



SALUMERIA CON CUCINA

**FOODS TO REPORT FOR INTOLERANCE
AND FOOD ALLERGIES**

-  GRAINS WITH GLUTEN
-  SHELLFISH
-  EGGS
-  FISH
-  PEANUTS
-  SOY
-  MILK AND LACTOSE
-  NUTS (ALMONDS, HAZELNUTS, WALNUTS, PISTACHIOS)
-  CELERY
-  MUSTARD
-  SESAM SEEDS
-  SULFUR DIOXIDE AND SULPHITES IF ABOVE CERTAIN CONCENTRATIONS
-  LUPINS
-  CLAMS

**PLEASE REPORT ANY FURTHER INTOLERANCE
THAN THOSE WRITTEN ABOVE**

**ALL ROOMS ARE TREATED WITH CONTINUOUS CYCLE AIR PURIFICATION,
ACTIVE PURE CERTIFIED SYSTEM**

VISIT OUR E-SHOP shop.roscioli.com

The easier cooking seems, the more it needs to be watched, as the margin of error is bound to increase.

Fulvio Pierangelini

OUR COCKTAILS

ROSCIOLI COCKTAIL “ARIDAJE” (A ROMAN EXCLAMATION FOR “HERE WE GO AGAIN”)	13,00
SPRITZ (APEROL, CAMPARI)	12,00
SPRITZ AGRUMETTO ROSCIOLINO (LEMON)	12,00
NEGRONI	12,00
AMERICANO	12,00
MILANO-TORINO ORGANIC (TUSCAN VERMOUTH FRANCO AND AMARO AMIATA)	15,00
PERINI (BELLINI TWIST WITH PICCIOLA PEAR RATAFIA AND NATURALLY RE-FERMENTED ITALIAN RIESLING)	15,00
OUR VERMOUTH “REGOLA VII”	12,00
GIN TONIC TRAVEL	13,00
ROSCIOLI ERREGIN ROMAN DRY GIN	ITALY (UMBRIA)
juniper, roman mint, Roscioli pepper blend, angelica, coriander	
LONDON DRY GIN DI FREGENE	ITALY (LAZIO)
juniper, iris, lemon, pine nuts from Fregene’s pine forest, rose, calendula, orange blossom, petit grain, fresh bergamot, myrtle, pepper grass, walnuts, cassia, angelica, oak and sandalwood	
SPECK LONDON DRY GIN	ITALY (TRENTINO)
smoked juniper, pepper, allspice, rosemary, coriander	
BATHTUB OLD TOM GIN	ENGLAND
juniper, coriander, orange peel, cassia bark, cardamom, cloves	
HENDRICK’S DISTILLED GIN	SCOTLAND
yarrow, coriander, juniper, cubeb berries, elderflower, orange and lemon peel, angelica and iris root, damask rose petals and cucumber	
NIKKA COFFEY GIN	JAPAN
juniper, yuzu, hamatsu, kabosu, sansho pepper	
NON-ALCOHOLIC GIN	
selection of non-alcoholic gin according to availability	

OUR SELECTION ACCIUGHE

CANTABRIA

LA BURRATA PUGLIESE CON ALICI 26,00
burrata cheese with anchovies from Cantabrian Sea



BOCCONI DI BUFALA E ALICI DEL MAR CANTABRICO 18,00
3 small buffalo DOP mozzarella served with Cantabrian Sea anchovies, zucchini “alla scapece” and evo oil



ACCIUGHE 26,00
Cantabrian Sea anchovies selection served with toasted bread, sweet vanilla butter from Saint-Malo and French “yuzu” butter



ACCIUGHE EXTRA “00” 30,00
Cantabrian Sea extra anchovies selection “00” served with toasted bread, sweet vanilla butter from Saint-Malo and French “yuzu” butter



ACCIUGHE EXTRA “000” 45,00
Cantabrian Sea extra anchovies selection “000” served with toasted bread, sweet vanilla butter from Saint-Malo and French “yuzu” butter (subject to availability)



MEDITERRANEO

ALICI FRITTE 17,00
fresh fried anchovies from Adriatic Sea served with homemade tartar sauce


































