

to
Start



ANTIPASTO

Antipasto RE•DI•ROMA® ^{1,2,3,4,5,7} **24,00 €**

Italian salami platter with local cheese, roasted mortadella with balsamic vinegar glaze, little toasted rustic bread, buffalo mozzarella, fried squash blossom

Italian salami platter with local cheeses ^{1,3} **18,00 €**

Buffalo mozzarella with ham ³ **14,00 €**

Bruschetta toasted bread topped with tomatoes, buffalo mozzarella, basil and extra virgin oil. ^{1,2,3,4} **6,00 €**

Bruschetta toasted bread topped with fried chicory, crunchy bacon and roman cheese. ^{1,3,4} **7,00 €**

Bruschetta with porcini mushrooms. ^{1,3,4} **7,00 €**

FRIED

RE•DI•ROMA® GRAND FRIED ^{1,2,3,4,5,7} **24,00 €**

Crispy potato chips with roman cheese, stir vegetables, fried squash blossoms, small stuffed pizza, crispy cod fillets

Crispy potato chips topped with roman cheese and black pepper * ⁷ **6,00 €**

Fried crispy vegetables * ^{1,2,3,4,5,7} **6,50 €**

Fried squash blossom, stuffed with mozzarella and anchovy * ^{1,2,3,4,5,7} (1 piece) **4,50 €**

Crispy cod fillet (1 piece) ^{1,2,3,4,5,7} **4,50 €**

PIZZOTTELLE (small fried pizza stuffed with):

Amatriciana sauce (tomatoes, bacon, roman cheese) ^{1,2,3,4,5,7} **4,50 €**

Buffalo Burrata cheese, Bologna's Mortadella and pistachio ^{1,2,3,4,5,7} **4,50 €**

Brie cheese and ham ^{1,2,3,4,5,7} **4,50 €**

Datterino tomatoes, buffalo mozzarella and basil ^{1,2,3,4,5,7} **4,50 €**

LE PASTE home made Fresh egg pasta

Carbonara ^{1,2,3,6} **13,50 €**

Pasta with bacon, eggs, black pepper and roman cheese

Amatriciana ^{1,2,3,6} **13,00 €**

Pasta with tomato sauce, bacon, black pepper and roman cheese

Gricia ^{1,2,3,6} **13,00 €**

Pasta with bacon, black pepper and roman cheese

Pasta with zucchini, bacon, black pepper and roman cheese ^{1,2,3,6} **14,00 €**

Cacio e Pepe ^{1,2,3} **13,00 €**

Pasta with roman cheese and black pepper

Cacio e pepe RE•DI•ROMA® ^{1,2,3} **14,00 €**

Pasta with roman cheese, gorgonzola cheese, and black pepper.

Pasta with Buffalo mozzarella, tomato sauce Olives, Basil, Parmesan cheese and Oregano ^{1,2,3} **14,50 €**

Fettuccine with porcini mushroom, crispy bacon and roman cheese ^{1,2,3,6} **16,00 €**

Pasta with Mint and zucchini pesto, nutmeg, crispy bacon and roman cheese ^{1,2,3,4,6} **14,50 €**

MEAT



Roman Oxtail ^{1,5,6} **24,00 €**

The patient art of processing: 18 hours of vacuum cooking, followed by an additional 5 hours of slow cooking tomatoes souce, celery, onion, carrots, salt, black pepper, dark chocolate, cloves, white wine

Saltimbocca alla romana ^{1,6} **16,50 €**

Sliced veal with ham, sage, flour and black pepper, simmered in white wine (toothpick inside)

Abbacchio alla cacciatora from Lazio ^{1,3,6} **19,50 €**

Seasoned lamb with herbs, simmered in balsamic vinegar and white wine

Trippa alla romana ^{5,6} **14,00 €**

Beef' tripe stomach with tomatoes sauce, celery, onion, carrot, mint and laurel, roman cheese

Sliced beef' sirloin with grilled vegetables and baked potatoes ³ **27,00 €**

Beef' Entrecôte with grilled vegetables and potatoes ³ **27,00 €**

Straccetti Rucola ³ **16,50 €**

Strips of beef with rucola salad, shaved Parmesan and black pepper



VEGETABLES

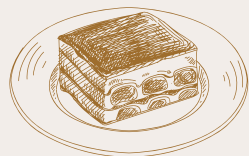
Stir fried chicory with garlic, chili pepper and extra virgin olive oil **6,50 €**

Grilled vegetables (zucchini, aubergines and red radicchio) **6,50 €**

Grilled red Radicchio **6,50 €**

Baked potatoes ³ **6,50 €**

Salad with buffalo mozzarella, toasted bread, cherry tomatoes and olives ^{1,3} **12,00 €**



DESSERTS

Cheesecake RE•DI•ROMA® with wild berry ^{1,2,3,4} **7,00 €**

Cheesecake RE•DI•ROMA® with caramel and hazelnuts ^{1,2,3,4} **7,00 €**

Cheesecake RE•DI•ROMA® with chocolate ^{1,2,3,4} **7,00 €**

Semifreddo * with nougat and chocolate ^{1,2,3,4} **7,50 €**

Tiramisù ^{1,2,3} **7,00 €**

Molten chocolate lava cake ^{1,2,3,4} **7,00 €**

Pineapple **6,00 €**

Home made jam tart ^{1,2,3,4} **7,00 €**

INFO

Extra Bread **1.50 €**

Service/person **2.00 €**

“L.R. 29 Nov. 2006 N° 21 art.16”

**Kitchen closing at lunch: 14,30
dinner: 22,30**

FOOD ALLERGY NOTICE

Dear customer our staff is glad to help you choosing the best meal related to any specific food allergy or intolerance issue. We hope to find the best solution to satisfy your experience in Trattoria Re di Roma and meet your specific needs. Please be informed that food cooked here may contains allergens, if in doubt, kindly ask a member of our staff about the ingredients.

Some products may have been subjected to thermal abatement of the temperature, in order to guarantee their quality and integrity



SOFT DRINK

Still or sparkling micro-filtered water **2,50 €**

(Legislative Decree 101/2003 distributed by H2O srl)

Coca Cola/zero 0,33 **3,50 €**

Fanta 0,33 **3,50 €**

Sprite 0,33 **3,50 €**

Caffè espresso **2,00 €**



ALCHOLIC BEVERAGE

TENUTA MARTINO V° CASTELLI ROMANI

Wine Red: Blend of Syrah and Merlot

Wine White: Chardonnay

Glass **4,50 €**

0,5 LT **7,50 €**

1 LT **13,00 €**

Beer Nastro Azzurro in bottle 0,33cl ⁶ **4,50 €**

Beer Nastro Azzurro in bottle 0,62cl ⁶ **5,50 €**

Beer Peroni Gran Riserva 0,33cl ^{1,6} **6,00 €**
(Red, Double malt, Blanche)

Liquors ⁶ **4,50 €**

White grappa ⁶ **5,00 €**

Barrique grappa ⁶ **6,00 €**

Aperol Spritz/Campari ⁶ **8,50 €**