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(Piazza Trilussa) Vicolo del Cinque, 31/a
00153 Roma - T. 06 58.03.889



Ti ci devo portare♡



ANTIPASTI



	PARMIGIANA DI MELANZANE (Eggplants, tomato sauce, fresh basil, mozzarella cheese, parmigiano cheese)	€ 9
	BRUSCHETTA AL POMODORO	€ 6
	SPRING ROLL CARAMELLA (Spring roll stuffed with chicken with bell Pepper, spicy Mayo)	€ 7,5
	PANZANELLA CARAMELLA (Bread salad with fresh tomatoes, basil, olives, cucumber, oregano, vinegar)	€ 6
	CROSTINI MISTI (Toasted bread with different toppings)	€ 8
	CAPRESE (Tomato, buffalo mozzarella and basil)	€ 13

PROSCIUTTO E MOZZARELLA + PIZZETTE FRITTE (Parma Ham and buffalo mozzarella served with fried pizza yest)	€ 14
PROSCIUTTO E MELONE (Parma Ham and buffalo mozzarella served with fried pizza yest)	€ 14
GAZPACHO CARAMELLA (Cold soup of Bell Pepper,Cucumber, onion, bread, vinegar, tomatoes)	€ 7,5
GRAN MIX SALUMI E FORMAGGI (Large serving of mixed cured meat and cheeses served with Focaccia)	€ 26
TAGLIERE DI SALUMI CARAMELLA (Selection of cured meats)	€ 16
TAGLIERE DI FORMAGGI CARAMELLA (Selection of local cheeses)	€ 16

FRITTI

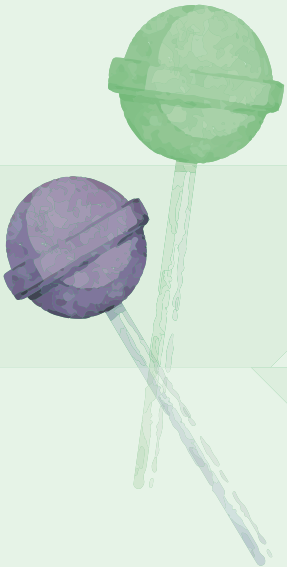


	PIZZETTE FRITTE (Fried pizza yest Tomatoes, pecorino cheese, basil)	€ 5
	OLIVE ALL'ASCOLANA CON PORCHETTA* (Fried olives stuffed with porchetta)	€ 6
	SUPPLÌ CLASSICO (Rice ball with tomato sauce and mozzarella cheese)	€ 3
	SUPPLÌ CACIO E PEPE (Rice ball with sheep's milk sauce)	€ 3
	FIORI DI ZUCCA* (Zucchini flower stuffed with mozzarella and anchovies)	€ 3

NUGGETS DI POLLO (Fried chicken stripes)	€ 8
PATATINE FRITTE* (French fries)	€ 5
POLPETTA DI BOLLITO (Meatball of pulled beef with mixed herb sauce)	€ 6,5
CARBONARA FRITTA (Fried pasta carbonara)	€ 7

JUMBO SALAD

	CHICKEN CAESAR SALAD (Insalata, petto di pollo, crostini, salsa caesar, scaglie di Grana Padano DOP) (Green salad, grilled chicken, roasted bread, parmesan cheese, caesar dressing)	€ 14
	VEGGIE (Insalata, carote, mais, avocado, barbabietola, noci, sesamo, pomodori, dressing agli agrumi) (Green salad, carrots, corn, avocado, beets, walnuts, sesame, tomatoes, served with a citrus dressing)	€ 13
	GRECA (Insalata, feta, cipolla, cetriolo, peperoni, origano) (Green salad, feta, onion, cucumber, bell pepper, oregano)	€ 13
	SUMMER EDITION (Insalata, pomodori, tonno, olive, uova, peperoni rossi, cipolla rossa) (Green salad, tuna, olives, boild egg, bell pepper, red onion, tomatoes)	€ 14



CONTORNI

	PATATE AL FORNO (Roasted potatoes)	€ 6
	FINOCCHI, ARANCE E OLIVE NERE (Fennel, orange and black olives)	€ 6
	INSALATA VERDE (Green salad)	€ 5