BUFALA GR.250/300 CON ALICI 26,00



ALL OUR ANCHOVIES ARE FROM SPRING CATCHES AND THEY ARE FROM:
CANTABRIA “ZONA FAO 27 VIII A/B” (GOLFO BISCAGLIA)
MEDITERRANEO “ZONA FAO 37 2/2.1/1” (TIRRENO/ADRIATICO)

APPETIZERS

BIS DEL NOSTRO MARITZZETTO ROMANO	17,00
two little buns filled with paleta of jamon iberico and fresh figues	
   	
BIS DEL NOSTRO MINI CHICKEN SANDWICH	17,00
two small soft buns from our bakery filled up with smoked chicken salad	
  	
FOIE GRAS FATTO IN CASA	26,00
goose liver foie gras carpaccio served with pears, muscat and mustard leaves	
   	
MAIALINO DEL CHIANTI	17,00
pulled suckling pig slowly cooked served on crunchy bread with olives and pickled vegetables	
 	
TARTARE DI POMODORO	16,00
tomato tartare, toasted tarallo and marinated anchovies	
  	
TONNO ROSSO STAGIONATO SOTT'OLIO	18,00
Sicilian red tuna steamed and aged in EVO oil served with Roman grilled artichokes and “borettane” onions seasoned in balsamic vinegar	
 	
TONNO ROSSO SICILIANO “RISERVA SPECIALE LUNGA STAGIONATURA”	28,00
long-seasoned Sicilian red tuna steamed in EVO oil served with grilled Montoro onions and Neapolitan “papacella” peppers (according to availability)	
 	
CAPRESE	20,00
buffalo mozzarella cheese DOP, baked tomatoes flavoured with herbs, basil oil, crispy “crusco” pepper, anchovy from Cetara and onion jam from Vulcano island	
 	
CAPONATA DELLA TRADIZIONE SICILIANA (VEGETARIAN)	16,00
eggplant “caponata” served with dry fruit and pine nuts	
  	
HAMBURGER DI MOZZARELLA DI BUFALA DOP	17,00
sliced buffalo mozzarella DOP served on bread with grilled Praga hand sliced ham, semi-dried cherry tomatoes, black pepper and balsamic vinegar	
  	
SALAME ROSA “L’ANTENATO DELLA MORTADELLA”	16,00
ancient cured meat produced in Bologna/Modena area served with small onions marinated in balsamic vinegar	
 	
PALETA DE JAMON IBERICO	25,00
paleta of jamon iberico served with chilly peppers from Piedmont stuffed with anchovies and capers	
 	

MORTADELLA FATTA A MANO	15,00
handmade “mortadella” with 36 months aged Red Cow Parmigiano Reggiano curls and crispy bread	
 	
MORTADELLA ARTIGIANALE AL TARTUFO NERO ESTIVO	18,00
artisanal black truffle mortadella served with flakes of Apulian raw milk pecorino cheese	
 	
CREMA DI MELANZANE	16,00
aubergine cream, garlic, oil, smoked tongue and parsley sauce	
SARDINE DELLA GALIZIA	16,00
Cantabrian Sea spicy sardines served on crunchy bread and taggiasche olives	
 	
IL PROSCIUTTO COTTO ALLA BRACE DI “SAINT-OYEN”	20,00
typical baked ham produced in Gran San Bernardo valley, smoked with native woods, organic honey, genepy and craft beer, served with raw milk fontina cheese	
 	
“STRACCIATA” PUGLIESE, ZUCCHINE E BOTTARGA	17,00
with “scapece” zucchini, mullet dry fish eggs and Guttiau thin bread	
  	
LA BURRATA PUGLIESE CON POMODORINI (VEGETARIAN)	22,00
burrata cheese from Andria, black pepper from Malaysia, semi-dried cherry tomatoes and fried sage	
 	
BURRATA CON PERLE DI TARTUFO (VEGETARIAN)	27,00
burrata cheese from Andria with winter black truffle pearls	
 	
BURRATA CON CAVIALE	55,00
burrata served with “Oscietra caviar from Volga Astrakhan processing” Roscioli’s selection	
 	
