broccoletti, chicory, escarole) 6,5 ✓ ✂
- Baked potatoes 6 ✓ ✂
- Vegetable caponata - Sicilian sweet and sour mixed vegetable stew (aubergines, peppers, onions, olives, celery, carrots, pine nuts, dried grapes) 7 ✓ ✂

DESSERT HOME MADE

- Tiramisù 6,5 ✓ ✂
- Messy Millefoglie - Millefeuille with chantilly and salted caramel 6 ✓
- Pavlova with chantilly and berries cream 7 ✓
- Chocolate cake with amaretti, walnut liquor and chantilly 7 ✓
- Cheesecake with sour cherry jam and tozzetti biscuit crumble 7 ✓
- Fresh fruits 6 ✓