



Grazia & Graziella

Il piacere
con Amore
Yang
Litali



a Roma .. da Scipione A.

⊗ For gluten free dishes
ask the dining room staff

Starters

- Tris bruschettas Tomatoes, Mozzarella & raw ham, Mozzarella & scapece courgettes (courgettes, garlic, white wine, vinegar) € 8,50
- **CRISPY ROMAN ARTICHOKE** € 7,50
- Grilled Garden Vegetables with Buffalo Milk Mozzarella and Walnuts € 12,00
- **FRENCH FRIES CHEESE** and Pepper € 8,50
- **DELICIOUS FRIED SQUIDS** € 16,50
- Fried Mix Riceballs Amatriciana, Meat, Cheese and Pepper and Potatoes Croquettes (Mignon 8 pz) € 9,50
- **ARTICHOKE FLAN** on cream cheese and pepper € 9,50



SPAGHETTI & RAVIOLI

Water, ground flour, eggs, some energy and so much taste. All kinds of pasta have Grana Padano Dop e and Pecorino cheese. If you do not want just tell us before :)

- **TONNARELLI** Cacio e Pepe (Cheese and Pepper) € 10,00
- Ravioli, Ricotta and Spinach with Butter and Sage € 12,00
- Ravioli, Ricotta and Spinach with Tomato and Basil € 12,00
- **TONNARELLI** Carbonara (Egg, Bacon and Cheese) € 11,50
- Tonnarello **GRAZIA E GRAZIELLA** (Tomatoes, Eggplants, Olives and Capers) € 11,00
- **TONNARELLI GRICIA** WITH RED WINE (Bacon, Cheese and Pepper) € 11,50
- **AMATRICIANA** (Pasta with Tomato Sauce, Bacon and Cheese) € 11,50
- **SQUID SOUP** with Chickpeas and Croutons € 145,50



* king tasting plate € 20,50

- Italian Ham/Salami, Cheese and Walnuts

delicate tasting plate € 19,50

- Vegetables from the Garden with assorted Cheese and Walnuts



PAN PER FOCACCIA

- Hot Bread (Oil E.V.O. and Rosemary) € 5,50

The great classics

- Caprese of Buffalo Mozzarella and Tomatoes € 11,50
- Bresaola (Dried Beef) with Grana Cheese and Rocket Salad € 12,50
- Raw Ham and Buffalo Milk Mozzarella € 12,00

PINSA

DELICATE, CRISPY, LEAVENED FOR 48 HOURS,
WITH 4 ORGANIC FLOURS AND EXTRA VIRGIN OIL

- Pinsa Margherita (Tomatoes, Mozzarella, Basil) € 10,00
- Pinsa Funghi (Tomatoes, Mozzarella, Mushrooms) € 10,50
- Pinsa Cacio e Pepe (Mozzarella, Cheese and Pepper) € 10,00
- Pinsa Contadina (Tomatoes, Mozzarella, Zucchini, Eggplants, Peppers) € 12,50
- Pinsa Napoli (Tomatoes, Mozzarella, Anchovies, Origano) € 10,50
- Pinsa Parma (Tomatoes, Mozzarella, Raw Ham) € 13,00
- Pinsa Quattro Formaggi Bianca 4 cheese (Blue cheese, Mozz., Provola, Brie) € 10,50
- Pinsa Diavola (Tomatoes, Mozzarella, Spicy Salami) € 11,50
- Pinsa Capricciosa (Tomatoes, Mozzarella, Cooked ham, Egg, Olives, Artichoke and Mushrooms) € 13,00
- Pinsa Boscaiola (Mozzarella, Mushrooms and Sausage) € 12,50
- Pinsa Tonno (Tomatoes, Mozzarella, Tuna, Onions, Capers) € 12,50
- Pinsa Bufalina (Cherry Tomato, Buffalo Milk Mozzarella, Basil) € 15,50

SPECIALS SEASONED RAW

- Pinsa Sorrento (Buffalo Milk Mozzarella, Cherry Tomatoes, Rocket Salad) € 14,00
- Pinsa Enna (Buffalo Milk Mozzarella, Raw Ham and Rocket salad) € 14,50
- Pinsa Bologna (Pesto sauce, Mortadella, Buffalo Milk Mozzarella and Pistachios) € 14,50
- Pinsa Salmone e Kaori (Philadelphia cheese, Smoked Salmon, Rocket Salad and Pine Nuts) € 14,50
- Pinsa Bresaola (Bresaola Dried Beef, Rocket Salad and Grana Cheese) € 13,50

Meat with Side dish

- Meatballs in Tomato Sauce with Roast Potatoes € 17,50
- Giant Fried Veal cutlet Milanese with Green Salad and •French Fries € 18,50
- Sliced Beef with White Wine, Rocket Salad, Dried tomatoes, Grana Padano Dop and Roast Potatoes € 19,50
- Chicken with mustard and Roast Potatoes € 16,50
- Beef's Entrecote sliced with Roast Potatoes € 21,50
- Beef Burger with •French Fries € 16,50
- (200 gr Meat, Cheddar, Bacon, Onion, Eggplant, Lettuce, Tomatoes and with/without Bread)
- Meatballs Cacio e Pepe (cheese and pepper) with sautéed chicory (garlic, chilli) and baked potatoes € 17,00

Salads

- PASQUINO (Mixed Salad, Cherry Tomato, Buffalo Milk mozz., Corn, Olives, Carrots) € 11,50
- SAVELLI (Mixed salad, Tuna, Corn, Olives, Eggs, Anchovy, Tomatoes) € 12,00
- GOVERNO VECCHIO (Rocket-salad, smoked Salmon, Blue Cheese and Pinuts) € 11,50
- TORMILLINA (Mixed Salad, Feta-cheese, Tomatoes, Olives and Corn) € 11,00
- GIULIA (Mixed salad, Tuna, Corn, Olives, Tomatoes and Avocado) € 12,00

SIDE DISHES

- French Fries € 5,00
- Grilled Vegetables € 6,00
- Roast Potatoes € 5,00
- Chicory (garlic, chilli) € 5,00
- Green Salad € 4,50

dessert Grazia

- tiramisù' Homemade "Specialità Mimi e Cocò" € 7,00
- Homemade Chocolate Salami with Whipped Cream € 6,00
- COPPA CHEFS crumbled pastry with Mascarpone and Nutella/ Berries € 6,00
- Pannacotta Strawberry/Chocolate € 6,00
- cheesecake with Berries / Chocolate € 6,50
- hot chocolate pie € 7,00



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We kindly advise our customers that, as necessary, the products marked with the symbol • are subjected in compliance with the provisions of the reg. CE 853/2004 annex III section VIII chapters 3 letter D, 1 to preventive remediation through freezing. Ask the dining room staff. Our customers and their allergies are the most "special in the world", always specify and ask for allergen menus.