	
CARPACCIO DI ZUCCHINE TONDE	16,00
round courgette carpaccio, vanilla panzanella and prawn mayonnaise	
  	
SELEZIONE DI SALUMI AFFINATI “A CASA ROSCIOLI”	28,00
italian salumi aged in our cellar with kriel beer, Lambrusco and Nebbiolo wines, “Mora Romagnola” lard and “gentile parmense” salami with laurel and thyme scent	
 	
PANE E FIOCCHETTO “ALLA TAKA”	19,00
sourdough bread flavoured with herbs, fiocchetto ham, pickled vegetables and fresh figs	
   	
PROSCIUTTO E MELONE	18,00
Parma Sant’Ilario ham 36 months aged, melon from Cantalupo, and crispy bacon crumble	
FIORI DI ZUCCA	16,00
courgette flowers stuffed with Roman oxtail stews and cacio e pepe fondue	
    	

OUR CLASSICS

OUR PASTA IS COOKED "AL DENTE", IF YOU LIKE THE PASTA TO BE COOKED MORE DO NOT HESITATE TO ASK AT THE MOMENT OF THE ORDER. THANK YOU

BURRO E PARMIGIANO "FRANCESCA" (VEGETARIAN) 16,00

short pasta "rigatone" with "demi-sel" French butter, three kinds of Parmigiano Reggiano cheese made from: Red Cow breed (36 months aged), "Bruna Alpina" breed (30 months aged) and hill grazing cow (36 months aged)



RAVIOLO DI CODA E PECORINO 26,00

homemade ravioli filled with Roman oxtail stew and pecorino cheese served in a light foie gras sauce and fig compote



FUSILLONE 18,00

spiral shaped pasta tossed with boar sausage white ragù and smoked ricotta cheese



TAGLIATELLE (VEGAN) 19,00

tagliatelle tossed with handmade basil pesto from Pra' and toasted cashews



SPAGHETTONE 20,00

thick spaghetti pasta tossed with Mediterranean red tuna loin puttanesca white sauce and lemon



ROMAN CLASSICS

OUR PASTA IS COOKED "AL DENTE". IF YOU LIKE THE PASTA TO BE COOKED MORE DO NOT HESITATE TO ASK AT THE MOMENT OF THE ORDER. THANK YOU

CACIO E PEPE (VEGETARIAN) 15,00

fresh pasta with Pecorino Romano cheese DOP, Moliterno cheese, pecorino di fossa cheese from Sogliano al Rubicone and Roscioli pepper blend



LA MATRICIANA O AMATRICIANA 16,00

"mezza manica" short pasta tossed with Campania region tomato DOP sauce, crispy pork cheek and Pecorino Romano cheese DOP



LA CARBONARA 17,00

thick spaghetti pasta tossed with crispy pork cheek, Paolo Parisi eggs, Pecorino Romano cheese DOP and Roscioli pepper blend



"LA GRICIA" DI STEFANO 16,00

"rigatone" short pasta tossed with crispy pork cheek, Pecorino Romano cheese DOP and Roscioli pepper blend



BURRO E ACCIUGHE 20,00

thick spaghetti pasta tossed with sweet butter from Echiré, anchovies from Cantabrian Sea and rye bread crumbs



GNOCCHI ALL'AMATRICIANA 17,00

homemade potato gnocchi tossed with Campania region tomato DOP sauce, crispy pork cheek and Pecorino Romano cheese DOP



MAIN COURSES - MEAT

FOIE GRAS “FATTO IN CASA” 36,00

goose liver terrine served in a sweet pan brioche from our bakery, chocolate sauce and Pernod-scented apricot



POLPETTE DELLA TRADIZIONE ROMANA 16,00

veal, beef and pork meatballs cooked in a rich tomato sauce, served with organic polenta and smoked ricotta cheese flakes



DAINO 28,00

pan-seared fallow deer served with purple potatoes, snow peas, and balsamic vinegar gravy



FARAONA 26,00

guinea fowl in porchetta style served with warm pepper's gazpacho and roasted chard leaves