VERDURE DI STAGIONE (Seasonal vegetables)	€ 6
VERDURE GRIGLIATE (Grilled vegetables)	€ 6

VINI BIANCHI
-WHITE WINES-

TRENTINO

GEWÜRZTRAMINER DOC <i>Terlan</i>	€ 30
CHARDONNAY <i>Bottega Vinai</i>	€ 26

FRIULI

RIBOLLA GIALLA <i>Scolaris</i>	€ 28
PINOT GRIGIO <i>Scolaris</i>	€ 28

VENETO

LUGANA DOC <i>Ca De' Frati</i>	€ 30
SOAVE <i>Inama</i>	€ 29

TOSCANA

VERMENTINO <i>Villa Antinori</i>	€ 30
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ABRUZZO

PECORINO <i>Cataldi</i>	€ 29
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UMBRIA

GRECHETTO GRECANTE <i>Caprai</i>	€ 26
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LAZIO

FRASCATI SUPERIORE <i>Santa Passera</i>	€ 26
CAPOLEMOLE BIANCO <i>Carpineti</i>	€ 27

CAMPANIA

FALANGHINA <i>Villa Matilde</i>	€ 28
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SICILIA

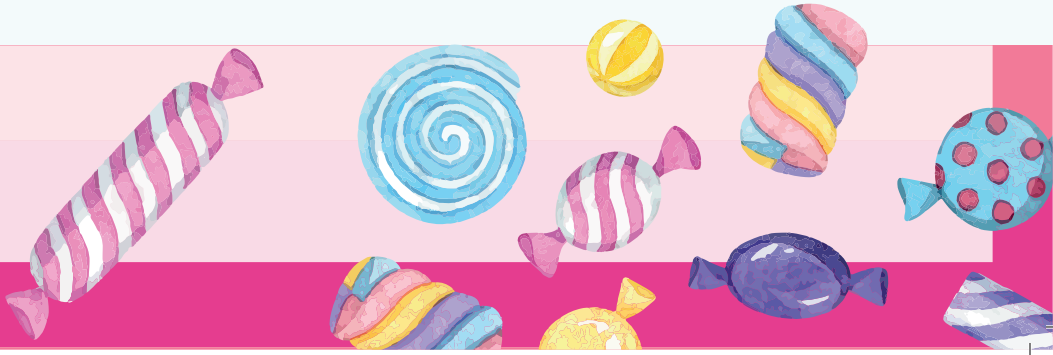
ANGIMBÈ <i>Cusumano</i>	€ 27
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SARDEGNA

VERMENTINO DI GALLURA SUP. <i>Santu Micali</i>	€ 26
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BOLLICINE
-SPARKLING-

PROSECCO DI VALDOBBIADENE <i>Marton</i>	€ 25
LAMBRUSCO <i>Otello Ceci</i>	€ 27
MOSCATO D'ASTI DOCG	€ 27
PROSECCO ROSÈ <i>Marton</i>	€ 30
FRANCIACORTA DOCG <i>Monogram</i>	€ 40
FRANCIACORTA ASSEMBLAGE BRUT <i>Bellavista</i>	€ 60
CHAMPAGNE BRUT <i>Lamar</i>	€ 90



