

Dear Customer, Welcome!
It's our constant effort to make
your experience special.

Thank you

ALL THE INFORMATION REGARDING THE PRESENCE OF SUBSTANCES OR PRODUCTS THAT CAUSE ALLERGIES OR INTOLLERANCE ARE AVAILABLE INSIDE AN APPROPRIATE DOCUMENT, THAT OUR STAFF ON DUTY WILL BE PLEASED TO SHOW YOU AT YOUR REQUEST

Below is the list of allergens according to reg. EC 1169/2011



FISH



CLAMS



DAIRY
PRODUCT



GLUTEN



NUTS



SHELLFISH



PEANUTS



LUPINS



EGGS



SULFUR DIOXINE
AND SULFITES



SOY



SESAME



MUSTARD



CELERY

For over 110 years, with the same caring gesture, we whisk Fettuccine Alfredo with butter and parmigiano, so they will melt in your mouth giving to everybody the magical confort.

ALFREDO TASTING MENU

Deep fried meatball

Beef and green sauce

Courgette flower

The King of roman summer. Deep fried stuffed with fiordilatte, anchovies and mint

FETTUCCHINE ALFREDO

The original Fettuccine Alfredo, Parmigiano Reggiano 24 months, artisanal mountain butter

Amatriciana

Mezzamanica classic pasta, tomato, crispy bacon and Pecorino cheese

Deep fried Lamb and Chicory

Deep fried with breadcrumbs and sauted chicory

Maritozzo Alfredo

Roman traditional brioche with whipped cream

80€ per person

Drinks and service not included

Wine Pairing with 5 glasses, including a dessert pairing

60€

KIDS MENU

Plain pasta or pasta with tomato sauce / Tomato meatballs / Scoop of ice cream

30€ per person

Drinks and service not included

BASKET OF BREAD 4€

BASKET OF ROMAN PIZZA 4€

SERVICE CHARGE +10%

 **GLUTEN FREE**

 **VEGETARIAN**

 **VEGAN**

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ITALIAN ANTIPASTI

<i>Italian Antipasti (for 2 people)</i> 🍷	40€
A journey through the best Italian gastronomic specialties: Mountain Ham, Capocollo, Monte San Biagio Salami, Bergamino goat cheese, Sardinian Pecorino, Caciocavallo cheese and “Morgan” sweet and sour vegetable pickles	
<i>Alfredo Cheese tasting board</i> 🍷 🌿	25€
6 different Italian cheeses from north to south, cow, buffalo, sheep and goat cheese. Buffalo ricotta from Lazio, Bergamino goat cheese, Sardinian Pecorino, Caciocavallo from Molise, Castellaccio barrique and Blue cheese from Aosta. The selection is served with red onion and cinnamon compote.	
<i>Tuna Carpaccio</i> 🍷	25€
Marinated yellowfish Tuna with mixed herbs, fresh tomato gel and yogurt	
<i>Tartare</i> 🍷	19€
Handmade minced Beef with seasoning: gherkins, old style grain mustard, shallot, caper’s berry, chives and organic raw egg yolk	
<i>Beef Bresaola Carpaccio</i> 🍷	24€
Handmade cured Beef with mixed spices produced in the Alps Mountain, served with rocket salad and 24 month Parmigiano Reggiano	
<i>Roman Porchetta</i>	20€
Iconic dish of Rome and Lazio: thin sliced cold oven roasted Pork with herbs, crunchy and gourmand, served with Roman white pizza bread	
<i>Mortadella IGP</i>	18€
The ancient cured meat from Bologna with Roman white pizza	
<i>Culatello di Zibello ham</i> 🍷	25€
The finest ham from the heart of the pork leg produced by “Squisito” cured meat specialist, served with fresh cubed Cantaloupe	
<i>Buffalo Mozzarella from Lazio</i> 🍷 🌿	16€
Daily fresh handmade buffalo mozzarella	
<i>Burrata</i> 🍷 🌿	16€
The best vaccino milk make this jewel, with Puglia’s semi-dried and fresh tomatoes	
<i>Caprese</i> 🍷 🌿	18€
Buffalo mozzarella with roasted tomatoes, oregano and basil	
<i>Giardiniera Morgan</i> 🍷	14€
Crispy sweet and sour pickled vegetables with Cantabrico Anchovies	