RIBS DI SCOTTONA CBT 21,00

slow cooked heifer's ribs, fried manioc and fennel bbq sauce



RAW MEAT

CARPACCIO DI MANZO 24,00

raw champignon, Ennese pecorino cheese and grape must



CARPACCIO DI MANZO AFFUMICATO DEL NEBRASKA 26,00

beef carpaccio smoked with oak wood, seasoned with EVO oil, lemon, Maldon salt and Beaufort cheese flakes “private seasoning 2020”



BEEF TARTARE

TARTARE DI MANZO 26,00

beef tartare seasoned with Parisi egg yolk, shallot, extra virgin olive oil, salt, pepper and grain mustard



LA NOSTRA TARTARE DI MANZO 26,00

confit radishes and reduction of cherry tomatoes

FROM OUR GRILL

OUR BEEF SELECTIONS (ACCORDING TO AVAILABILITY)
AVAILABLE CUTS: T-BONE AND RIB-EYE STEAKS

TYPES:*

“CHIANINA” BREED	75,00 €/Kg
“FASSONA PIEMONTESE” BREED	70,00 €/Kg
“RUBIA GALLEGA” BREED “LONG MATURATION”	80,00 €/Kg
“SIMMENTHAL” BREED “SELEZIONE DI FABIO”	75,00 €/Kg
“VACCA VECCHIA PADANA” BREED “SELEZIONE DI FABIO”	85,00 €/Kg

* ALL MEAT SERVED COMES FROM WILD/SEMI-WILD SUSTAINABLE FARMING

SIDE DISHES **

“MISTICANZA” (VEGAN) wild herbs from the country side served with string beans, mint and pepper citronette	13,00
SPINACI double French butter and 36 months aged Parmigiano Reggiano cheese sautéed spinach 	10,00
PEPERONI ALLA GIUSY (VEGAN) sweet and sour peppers 	9,00
CICORIA RIPASSATA LEGGERMENTE PICCANTE (VEGAN) pan-tossed with garlic, chilly and EVO oil wild chicory	8,00
CARCIOFI ROMANESCHI ALLA CAFONA SOTT'OLIO (VEGAN) Roman grilled artichokes in olive oil 	14,00

** THE MISTICANZA AND ALL THE HERBS WE USE ARE FROM ACQUAPONIC CULTURE, IT IS A CULTIVATION TECHNIQUE THAT ASSOCIATES FISH BREEDING TO VEGETABLE PRODUCTION AND THAT ALLOWS TO SAVE MORE THAN 90% OF WATER COMPARED WITH CONVENTIONAL AGRICULTURE, WITHOUT THE USE OF CHEMICALS, GUARANTEEING A PRODUCT OF EXCELLENCE WELL BEYOND THE ORGANIC AND BIODYNAMIC

MAIN COURSES - FISH

COOKED FISH

PESCE BIANCO DEL GIORNO 26,00
white fish of the day served with pine nuts cream and pak-choi



SGOMBRO 22,00
Mediterranean mackerel, celeriac foam, friggiteli peppers and beet



ASTICE 30,00
lobster served with crushed potatoes flavoured with dill, shallot in cooking oil and caper leaves



OYSTERS

OSTRICA BRETONE CONCAVA CAD 6,50
concave Breton oyster (subject to availability of the season)

RAW FISH *

TARTARE DI PESCE BIANCO 24,00
white fish tartare served with celery salad and pineapple citronette



SCAMPI CRUDI DELL'ALTO MAR TIRRENO A PESO
raw langoustines from Tyrrhenian Sea
(price follows daily market value from 120 to 160 €/kg)



BURRATA DI ANDRIA CON TARTARE DI SCAMPI CRUDI 28,00
raw langoustines tartare with burrata cheese and Cabras dry mullet eggs



SMOKED FISH FROM OUR DELI

PESCE SPADA 20,00
smoked swordfish carpaccio seasoned with EVO oil and lemon

TONNO 20,00
smoked tuna carpaccio seasoned with EVO oil and lemon

SPECK DI TONNO AFFUMICATO 20,00
tuna juniper wood smoked speck seasoned with EVO oil and lemon

