

PIZZERIA DEROMA

...aspettando una buona pizza

MOZZARELLA IN CARROZZA DE ROMA € 10

Mozzarella di bufala campana DOP, mortadella, minced mushrooms and truffles •I•B•C•N•

SPICCHI AL PADELLINO € 13

Mortadella, burrata and crushed pistachios •B•C•I•
Beef Stracotto alla Genovese, caramelized onions and Roman pecorino IGP •C•F•I•
Beef carpaccio, mixed salad, a mayonnaise made of anchovies from Cantabrico and lemon powder •E•I•P•
Burrata from Andria DOP, anchovies from Cantabrico and yellow confit cherry tomatoes •C•I•P•

THE TRADITIONALS

MARINARA •E•I• € 10
Tomato sauce from San Marzano DOP Paglione, garlic, oregano, basil EVO oil fratelli La Fratta

MARGHERITA STORICA •C•I• € 12
Tomato sauce from San Marzano DOP Paglione, fiordilatte from Agerola, Parmigiano Reggiano Vacche Rosse 24 months, basil, EVO oil fratelli La Fratta

DIAVOLA •C•I• € 15
Tomato sauce from San Marzano DOP Paglione, fiordilatte from Agerola, spicy salami

BUFALINA •C•I• € 16
Tomato sauce from San Marzano DOP Paglione, buffalo cheese, basil, EVO oil fratelli La Fratta

UNIQUE REDS

ALICE •E•I• € 15
Tomato sauce San Marzano DOP Paglione, anchovies from Cantabrico, oregano, black olives, garlic and basil

ROSSO BURRATA •B•C•I• € 17
Tomato sauce San Marzano DOP Paglione, burrata cream, Parmigiano Reggiano Vacche Rosse 24 months, yellow confit cherry tomatoes and basil pesto

CAPRICCIOSA DEROMA •C•I• € 18
Tomato sauce San Marzano DOP paglione, fiordilatte from Agerola, sautéed Cardoncelli mushrooms and Champignons in butter garlic and rosemary, smoked sauris ham, olive powder and topinambur chips

INDIAVOLATA •C•I•F• € 17
Tomato sauce San Marzano DOP Paglione, 'nduja, fresh mozzarella di bufala campana DOP Loffredo and spicy ventricina sausage

LUCIANA •B•E•I•N•O• € 19
Baby octopus alla Luciana, yellow cherry tomatoes, olive powder and Thrumbolotto infused oil with fresh oregano

UNIQUE WHITES

L'AMERICANA •I•C•M•P• € 18
Fiodilatte from Agerola, grilled prosciutto, potatoes rosemary topped with a honey mustard sauce

NERANO •C•I•N• € 16
Fior di latte from Agerola, Roman zucchini cream, provola cheese from Formia, courgette flower and zucchini chips

4 FORMAGGI MARI E MONTI •C•F•I•H• € 19
Fiodilatte from Agerola, Parmigiano Reggiano Vacche Rosse 24 months, provolone from Formia, ricotta di bufalo, bacon chips and prawns marinated in lime

GENOVESE •C•F•I• € 19
Potato cream, beef stracotto alla genovese, Fiodilatte from Agerola, Roman pecorino IGP and sweet and sour caramelised red onion

BOSCAIOLA 2.0 •C•F•I• € 18
Fiodilatte from Agerola, sautéed cardoncelli mushrooms and champignons in butter garlic and rosemary, sausage, tzatziki truffle sauce and truffle flakes

MORTAZZA •B•C•I• € 17
Fiodilatte from Agerola, mortadella, burrata from Andria DOP and crushed pistachios

DEROMA •E•I•M•N•O•P• € 18
Focaccia base, beef carpaccio, a mayonnaise made of anchovies from Cantabrico, celery, caper fruits, mustard leaves and lemon powder

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