



RAMO

MENU À LA CARTE

Piazza Ippolito Nievo 27

Roma

065881963

www.trilussapalacehotel.it

STARTERS

MARINATED MEDITERRANEAN TUNA WITH CITRUS FRUITS (4)

(barbecue sauce, asiago cheese and salad)

€ 13



VEAL TARTARE (7,10) (variation of aubergines and mustard)

€ 13



SHRIMP SKEWERS (1, 2, 8)* with cereals, almonds and guacamole sauce

SQUID SKEWERS (1, 4, 7)* with aromatic herbs and lemon breading

€ 13



SELECTION OF REGIONAL COLD CUTS (1, 7, 8) Campocatino Ham, Corallina from Montefiascone, Capocollo from Montefiascone, Mortadella Mangalitza, Dried Pork Sausages at the chimney

€ 23

All products can be blast chilled or frozen according to seasonality and the HACCP regulation

Allergens are indicated with numerical reference, allergen list displayed at the counter, ask the staff

*Frozen product

MAIN COURSE FROM ROMAN TRADITION

RIGATONI AMATRICIANA (1, 7)

Guanciale from Amatrice, San Marzano tomato sauce,
Roman Pecorino Cheese, pepper

€ 15



TONNARELLI CARBONARA (1, 3, 7)

Fresh pasta, eggs, guanciale from Amatrice, Roman Pecorino
Cheese, pepper

€ 15



"MANCINI" PASTA FACTORY SPAGHETTI CACIO & PEPE (1, 7)

Roman Pecorino Cheese, pepper

€ 15

MAIN COURSE

CARNAROLI RICE (7.4)

Beetroot, lime squid and goat cheese

€ 18



"MANCINI" PASTA FACTORY SPAGHETTI (4,1,7)

Anchovy butter, Roman broccoli and ancient bread

€ 16



BUFFALO RAVIOLI (4, 7)

Sea cicada and lemon

€ 18

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SECOND COURSES AND SIDE DISHES

SALMON FILLET (4)

in orange juice sauce with baked potatoes

€ 25



CRISPY PIG

Variation of Cauliflower and Pears with saffron

€ 25



OCTOPUS IN COOKING OIL (4)*
chickpeas and fermented radicchio

€ 25



BEEF FILLET

Fassona beef with baked potatoes

€ 25



SELECTION OF LAZIO REGION CHEESES WITH JAMS, HONEY,
ANISEED BREAD AND DRIED FRUIT AND SEEDS(7,1)

Cow Ricotta cheese of the Pontine Marshes, Goat Camosciato
cheese with sage of Montefiascone, Sheep Toma cheese from
Viterbo, Aged Fiore di Rocca cheese ,
Organic cow Blue cheese

€ 25

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ROMAN PINSA*

FLAT BREAD (1)
with Olive oil and rosemary

€ 10



NAPOLI (1)
San Marzano tomato sauce, anchovies and origan

€ 14



MARGHERITA (1,7)
San Marzano tomato sauce, mozzarella and basil

€ 14



VEGETARIAN (1, 7)
Mozzarella, seasonal vegetables

€ 14



DIAVOLA (1, 7)
San Marzano tomato sauce, mozzarella, Pepperoni

€ 15

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DESSERT

LIKE CHILDREN AGAIN (3,6,7,8,12)
Cooked cream of cheesecake and berries

€ 9



CHOCOLATE, SALTED CARAMEL AND WALNUTS (7,8)

€ 9



DECOMPOSED TIRAMISU (1,7,3)

€ 9

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