* ALL RAW FISH IS BLAST CHILLED AT -20°;
ACCORDING TO SEASONS SOME FISH PRODUCTS COULD BE FROZEN ON BOARD

SMOKED SALMON **


SELEZIONI DI SALMONI	25,00
selection of salmons: Scottish from Orkney Islands, Norwegian Coda Nera and Kenmare Irish marinated with dill, gr. 150	
FILETTO REALE DI SALMONE SCOZZESE “LOCH FYNE”	38,00
Scottish salmon smoked with ex whisky casks wood	
SALMONE SELVAGGIO “COHO TROLL”	38,00
wild silver salmon caught in Alaskan waters	
SALMONE NORVEGESE DELL’ISOLA DI SKJERVOY	35,00
Norwegian salmon smoked with ash and fir wood, raised in eco-sustainable waters (subject to availability)	

** ALL OUR SALMON ARE SERVED WITH FRENCH YUZU FLAVOURED BUTTER FROM SAINT-MALO

BUFFALO MOZZARELLA DOP (CERTIFIED ORIGIN)

SALERNITANA

from Capaccio farms in Paestum. It is elastic, not very savory and velvety, with a thin outer skin, sweet and aromatic taste and a nice sensation of fresh milked milk.

BUFFALO MOZZARELLA GR.250 WITH BOTTARGA FROM CABRAS	22,00
	
BIS OF BUFFALO MOZZARELLA GR.250	25,00
buffalo mozzarella with anchovies from Cantabrian Sea and grated bottarga from Cabras	
	
BUFFALO MOZZARELLA GR.250 AND SUNDRIED CHERRY TOMATOES (VEGETARIAN)	21,00
BUFFALO MOZZARELLA GR.500 AND SUNDRIED CHERRY TOMATOES (VEGETARIAN)	26,00
BUFFALO MOZZARELLA GR.250 WITH PARMA HAM	26,00
buffalo mozzarella with hand sliced “Parma” ham, seasoned 28 months	
	
BUFFALO MOZZARELLA GR.250 WITH PATA NEGRA	32,00
“S.Romero/Blazquez/Alba Real” hand sliced ham (subject to availability)	
	
BUFFALO MOZZARELLA GR.250 WITH CULATELLO CURED IN OUR CELLARS	34,00
 	

CHEESE SELECTION *

I NOSTRI AFFINATI “NELLE CANTINE IN TOSCANA”	28,00
selection of cheeses cured in our Tuscan cellars: Provolone Stravecchio 30 months aged “cappatura nera”, sheep milk pecorino cheeses cured in hay and thyme, Comté du Jura 36 months aged, Caciocchiato Irpino 48 months aged, Provolone del Monaco cured in hay and holy basil (subject to availability)	
SELEZIONE DI FORMAGGI MOLLI DI LANGA	22,00
selection of soft cheeses from Langa	
SELEZIONE DI FORMAGGI CAPRINI ITALIANI E FRANCESI	22,00
selection of Italian and French goat cheeses	
SELEZIONE DI FORMAGGI MOLLI DELLA NOSTRA PENISOLA	22,00
selection of soft cheeses from our peninsula	
I “PUZZOLENTI”	22,00
Italian and French soft and creamy washed rind cheeses	
SELEZIONE DI FORMAGGI A PASTA DURA E SEMIDURA	22,00
selection of hard and semi-hard cheese made up with raw milk, from Italian dairy tradition	
SELEZIONE DI FORMAGGI RARI D’ALPEGGIO ITALIANI	23,00
selection of exceptional Italian cheeses from mountain pasture	
SELEZIONE DI ERBORINATI	22,00
selection of worldwide blue cheeses	
SELEZIONE DI “SAPORITI D’ITALIA”	21,00
“provoloni” and “pecorini” strong cheeses from Italian peninsula	
SELEZIONE DI FORMAGGI MOLLI FRANCESI	22,00
selection of French soft cheeses	
SELEZIONE DI FORMAGGI STAGIONATI FRANCESI	22,00
selection of aged French cheeses	
“BITTO STORICO RIBELLE”	30,00
“alpeggio Ancogno Soliva 2018, alpeggio Ancogno Soliva 2019, alpeggio Orto Vaga 2021, alpeggio Caldenno 2022” (subject to availability)	
LA NOSTRA SELEZIONE DI COMTÈ DEL JURA	21,00
Comté cheese from Jura aged in natural caves for at least of 36 months	
SELEZIONE DI PARMIGIANO REGGIANO “COLLINA E MONTAGNA”	22,00
selection of Parmigiano Reggiano, 36/48/60/84 months aged from “Alpine Brown cow, White Cow, Red Cow breeds” (according to availability)	

