



Grazia & Graziella

a Roma .. da Scipione A.

Starters



⊗ For gluten free dishes ask the dining room staff.

- **TRIS BRUSCHETTAS** Tomato, mozzarella and ham , Cream Cheese, Salmon and Lime € 10,00
- **GRILLED GARDEN** Vegetables with Buffalo Milk Mozzarella and Walnuts € 14,50
- **FRENCH FRIES CHEESE** and Pepper € 8,50
- **DELICIOUS FRIED SQUIDS** € 17,50
- **FRIED MIX** Riceballs Amatriciana, Meat, Cheese and Pepper and Potatoes Croquettes (Mignon 8 pz) € 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) € 10,50
- Ravioli, Ricotta and Spinach with Butter and Sage € 12,50
- Ravioli, Ricotta and Spinach with Tomato and Basil € 12,50
- **TONNARELLI** Carbonara (Egg, Bacon and Cheese) € 12,50
- Tonnarello **GRAZIA E GRAZIELLA** (Tomatoes, Eggplants, Olives and Capers) € 11,50
- **TONNARELLI GRICIA** with mint and lime (Bacon, Cheese and Pepper) € 12,00
- **TONNARELLI AMATRICIANA** (Tomato Sauce, Bacon and Cheese) € 12,00



king tasting plate € 22,00

- 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) € 6,00

The great classics

- Caprese of Buffalo Milk Mozzarella and Tomatoes € 12,50
- Bresaola (Dried Beef) with Grana Cheese and Rocket Salad € 13,50
- Raw Ham and Buffalo Milk Mozzarella € 14,00
- Raw Ham and Melon € 13,50

PINSA

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

- Pinsa Margherita (Tomatoes, Mozzarella, Basil) € 10,50
- Pinsa Funghi (Tomatoes, Mozzarella, Mushrooms) € 11,00
- Pinsa Cacio e Pepe (Mozzarella, Cheese and Pepper) € 10,50
- Pinsa Contadina (Tomatoes, Mozzarella, Zucchini, Eggplants, Peppers) € 13,00
- Pinsa Napoli (Tomatoes, Mozzarella, Anchovies, Origano) € 11,00
- Pinsa Parma (Tomatoes, Mozzarella, Raw Ham) € 13,50
- Pinsa Quattro Formaggi Bianca 4 cheese (Blue cheese, Mozz., Provola, Grana Cheese) € 11,00
- Pinsa Diavola (Tomatoes, Mozzarella, Spicy Salami) € 12,00
- Pinsa Capricciosa (Tomatoes, Mozzarella, Cooked ham, Egg, Olives, Artichoke and Mushrooms) € 13,50
- Pinsa Boscaiola (Mozzarella, Mushrooms and Sausage) € 13,00
- Pinsa Tonno (Tomatoes, Mozzarella, Tuna, Onions, Capers) € 13,00
- Pinsa Bufalina (Cherry Tomato, Buffalo Milk Mozzarella, Basil) € 16,00
- Crostino (Mozzarella Cheese, Cooked Ham, E.V.O. olive Oil) € 13,50

SPECIALS SEASONED RAW

- Pinsa Sorrento (Buffalo Milk Mozzarella, Cherry Tomatoes, Rocket Salad) € 14,50
- Pinsa Enna (Buffalo Milk Mozzarella, Raw Ham and Rocket salad) € 15,00
- Pinsa Bologna (Pesto sauce, Mortadella, Buffalo Milk Mozzarella and Pistachios) € 15,00
- Pinsa Salmone e Kaori (Philadelphia cheese, Smoked Salmon, Rocket Salad and Pine Nuts) € 15,00
- Pinsa Bresaola (Bresaola Dried Beef, Rocket Salad and Grana Cheese) € 14,00

Second Courses

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 bites** with cream of peppers, dried tomatoes and baked potatoes € 16,50
- **Beef's Entrecote** sliced with Roast Potatoes € 21,50
- **Beef Burger** with •French Fries (200 gr Meat, Cheddar, Bacon, Onion, Eggplant, Lettuce, Tomatoes and with/ without Bread) € 16,50
- **Meatballs Cacio e Pepe** (cheese and pepper) with sautéed chicory (garlic, chilli) and baked potatoes € 17,00
- **Eggplant and Provolone balls** on tomato soup with chicory (garlic and chili) and baked potatoes. € 16,00

Salads

- PASQUINO (Mixed Salad, Cherry Tomato, Buffalo Milk mozz., Corn, Olives, Carrots) € 12,50
- SAVELLI (Mixed salad, Tuna, Corn, Olives, Eggs, Anchovy, Tomatoes) € 13,00
- GOVERNO VECCHIO (Rocket-salad, smoked Salmon, Blue Cheese and Pinuts) € 12,50
- TORMILLINA (Mixed Salad, Feta-cheese, Tomatoes, Olives and Corn) € 12,00
- GIULIA (Mixed salad, Tuna, Corn, Olives, Tomatoes and Avocado) € 13,00

SIDE DISHES

- French Fries € 6,50
- Roast Potatoes € 6,00
- Green Salad € 6,00
- Grilled Vegetables € 7,00
- Chicory (garlic, chilli) € 6,00

dessert Grazia

- **tiramisu'** Homemade "Specialità Mimi e Cocò" € 7,00
- Homemade Chocolate Salami with Whipped Cream € 6,50
- COPPA CHEFS crumbled pastry with Mascarpone and Nutella/ Berries € 7,00
- Pannacotta Strawberry/Chocolate € 6,00
- **cheesecake** with Berries / Chocolate € 6,50
- **kinder bueno ice cream cake** € 7,00
- CUP OF FRESH STRAWBERRIES with •cream ice cream € 8,50
- **lime and passion fruit parfait** € 6,00



"Stock - Chamb - and wh - Amo - Literati"

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.

Service to the Guys who served You and Smiled 3%