



RAMO

MENU
À LA CARTE

ENGLISH

Piazza Ippolito Nievo 27

Roma

065881963

www.trilussapalacehotel.it

STARTERS

MEDITERRANEAN SQUID (4, 7)
meets eggplant "parmigiana"

€ 15



CRISPY ORGANIC EGG (7, 10)
potatoes in different consistencies, sourness

€ 15



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

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

€ 15



SELECTION OF REGIONAL COLD CUTS (1, 7, 8)

Camocatino Ham, Montefiascone Corallina Salami, Capocollo from Montefiascone, Mortadella Mangalitza, pork sausages at the chimney

€ 25

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 (pork) from Amatrice, San Marzano tomato sauce, Roman Pecorino Cheese and pepper

€ 15



TONNARELLI CARBONARA (1, 3, 7)

Fresh pasta, eggs, guanciale (pork) from Amatrice, Roman Pecorino Cheese, pepper

€ 15



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

Roman Pecorino Cheese and pepper

€ 15

MAIN COURSE

CARNAROLI RICE (7)

pumpkin, herb cheese and "Amaretto"

€ 18



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

Cantabrian anchovies and lemon

€ 18



RAVIOLI STUFFED WITH VEAL (1, 3)

with mushrooms consistencies

€ 18

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SECOND COURSES AND SIDE DISHES

SALMON FILLET (3, 4)

with orange sauce and baked potatoes

€ 25



DUCK BREAST (3)

cauliflowers consistencies and orange

€ 25



OCTOPUS IN COOKING OIL (4)

chickpeas consistencies and fermented radishes

€ 25



BEEF FILLET

Fassona beef with baked potatoes

€ 25

BEEF ENTRECOTE

Fassona beef with baked potatoes or
selection of seasonal grilled vegetables

€ 25



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

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

€ 25



SELECTION OF SEASONAL GRILLED VEGETABLES

€ 12

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ROMAN PINSA*

FLAT BREAD (1)
with Olive oil and rosemary

€ 10



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

€ 14



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

€ 14



VEGETARIAN (1, 7)
Mozzarella and seasonal vegetables

€ 14



ROMA (1, 7, 8)
Flat bread, mortadella, pistacchio, buffalo Mozzarella

€ 18



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

€ 15

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DESSERT

LIKE KIDS AGAIN (3, 7)
cheesecake cooked cream and berries

€ 10



CHILDHOOD MEMORY (3, 7)
soft apple tart and vanilla ice cream

€ 10



TRIPLE CHOCOLATE BAR (3, 7)
with salted caramel

€ 10

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