* ALL OUR CHEESE SELECTIONS ARE SERVED WITH AN ARTISANAL SINGLE FRUIT OR MIXED FRUITS MUSTARD

COLD CUTS SELECTION

SELEZIONE DI SALUMI AFFINATI “A CASA ROSCIOLI” 28,00

Italian salumi aged in our cellar with krieb beer, Lambrusco and Nebbiolo wines, Mora Romagnola lard and salami “gentile parmense” with laurel and thyme scent



ITALIA VS SPAGNA 31,00

culatello di Zibello DOP 32/36 months vs Pata Negra Sanchez Romero “5 jota” 42 months hand sliced



TESTA DI MAIALE O “COPPA DI TESTA” 15,00

pork head cured meat cooked in Morellino di Scansano with lemon, black pepper and ginger root



SELEZIONE DI SALUMI DELLA TRADIZIONE ITALIANA 22,00

selection of Italian traditional cold cuts

SELEZIONE DI SALUMI DI RAZZA NERA ITALIANA 26,00

selection of Italian black pigs cold cuts

SELEZIONE DI LARDI 17,00

selection of lards: “Colonnata, Arnaud, Cinta Senese, Nero Casertano, Grigio Casentino, Pata Negra” (subject to availability)

SELEZIONE DI SALUMI E FORMAGGI 24,00

selection of Italian traditional cold cuts and cheeses



LA SALUMERIA SPAGNOLA DI “JOSELITO” E “SANCHEZ ROMERO CARVAJAL” 27,00

selection of “lomo de Pata Negra”, “chorizo de Salamanca” and “Morcon” salami

I SOTT'OLII

I SOTT'OLII MISTI 18,00

semi-dried cherry tomatoes, mixed pickled vegetables, grilled artichokes and “borettane” onions seasoned in balsamic vinegar, “taggiasche” olives (everything kept in olive oil)



SELECTION OF ITALIAN HAMS

PROSCIUTTO DI PARMA SELEZIONE “SANT’ILARIO” 36/42 MESI 28,00
Parma ham “Sant’Ilario” 36/42 months, cured in marble dip with wild mountain herbs (subject to availability)

SELEZIONE DI PROSCIUTTI ITALIANI 24,00
selection of Italian hams (subject to availability):
“Parma, San Daniele, Monti Sibillini, Sauris, D’Osvaldo, speck dell’Alto Adige”

CRU DI PARMA 26,00
selection of Parma ham “cru”:
Riano di Langhirano 30/34 months 270 m a.s.l., Capoponte Tizzano 30/36 months 810 m a.s.l., Mulazzano Lesignano de’ Bagni Langhirano 36/40 months 350 m a.s.l., served with crispy mixed pickled vegetables



LO SPECK DELLA “VAL DI VIZZE” 22,00
speck from Val di Vizze smoked and aged 10/12 months, served with chilly peppers from Piedmont stuffed with anchovies and capers



PROSCIUTTO CRUDO DI “CINTA SENESE” DOP 28,00
hand sliced (subject to availability)

I PROSCIUTTI DI RAZZE AUTOCTONE ITALIANE 31,00
selection of black Italian pigs hams (subject to availability):
“Nebrodi, Cinta Senese, Mora Romagnola, Grigio Casentino, Casertana, Nero Calabrese”

LA CULACCIA DI BUSSETO PARMENSE 24,00
small ham from Busseto, smaller and tastier than culatello and soft like ham



SPALLA CRUDA DI PALASONE 20,00
sliced pork shoulder from Palasone served with Piquillo red peppers