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STARTERS FROM THE KITCHEN

<i>Deep fried Anchovies</i>	18€
Buttered deep fried anchovies with lemon and mint sauce	
<i>“Purgatory” eggs</i> 🌱	17€
Organic eggs (two) served in his pan with tomato sauce, parmigiano 24 month and bread crostini	
<i>“Vitello Tonnato”</i> 🌱	18€
Italian classic antipasto of cold roasted veal with Tuna sauce and capers berry	
<i>Deep fried meatballs</i>	15€
Beef meatballs served with green sauce	
<i>Cheakpeas tart and Burrata</i> 🌱	18€
Cheakpeas traditional tart served with sweet and sour roman zucchini, semidried and Burrata’s Stracciata	
<i>Aubergine Parmigiana</i> 🌱 🌱	16€
Aubergine timbal with tomato, Parmigiano Reggiano, mozzarella and basil	
<i>Stewed artichoke “alla romana”, with mixed herbs</i> 🌱 🌱	10€
Stewed artichoke with garlic, parsley and roman mint	
<i>Courgette flower</i>	18€
The King of roman summer. Deep fried stuffed with fiordilatte, anchovies and mint	

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PASTA COURSES

FETTUCCINE ALFREDO

25€

Original Fettucine Alfredo, with 24 months aged Parmigiano Reggiano and artisanal butter Caseificio Cavola

Extra black truffle

+25€

Extra Caviar 10g

+40€

Extra white truffle (market price)

CLASSIC ROMAN PASTA

Cacio and pepe Tonnarelli, homemade fresh spaghetti 🌱

17€

Mezzemaniche "Amatriciana" with bacon and tomato sauce

18€

Carbonara, with egg yolk, bacon, pepper and pecorino cheese

18€

Arrabbiata Spaghetti with spicy tomato, garlic and parsley 🌿

17€

Spaghetti with Clams

24€

Spaghetti sauted with clams, parsley, garlic and chili

Cappellacci

26€

Cacio and pepe homemade stuffed Cappellacci with gravy and truffle

Spring Risotto 🌱 🌿

26€

Carnaroli Rice Riserva San Massimo, with asparagus, artichokes, gran beans, robiola cheese, mountain butter and Parmigiano Reggiano

Three tomatoes and burrata spaghetti 🌱

19€

Spaghetti with tomato sauce, fresh tomato and roasted tomato, burrata cheese and basil

Garden Soup 🌱 🌿

16€

With green peas, asparagus, green beans, tomatoes and celery

Beef ragù Lasagna

22€

Hand-pulled egg pasta with traditional meat ragù

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MAIN COURSES

<i>Calamari and Prawns</i>	25€
Deep fried calamari and prawns with lemon zest	
<i>Seabass “Mugnaia”</i>	28€
Seabass fillet with buttery sauce, carrots and spring onions	
<i>Black Codfish</i> 🌱	28€
Codfish Fillet wit crispy bread and cuttlefish ink crust, seafood ristretto sauce	
<i>Lamb cutlets</i>	28€
Deep fried with breadcrumbs and sauted chicory	
<i>Chicken “Cacciatora”</i> 🌱	20€
Roasted free range chicken with olives, garlic rosemary, with roasted potatoes	
<i>Meatballs</i>	18€
Traditional beef and pork meatballs, with tomato sauce, basil and Parmigiano Reggiano	
<i>Steak</i> 🌱	30€
Italian Frisona rib eye with spicy sautéed “broccoletti” (Cooking preferences: well done, medium or rare)	
<i>Saltimbocca alla Romana</i> 🌱	20€
Boned Veal cutlet with butter, sage, ham, flour and mix herbs baby potatoes	
<i>Aubergine</i> 🌱 🌿	18€
Aubergine varation: roasted and glazed, creamy and fried with garlic and tomato and thyme icecream and taralli crumble	

