

◆ Starters ◆

Cherry tomatoes panzanella, buffalo mozzarella and fresh basil (1,7)
14,00

Crispy prawns* with ginger and lemon in kataifi pastry
served with homemade mayo (1, 2, 3)
16,00

Deep fried zucchini flowers filled with Agerola's Mozzarella
and cantabrian anchovies (gluten free) (4, 7)
12,00

Roman style egg in tripe (3,7)
(Organic eggs, Inserbo's tomatoes, pecorino romano cheese, mint)
13,00

Bread, butter and anchovies (1, 4, 7)
(homemade wholemeal spelt bread, Normandy butter vanilla flavored and cantabrian anchovies)
11,00

Eggplant sweet and sour caponata, sword fish (4, 8, 9)
18,00

◆ Primi ◆

Fettuccine degli Angeli
(Normandy butter, parmesan cheese and toasted sesame) (1, 3, 7, 11)
15,00

Rigatone Romano all' Amatriciana (1, 7) Carbonara (1, 3, 7) or Gricia (1, 7)
14,00

Traditional Tonnarelli cacio e pepi (1, 7)
14,00

Homemade Ravioli (1, 3, 7) (just ask for today's filling)
16,00

Tonnarelli clams and roman zucchini blossom lemon flavored (1, 14)
20,00

Today's soup
14,00

In this place the “scarpetta” is allowed!

◆ Secondi ◆

Stuffed squid with escarole, pine nuts, anchovies, raisins on cacio e pepe sauce (1, 7, 8, 14)
24,00

Tuna steak tagliata with fresh mint pesto
25,00

Tender Lamb ribs served with sweet potatoes purè
25,00

Grilled sliced up beef Italian style with roasted potatoes
28,00

Oven baked eggplant rolls filled with provola cheese
and basil in tomato sauce (7)
16,00

Slow cooked red suckling pig (3, 7, 10)
23,00

Vegetable balls and provolone cheese with orange flavored sweet(1, 3, 7, 8)
16,00

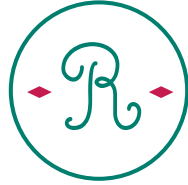
◆ Side dishes ◆

Garbatella’s potatoes (Enzo’s mum recipe): stewed with onion, fennel,
pepper and bay leaves blended with wine and vinegar (12)
7,00

Cicory roman way
7,00

Seasonal salad
8,00

Homemade bread basket
3,00



Allergens

In this room we serve smooth and carbonated drinking water.

Please inform the staff of any intolerances before ordering.

In use blast chiller. Frozen products indicated with an asterisk*.

During preparations in the kitchen cross-contamination cannot be excluded. Therefore, our dishes may contain the following allergenic substances in accordance with reg. Eu 1169/11, highlighted in the menu with the numerical legend indicated:

1. Cereals containing gluten, namely: wheat (such as spelt and khorasan wheat), rye, barley, oats or their hybridised strains, and products thereof;
2. Crustaceans and products thereof;
3. Eggs and products thereof;
4. Fish and products thereof;
5. Peanuts and products thereof;
6. Soybeans and products thereof;
7. Milk and products thereof (including lactose);
8. Nuts, namely: almonds, hazelnuts, walnuts, cashews, pecan nuts, brazil nuts, pistachio nuts, macadamia or queensland nuts, and products thereof, except for nuts used for making alcoholic distillates including ethyl alcohol of agricultural origin;
9. Celery and products thereof;
10. Mustard and products thereof;
11. Sesame seeds and products thereof;
12. Sulphur dioxide and sulphites at concentrations of more than 10 mg/kg or 10 mg/litre in terms of the total so 2 which are to be calculated for products as proposed ready for consumption or as reconstituted according to the instructions of the manufacturers;
13. Lupin and products thereof;
14. Molluscs and products thereof.



Wifi user: Ospiti
Password: ristoro2004



ristorodegliangeli.com