GLI AFFUMICATI D’ITALIA 23,00
italian smoked hams:
D’Osvaldo 24/36 months, Sauris 20/24 months, Bassiano 24 months

CULATELLO NOSTRA “AFFINATURA” 35,00
small ham from Busseto, smaller and tastier than culatello and soft like ham



CULATELLO DI RAZZA NERA DI PARMA 36,00
culatello made with Black Parma pig breed, 42 months aged



CULATELLO DI ZIBELLO DOP 30,00
from “bassa parmense”, 26/34 months



ARTISAN BRESAOLA * (SUBJECT TO AVAILABILITY)

BRESAOLA DELLA TRADIZIONE “VALTELLINESE” served with “misticanza” salad and “Piave Stravecchio” cheese 30 months	17,00
BRESAOLA DI RAZZA “BLACK ANGUS” served with “misticanza” salad and “Piave Stravecchio” cheese 30 months	20,00
BRESAOLA DI RAZZA “WAGYU” served with “misticanza” salad and “Piave Stravecchio” cheese 30 months	24,00

* ALL OUR “BRESAOLA” COME FROM WILD RANGE BREED
AND ARE PRODUCED WITHOUT ADDITION OF ANY PRESERVATIVES AND LACTOSE

SELECTION OF SPANISH HAMS **

“CINCO JOTAS” SANCHEZ ROMERO “Andalusia, Huelva, Jabuco” 42 months	38,00
MONTELLANO GRAN RISERVA (ONLY 150 HAMS PER YEAR) “Mozarbez Salamanca” 60 months (subject to availability)	50,00
JOSELITO “Salamanca, Castilla Leon, Guijelo” 48/60 months (subject to availability)	48,00
MONTELLANO “Mozarbez, Salamanca” 48 months (subject to availability)	36,00
MALDONADO “Badajoz, Extremadura” 36/42 months (subject to availability)	36,00
“BLAZQUEZ” “Salamanca” 72 months (subject to availability)	38,00
PROSCIUTTO DI MANZO ASTURIANO “CECINA DE LEÓN” seasoned in extra virgin olive oil, lemon and Sarawak pepper	23,00

** ALL THE SPANISH HAMS ARE HAND SLICED AS SPANISH TRADITION REQUIRES

HAMS FROM THE REST OF THE WORLD

MANGALITZA O MANGALICA black pig ham from Hungary or the Balkans aged 36 months in Italy	36,00
NOIR DE BIGORRE (FRANCE) ham made with black pig from Midi-Pyrénées region	34,00
PROSCIUTTO DE “BARRANCOS” (PORTUGAL) ham made with black pig “Porco Preto Alentejano”, 48 months aged	40,00

BREAD OF OUR URBAN ECOLOGICAL OVEN

CESTINO DI PANE DEL FORNO ROSCIOLI * 4,00
basket of bread from our family bakery:
kamut bread, Lariano bread, 5 cereals bread, rye bread with honey, pan brioche,
Pata Negra and parmesan focaccia, figs, nuts and raisin bread, our “pizza bianca”,
olives bread, walnut bread (subject to availability)



* BE CAREFUL, OLIVES AND WALNUT BREAD MAY CONTAIN OLIVE PITS

IL NOSTRO CESTINO DI TARALLI MISTI 4,00
classic, cheese and black pepper, dry tomatoes and onion selection of taralli



GLUTEN FREE BREAD 4,00

WATER

PANNA 3,50

NEPI 3,50

SANPELLEGRINO 3,50

PLOSE (STILL, SPARKLING) 4,50

SOFT DRINKS 4,00

BOTTLED BEERS

ROSCIOLINO 33c1 “FABBRICA BIRRA PERUGIA” ITALY 9,00
Roscioli exclusive production
Pale Ale
5% vol.
degrees plato 12
malts: Pilsner, wheat
hops: Mandarina, Cascade

BIRRA FRANCA X ROSCIOLI 33c1 ITALY 9,00
unfiltered craft beer flavoured with elderberry and lemon
Golden Ale
6% vol.
degrees plato 15
selected malts and hops

NOTE: HALF PORTIONS ARE EVALUATED AT 70% OF FULL COMPLETE PORTION