

# MARE DEROMA

## FISH STARTERS

-  *Red Tuna Tartare "Balfegò" alla marinara, with leche de tigre, Strawberry and tomatoes foam, fresh oregano and Senatore Cappelli puff pastry* •E•G•I•P• € 26
- Smoked salmon fillet "Coda Nera Riserva" with yoghurt cream and scapece courgettes* •A•C•E•I•O• € 20
- Slightly seared scallop, cabbage and beetroot* •D• € 22
- Fried squid with puntilla and lime* •A•B•D•G•H•I• € 18
- Cuttlefish alla Luciana, and cuttlefish ink* •D•O• € 18

# OYSTERSALSERIA DEROMA

## AMELIÈ SELECTION

*Fine de Claire* 3 pz € 25 / 6 pz € 45

*Cocktail* 3 pz € 30 / 6 pz € 55

*Spécial de Claire Verte* 3 pz € 35 / 6 pz € 65

*Designed to enhance and taste our selection in a unique way*

**SWEET AND SOUR 'NDUJA • MIGNONETTE • TOMATO CEVICHE,  
GIN TONIC AND HORSE RADISH • MISO AND EGG**  
•D•C•G•I•O•P•

## BIG SALADS

- CAPRESE DI BUFALA** •C• € 16  
*Mozzarella di bufala campana DOP, red and yellow cherry tomatoes and basil*
- CAESAR SALAD** •C•E•I•M•O•P• € 16  
*Roman lettuce, Crispy bacon strips, Parmesan flakes, bread croutons and caesar sauce*
- DEROMA SALAD** •C•E•I•O• € 18  
*Mixed green salad, cherry tomatoes, sweet corn, mozzarella di bufala, Yellowfin tuna, caramelised onions, toasted almonds and yoghurt sauce*
- INSALATA NIZZARDA** •E•G•P• € 16  
*Lettuce, potatoes, green beans, eggs, cherry tomatoes, Taggiasca olives, Yellowfin tuna "Reserva" from Asturias, anchovies from the Cantabrian Sea "Reserva"*
- GREEK SALAD** •C• € 16  
*Tomatoes, bell pepper, red onion, olives and feta cheese*



PRODOTTO DA FORNO



PRODOTTO OSTERIA

## LA PASTA DE ROMA FRESCA E RIPIENA: SPAGHETTONI • SPAGHETTI • TORTELLI

The fresh pasta with water and flour and with egg is home made. For the dough we use organic flour, to ensure maximum quality and high digestibility.

### FIRST COURSE DEROMA

<b>ZUPPA DI CIPOLLE DI TROPEA PGI</b> •C•E•F•I•N•O• <i>Viterbo PGI potatoes, porcini mushrooms, shiitake, nameko, black champignon and castellano mushroom with chicory and anchovies from the Cantabrian Sea "Reserva", and barricaded caciocavallo</i>	€ 24	<b>FUSILLONE DI GRAGNANO "CARMIANO"</b> •C•I•N•O• <i>with burrata, roasted potato cream, beef tartar, mushroom, cream and truffle flakes</i>	€ 22
<b>PACCHERO DI GRAGNANO WITH CRAB INFUSED</b> •B•H•I•N•O• <i>with Trombolotto oil</i>	€ 22	<b>TORTELLO STUFFED WITH SHRIMP</b> •B•C•D•H•I•N•O•P• <i>clams, cherry tomato, burrata and pistachios</i>	€ 24
<b>LINGUINE DI GRAGNANO "PASTIFICIO DEI CAMPI"</b> •C•E•I•N• <i>with butter and anchovies from Mar Cantabrico "Reserva" with courgette flower</i>	€ 22	<b>SPAGHETTO MONOGRANO MATT "FELICETTI"</b> •A•B•C•F•G•I•N•O• <i>with tomato water, fresh red and yellow cherry tomatoes topped with almond and basil crumble</i>	€ 18

### ROMAN PASTA

<b>MEZZO RIGATONE "CARMIANO" ALLA CARBONARA</b> •C•F•I•M•N•P• <i>Bacon, pecorino cheese, black pepper and eggs</i>	€ 16	<b>HOMEMADE SPAGHETTI CACIO E PEPE</b> •C•F•I•M•N•P• <i>pecorino cheese and black pepper</i>	€ 14
<b>HOMEMADE SPAGHETTI AMATRICIANA</b> •C•F•I•M•N• <i>tomato sauce from San Marzano IGP, bacon, pecorino cheese and black Pepper</i>	€ 16	<b>SAUTÉED RIGATONI 'CARMIANO' AMATRICIANA IN THE PAN</b> •C•F•I•M•N• <i>tomato sauce from San Marzano IGP, bacon, pecorino cheese and black pepper</i>	€ 16

### MAIN COURSE DEROMA

<b>GILT-HEAD BREAM MARINARA</b> •A•B•C•E•F•G•I•N•P• <i>with red cherry tomato cream, basil sponge, bread crumble and almonds</i>	€ 30	<b>BRAISED DAIRY VEAL CHEEK</b> •N•O• <i>with Roman broccoli puree and broccoli</i>	€ 28
<b>CATALAN BLACK TAIL RED PEPPERS</b> •E•D•H•N•O• <i>Roman courgettes, potatoes, sweet and sour red onion from Tropea IGO, tomato ketchup made of red tomatoes cooked in oil and olives</i>	€ 32	<b>SPATCHCOCK CHICKEN</b> •F•M•N•O• <i>marinated in diavola sauce</i>	€ 24
<b>TUNA TATAKI*</b> •A•B•E•G•I•M•O• <i>with sautéed savoy cabbage dressed with Japanese dressing</i>	€ 28	<b>PORK PLUME IN MARINATED MILK</b> •F•O•P• <i>with mixed green salad and a light sauce</i>	€ 24