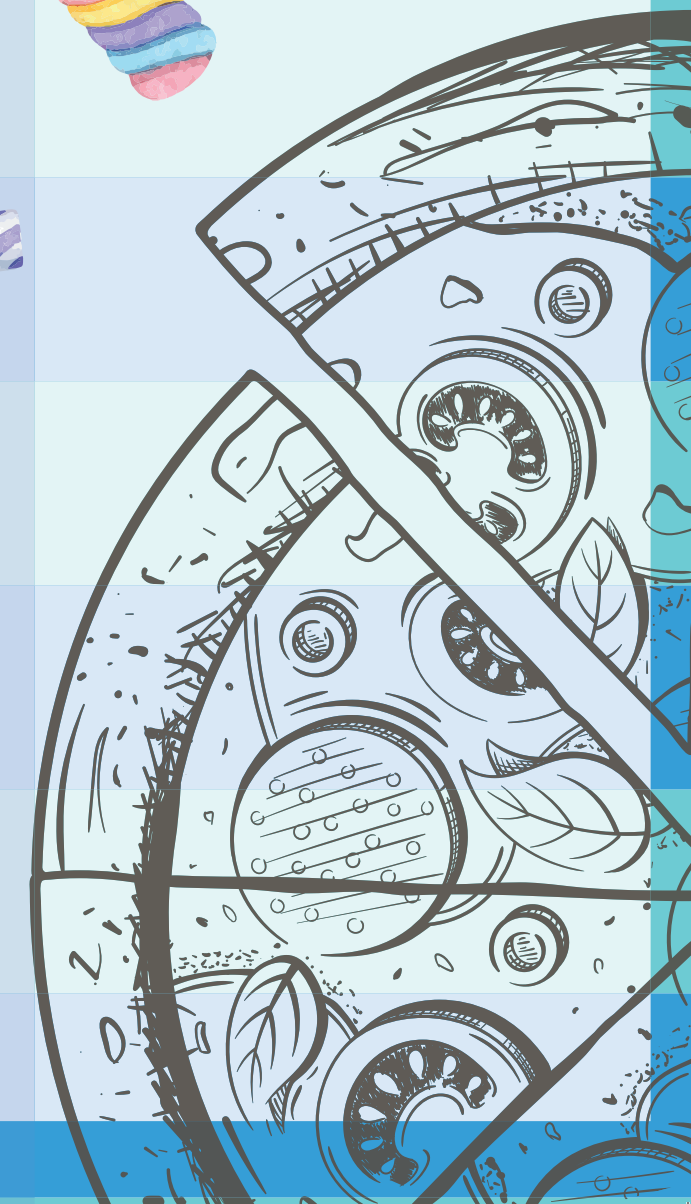
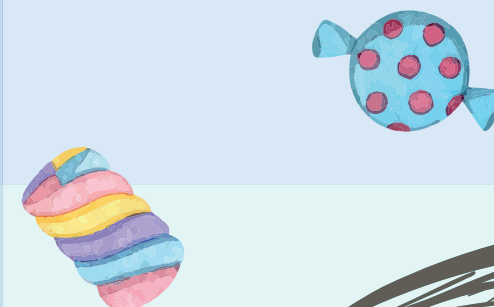
PIZZE ROSSE

	MARGHERITA (Pomodoro, mozzarella) (Tomato sauce and mozzarella cheese)	€ 9,50
	MARINARA (Pomodoro, aglio, origano) (Tomato sauce, garlic, oregano, olive oil)	€ 8,50
	NAPOLI (Pomodoro, mozzarella, acciughe) (Tomato sauce, mozzarella cheese, anchovies)	€ 10,50
	FUNGHI (Pomodoro, mozzarella, funghi) (Tomato sauce, mozzarella cheese, mushrooms)	€ 12,00
	CAPRICCIOSA (Pomodoro, mozzarella, carciofi, olive, uova sode, funghi, prosciutto crudo) (Tomato sauce, mozzarella cheese, artichokes, olives, hard-boiled egg, mushrooms, Parma ham)	€ 13,50
	MILLE (Pomodoro, mozzarella, salame piccante, gorgonzola, cipolla rossa) (Tomato sauce, mozzarella cheese, spicy salami, blue cheese, red onion)	€ 13,50
	DOC (Pomodoro, mozzarella di bufala, pomodorini, basilico) (Tomato sauce, buffalo mozzarella cheese, cherry tomatoes, basil)	€ 13,50
	DIAVOLA (Pomodoro, mozzarella, salame piccante) (Tomato sauce, mozzarella cheese, spicy salami)	€ 12,00
	BRIVIDO (Pomodoro, mozzarella, tonno, cipolla) (Tomato sauce, mozzarella cheese, tuna, onions)	€ 12,00
	PROSCIUTTO (Pomodoro, mozzarella, prosciutto di Parma) (Tomato sauce, mozzarella cheese, Parma ham)	€ 12,50
	SICILIANA (Pomodoro, mozzarella, melanzane, basilico, ricotta salata) (Tomato sauce, mozzarella cheese, eggplant, basil, dry ricotta cheese)	€ 12,00
	GUGLIELMO (Pomodoro, mozzarella, salsiccia, pomodori secchi) (Tomato sauce, mozzarella cheese, sausages, dry tomatoes)	€ 12,50
	BABY BIRBA (Pomodoro, mozzarella, Wurstel, patatine fritte) (Tomato sauce, mozzarella cheese, wurstel, french fries)	€ 12,00