<i>Filetto 1955</i> 🌱	40€
Historical Recipe from 1955 Alfredo Alla Scrofa’s menu. Vacca Vecia Beef Fillet with Liver Pate, Barolo wine sauce and dried fruit bread (Cooking preferences: medium or rare)	

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VEGETABLES AND SALADS

<i>Sauted vegetables</i> 🌾 🌿	15€
The best vegetables of the daily market, sauted with herbs	
<i>Sauted chicory</i> 🌾 🌿	9€
Sauted chicory with evo oil, garlic and chili	
<i>“Agro” chicory</i> 🌾 🌿	9€
Steamed chicory with evo oil and lemon	
<i>Potatoes</i> 🌾 🌿	9€
Roasted potatoes with rosemary	
<i>Mixed field salad</i> 🌾 🌿	12€
Green field salad, baby lettuce, endive, rocket salad and herbs	
<i>Mixed field salad and tomatoes</i> 🌾 🌿	14€
Green field salad, baby lettuce, endive, rocket salad, mint, tomatoes and spring onion	
<i>Stewed artichoke “alla romana”, with mixed herbs</i> 🌾 🌿	10€
Stewed artichoke with garlic, parsley and roman mint	
<i>Sauted spicy Broccoletti</i> 🌿	9€
Roman green broccoli with garlic and chili	
<i>Roman crispy salad sprout “puntarelle”</i> 🌾	10€
With garlic and anchovies	
<i>Asparagus</i> 🌾 🌿	15€
Steamed Asparagus	

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DESSERT

<i>Italian pâtisserie (for 2 people)</i> 🌿	38€
A sweet journey through italian patisserie, chocolates dragée, biscuits, cakes and tiramisù	
Zibibbo Passito di Ustica Hibiscus 🍷	18€
<i>Tiramisù</i> 🌿	12€
Whipped custard with mascarpone, savoiardi biscuits, coffee and cocoa powder	
Passito di Sicilia Hira Colosi 🍷	8€
<i>Pavlova</i> 🌿 🍷	12€
Crispy merengue, whipped cream, red berries	
Moscato Rosa Franz Haas 🍷	13€
<i>Saint Honoré</i> 🌿	12€
Puff pastry cake with creme patissiere, chocolate, whipped cream and caramel	
Muffo Sergio Mottura 🍷	13€
<i>Caprese</i> 🌿 🍷	12€
Vegan chocolate cake with almonds and vanilla custard	
Recioto della Valpolicella Brigaldara 🍷	10€
<i>Maritozzo romano</i> 🌿	12€
Roman traditional brioche with whipped cream	
Muffato della Sala Antinori 🍷	18€

<i>Coppa Alfredo 1960</i> 🌿	12€
Historical recipe from 1960 Alfredo Alla Scrofa's Menu with cream, chocolate, pistachio, chocolat glaze and langue de chat biscuit	
Porto Tawny 10y Burmester 🍷	10€

FRUIT AND ICECREAM

<i>Pineapple</i> 🌿 🍷	9€
<i>Mixed berries</i> 🌿 🍷	10€
<i>Mixed fruit</i> 🌿 🍷	12€
<i>Homemade Ice cream</i> 🌿 🍷	10€
Chocolate, creme patissiere, lemon, pistacchio, wild berries	
<i>Extra ice cream added to fruits</i>	3€

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BEVERAGE

<i>Microfiltered sparkling or still water</i>	2€
<i>Mineral water "Panna" / Sparkling water "San Pellegrino"</i>	4€
<i>Craft beer</i>	8€
<i>Italian beer</i>	6€
<i>Coca-Cola, Coca-Cola Zero, Fanta, Sprite</i>	7€
<i>Fruit juices</i> (Apricot, Raspberry, Tomato, Pineapple, Orange, Blueberry)	8€
<i>Tea and Infusions (1 cup)</i>	6€

COFFEE

<i>Coffee</i>	3€
<i>"Macchiato" coffee</i>	3€
<i>Double coffee</i>	5€
<i>Barley coffee</i>	4€
<i>Decaffeinated coffee</i>	4€
<i>American coffee</i>	4€

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