### ROMAN MAIN COURSE

<b>FRIED CALAMARI WITH LIME ZEST</b> •A•B•C•D•G•H•I• <i>with Roman broccoli puree and broccoli</i>	€ 20	<b>LAMB CHOPS</b> •C•N• <i>with grilled asparagus and truffle</i>	€ 24
<b>ITALIAN MEATBALLS IN TOMATO SAUCE</b> •C•F•I•M•P•	€ 16		

### GRILL DEROMA

<b>RUBIA GALLEGA</b> (minimum cut 700g)	hg € 14	<b>FILLET MIGNON MARANGO</b> (250g c.a.)	€ 30
<b>SIRLOIN STEAK MARANGO</b> (250g c.a.)	€ 34	<b>RIBEYE "MARANGO"</b> (250g c.a.)	€ 32


### CHOOSE THE SAUCE FOR YOUR MEAT :

•C•F•G•I•M•O•P•

HARISSA • CHIMICHURRI • EXOTIC BBQ • SMOKED CORN • BURNT ONION AND CHEESE

## TERRA DEROMA

### MEAT STARTERS

- Beef carpaccio, toasted pecan nuts, gorgonzola, radish and grain mustard* •B•C•M• € 20
-  *Beef tartare alla Rossini with foie gras, spinach, truffles and a veal fondue accompanied by toasted brioche bread with garlic and parsley spread* •C•I•M•N•O•P• € 24
- Smoked Caciocavallo, porcini mushrooms black truffles* •C• € 18
- Fried meatballs, mushroom and aioli sauce on the side* •A•B•C•D•E•F•H•I•N•P• € 18
- Mangalitza neck steak, paprika, pepper cream and crusco pepper* •B•F•I•M• € 18

## SALSAMENTERIA ( ITALIAN CURED MEATS ) DEROMA

- GRAN SELEZIONE DI PROSCIUTTI** € 26  
*Our selection of ham culatello di Sibelius D.O.P, mangalizia ham, smoked ham "l'Arroganza"*
- BURRATA** •C•F•O• € 16  
*with BIO sun dried cherry tomatoes "Agnoni"*
- MOZZARELLA DI BUFALA CAMPANA DOP** •C• € 18  
*with smoked sauris ham*

## OUR BREAD DEROMA

*Naturally-leavened Sourdough Bread* € 4

*The bread is baked every day by our master baker and served still hot. Kamut bread, Wholemeal bread are just some of our specialties that you will find in the selection of FORNO DE ROMA.*

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### SIDE DISH

- ROASTED POTATOES** € 8
- FRIED ARTICHOKE WITH A PECORINO FONDUE** •A•B•C•D•E•I• € 8
- SAUTEED CHICORY AND BROCCOLI** € 8
- MIX SALAD** € 6

**Service € 2 p.p.**

*Tutti i prodotti freschi di origine animale, così come i prodotti della pesca somministrati crudi, vengono sottoposti ad abbattimento di temperatura per garantire la qualità e la sicurezza, come descritto nel Piano HACCP ai sensi del Reg. CE 852/04 e Reg. CE 853/04. (\*) Prodotto surgelato all'origine. Il Personale di sala è a disposizione per fornire qualsiasi informazione in merito alla natura e origine degli alimenti serviti*

## WATER & SOFT DRINK

ACQUA NATURALE LURISIA 70 cl	€ 3	COCA COLA 33 cl - COCA ZERO 33 cl	€ 4
ACQUA BOLLE LURISIA 70 cl	€ 3	LIMONATA BIO - CHINOTTO LURISIA 27,5 cl	€ 5
ACQUA DI NEPI 70 cl	€ 3	FANTA 33 cl - SPRITE 33 cl	€ 4
		FUZETEA LIMONE/PESCA	€ 4,5

## DRAFT BEER

BAFFO D'ORO BIRRA MORETTI <i>puro malto d'orzo</i>	€ 7	MORETTI LA ROSSA <i>malto brunito</i>	€ 8
MESSINA <i>cristallini di sale</i>	€ 8		

## CRAFT BEER IN THE BOTTLE

### MAESTRI BIRRAI

COTTA 21, BIONDA	€ 6	COTTA 68, DOPPIO MALTO	€ 6
COTTA 37, ROSSA	€ 6	COTTA IPA, ITALIAN PALE ALE	€ 6

## CRAFT BEER IN THE BOTTLE

## 0% ALCOOL

### GJULIA

IOI SENZA GLUTINE	€ 5	MORETTI ZERO	€ 4
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## ALLERGENS

- A• Peanuts
- B• Nuts
- C• Milk and dairy products
- D• Molluscs
- E• Fish
- F• Sesame and seeds
- G• Soy

- H• Crustaceans
- I• Gluten
- L• Lupines
- M• Mustard
- N• Celery
- O• Sulphur dioxide
- P• Eggs