PIZZE BIANCHE

	ORTOLANA (Mozzarella, melanzane, zucchine, peperoni) (Mozzarella cheese, eggplant, zucchini, bell peppers)	€ 11,00
	QUATTRO FORMAGGI (Misto di formaggi) (Blend of four different cheeses)	€ 12,00
	CROSTONE (Mozzarella, prosciutto cotto) (Mozzarella cheese, ham)	€ 10,00
	BOSCAIOLA (Mozzarella, salsiccia, funghi) (Mozzarella cheese, sausages, mushrooms)	€ 13,00
	SALSICCIA E PATATE (Mozzarella, salsiccia, patate, rosmarino) (Mozzarella cheese, sausages, potatoes, rosemary)	€ 12,50
	CICORIA, SALSICCIA E PECORINO (Mozzarella, salsiccia, cicoria, pecorino romano) (Mozzarella, chicory, sausages, pecorino cheese)	€ 12,50
	FOCACCIA CLASSICA (Rosmarino e olio) (Olive oil and rosemary)	€ 5,00
	FOCACCIA CON VERDURE GRIGLiate (Zucchine, peperoni e melanzane alla griglia) (Grilled zucchini, bell peppers and eggplants)	€ 10,00
	FOCACCIA CON CRUDO (Prosciutto crudo di Parma, rucola, scaglie di grana) (Parma ham, arugula, shavings of Grana Padano cheese)	€ 12,50
	CALZONE (Mozzarella, prosciutto, funghi) (Mozzarella cheese, ham, mushrooms)	€ 14,00
	SUPERMEGA (Mozzarella, prosciutto cotto, origano, olive nere, uovo sodo) (Mozzarella, ham, oregano, black olives, hard-boiled egg)	€ 13,50
	BAGHINO (Mozzarella, straciatella, mortadella, pomodori secchi, pistacchio) (Mozzarella and straciatella cheese, mortadella, dry tomatoes, pistachios)	€ 14,00



VINI ROSSI -RED WINE-

PIEMONTE

BARBERA D'ALBA DOC <i>Prunotto</i>	€ 27
NEBBIOLO LANGHE DOC <i>Prunotto</i>	€ 30

TRENTINO

PINOT NERO <i>St.Paul</i>	€ 30
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VENETO

AMARONE VALPOLICELLA DOCG <i>Fulminato</i>	€ 50
VALPOLICELLA RIPASSO DOC <i>Torre d'orti</i>	€ 27

TOSCANA

ROSSO <i>Villa Antinori</i>	€ 26
NOBILE DI MONTEPULCIANO <i>Antinori</i>	€ 30
CHIANTI CLASSICO RISERVA <i>Montespertoli</i>	€ 35
CHIANTI CLASSICO <i>Peppoli Antinori</i>	€ 30
BRUNELLO DI MONTALCINO <i>Pian delle Vigne Antinori</i>	€ 90
TIGNANELLO 2022	€ 155
TIGNANELLO 2021	€ 275

ABRUZZO

MONTEPULCIANO <i>Dente del Lupo</i>	€ 32
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LAZIO

40/60 <i>L'olivella</i>	€ 28
CESANESE <i>Federici Sapiens</i>	€ 27

CAMPANIA

AGLIANICO <i>Villa Matilde</i>	€ 28
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PUGLIA

PRIMITIVO TORCICODA <i>Tormaresca</i>	€ 29
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SARDEGNA

CANNONAU <i>Argiolas</i>	€ 27
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VINI ROSATI -ROSÈ WINES-

SCALABRONE <i>Marchesi Antinori</i>	€ 34
ROSATO CALAFURIA <i>Tormaresca</i>	€ 30

PRIMI / PASTA

GLUTEN FREE ON REQUEST +2€

CARBONARA (Uova, guanciale, pecorino, pepe nero) (Egg, bacon, local sheep's milk cheese, and black pepper)	€ 13
 CACIO E PEPE (Pecorino, pepe nero) (Homemade pasta with local sheep's milk cheese and black pepper)	€ 13
GRICIA (Guanciale, pecorino, pepe nero) (Bacon, local sheep's milk cheese, black pepper)	€ 13
AMATRICIANA (Salsa di pomodoro, guanciale, pecorino) (Tomato sauce, bacon, local sheep's milk cheese)	€ 13
 NORMA (Eggplan, tomato sauce, basil, dry ricotta cheese)	€ 15

LASAGNE ALLA BOLOGNESE (Traditional lasagne with bolognese sauce)	€ 15
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 GNOCCHI AL PESTO (Gnocchetti artigianali, salsa di pomodori freschi, gorgonzola, semi di papavero, basilico) (Homemade pasta with local sheep's milk cheese and black pepper)	€ 16
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RISO | RICE

 RISOTTO POMODORO BASILICO MOZZARELLA DI BUFALA E LIMONE (risotto with tomatoes, basil, buffalo mozzarella and lemon zest)	€ 16
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WOK DI POLLO (Mix di verdure con riso Basmati, arachidi, lime, sesamo nero, pollo grigliato e salsa di soia) (Mix grilled vegetables with Basmati rice, peanuts, lime, black sesame, grilled chicken, and soy sauce)	€ 14
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SECONDI

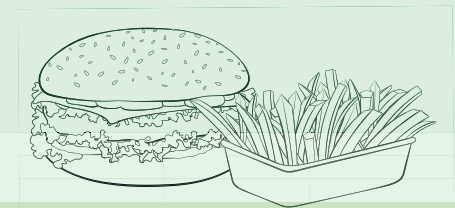
 TAGLIATA DI MANZO (Grilled sliced beef with arugula, parmesan cheese and cherry tomatoes)	€ 23
 TARTARE CARAMELLA (Manzo, tuorlo, olive, frutto del capper, acciughe, cipolle, senape) (Beef served with yolk egg, olives, capers, anchovies, onions, mustard)	€ 15
 VITELLO TONNATO (Traditional italian dish, featuring thinly sliced Veal served cold and served with creamy tuna and caper sauce)	€ 20
SALTIMBOCCA ALLA ROMANA con patate al forno (Thin slices of veal rolled up with ham and fresh sage leaves served with roasted potatoes)	€ 18

SANDWICHES

SERVITI CON PATATINE FRITTE | SERVED WITH FRENCH FRIES

CHEESEBURGER (Carne, doppio bacon, uovo fritto, cipolla, pomodoro, insalata, formaggio cheddar, maionese) (Burger with double bacon, fried egg, cheddar, onions, lettuce, tomatoes, mayo)	€ 16
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CHICKEN CLUB SANDWICH (Pane artigianale, pollo alla piastra, bacon, uovo fritto, pomodoro, insalata, formaggio, maionese) (Grilled chicken, bacon, fried egg, tomato, salad, cheese, mayo, french fries)	€ 16
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DESSERT

 TIRAMISU (Homemade Tiramisu)	€ 7
 CHEESECAKE (FRAGOLA / NUTELLA) (With strawberry or Nutella)	€ 7
  PANNA COTTA AL COCCO (Homemade Coconut Panna cotta with Mango or nutella)	€ 7

BOMBETTA CON NUTELLA (Fried pastry with Nutella)	€ 7	
CANNOLI (Traditional Sicilian Pastry)	€ 7	
COPPA GELATO CARAMELLA (Ice Cream, chocolate topping and small pralines)	€ 7	
AFFOGATO AL CAFFÈ (Espresso with ice cream)	€ 6	 

* Could be frozen / Potrebbe essere surgelato

• Chiedere al personale opzioni vegane e senza glutine "prima di ordinare segnalate al nostro staff le vostre allergie o intolleranze alimentari"
Ask for vegan and gluten-free options "Before ordering please report to our staff allergies or food intolerances"

• Acqua potabile trattata secondo D.LGS. 23 giugno 2023, n 181

ACQUA € 2,50