Gran
DEROMA
FARINE ROMANE

STARTERS

RED PRAWN TARTARE* 24

Charred fresh mango, mango gel, cardamom and lemon, crispy mango, red datterino tomato pâté, and Senatore Cappelli pastry.

- A, B, C, F, G, H, I, M, N, O, P

SEA BASS CARPACCIO 24

Oyster mayonnaise, candied lemon, dehydrated raspberry, and parsley oil

- A, B, C, D, E, F, G, M, N, O, P

VITEL TONNÈ 22

low-temperature cooked veal round, tuna sauce, green beans, caper leaves, marinated mustard seeds, and parsley dust.

- A, B, C, E, F, G, M, N, O, P

BEEF TARTARE 22

with tartare sauce, baby spinach, toasted hazelnuts, and black truffle served with brioche bread and herb butter.

- A, B, C, E, F, G, I, M, O, P

SUPPLÌ DI ROMA 7

Arborio rice, slow-cooked San Marzano DOP tomato sauce, 24-month Red Cow Parmigiano Reggiano, Agerola fior di latte and basil.

- A, C, I, N

SALMON CROQUETTE 8

Potato croquette, smoked salmon, smoked provola cheese, chives, lemon zest and tzatziki sauce.

- A, C, I, N

VEG SPHERE 7

Grilled smoked eggplant ball with confit tomato and basil pesto.

- A, B, N, L

CARBONARA SPHERE 7

Fresh flour-and-water spaghetti, artisanal guanciale, Pecorino Romano IGP, black pepper, egg, creamy pecorino sauce and guanciale crumble.

- A, C, F, I, N, M, P

FROM THE GASTRONOMY COUNTER

PARMA HAM AND BUFFALO MOZZARELL 20

Parma ham from Langhirano aged 30 months, hand cut, buffalo mozzarella from Campania DOP "Loffredo".

- C

MARITOZZI DEROMA 18

Stracciatella cheese from Andria DOP and Cantabrian Sea Anchovies "Reserva" Smoked Black Tail Salmon and Goat Cheese "Guffanti", rolled Piacentina bacon and artichokes in "Agnoni" oil.

- C, O

DEROMA CURED CUTTING BOARD 22

Parma ham "Az. Pelizziari" seasoned 30 months, speck from Trentino with juniper loin "F.lli Corrà", capocollo from Martina Franca "Cervellera", mortadella Galliani", feline-type salami "Az. Rossi", Sottoli "Agnoni" and giardiniera di "Morgan".

- O

DEROMA CHEESE CUTTING BOARD 24

"Loffredo" buffalo ricotta, stracciatella di Andria DOP, aged pecorino "De Magi", goat cheese "De Magi", seasoned mountain Parmigiano Reggiano 30 months "Cantarelli", Superbia buffalo blue cheese "De Magi". "Marco Colzani" jams and "G. Poeta" honey.

- C

SALSAMENTERIA

PROSCIUTTI TAGLIATI A MANO

IGP DI NORCIA — 12
"Prosciutto Valle Obita" - aged 24 months.

NERO DEI NEBRODI — 22
"Az. D'Agostino" - aged 30 months.

NERO DELL'ASPROMONTE — 22
"Az. Nero d'Aspromonte" - stag. 30 mesi.

NERO DI SPIGAROLI — 22
"Az. Antica corte di Pallavicina" - aged 24 months

CINTA SENESE DOP — 22
aged 30 months

JAMON DE BELLOTA 100% IBERICO — 40
"Aliomar" - aged 48 months.

JAMON DE CASTANAS — 28
aged 18 months.

SENORIO DE MONTANERA IBERICO BELLOTA 100% — 40
aged 48 months.

SALAD CARNE SELECTIONS

ROAST BEEF "MAGRI" — 16
Cherry vinegar, celery ice.

BEEF "MAGRI" — 16
tomato confit, 24-month parmesan fondue, rocket.

SALTED MEAT "MAGRI" — 16
fig jam, walnuts.

BRESAOLA DI TORO — 16
lime citronette, micro leaves

BRESAOLA DI BLACK ANGUS — 22
lime citronette, micro leaves

PASTRANI SELECTION "GALLI" — 16
organic rustic mustard, pickled gherkins

FRESH PASTA DEROMA

SPAGHETTONI • SPAGHETTI • TAGLIATELLE

The fresh flour-and-water and egg pasta is of our own production. For the doughs, we use a less refined flour compared to standards, to guarantee maximum quality and digestibility. Simply let yourself be guided by the desire for fresh pasta, or indulge in the craving for excellent dry pasta selected from **Pastificio Dei Campi, Carmiano** and **Felicetti.**

DEROMA FIRST COURSES

"PASTIFICIO DEI CAMPI" GRAGNANO SPAGHETTONE 26

With amberjack sauce flavored with “Trombolotto” infusion.

- B, E, I, N, O

"FELICETTI" MONOGRANO MATT SPAGHETTO 20

with tomato water, colored datterini tomatoes, almond crumble, and basil.

- A, B, F, G, I, N, O

TAGLIATELLA WITH KNIFE-CUT RAGÙ 24

Castelmagno cheese foam and dark chocolate.

- A, B, C, F, G, I, M, N, O, P

"CARMIANO" GRAGNANO FUSILLONE 24

Peppers, sausage, cardoncelli mushrooms, and burnt leek.

- I, N, O

"CARMIANO" GRAGNANO MEZZO RIGATONE CARBONARA 16

Artisanal guanciale, Pecorino Romano IGP, black pepper, organic eggs.

- C, F, I, M, N, P

EGG SPAGHETTO CACIO E PEPE 14

Pecorino Romano IGP, black pepper.

- C, F, I, M, N, P

FLOUR AND WATER SPAGHETTONE AMATRICIANA 16

San Marzano IGP tomatoes, artisanal guanciale, Pecorino Romano IGP, black pepper.

- C, F, I, M, N

"CARMIANO" GRAGNANO RIGATONE ALLA GRICIA 15

Artisanal guanciale, Pecorino Romano IGP, black pepper.

- C, F, I, M, N

CLASSIC PIZZAS

MARINARA 10

San Marzano DOP Paglione tomato, garlic, basil, oregano and Fratelli Fratta extra virgin olive oil.

- E, I

HISTORIC MARGHERITA 12

San Marzano DOP Paglione tomato, Agerola fior di latte, 24-month Red Cow Parmigiano Reggiano, basil and Fratelli Fratta extra virgin olive oil.

- C, I

DIAVOLA 15

San Marzano DOP Paglione tomato, Agerola fior di latte and spicy salami.

- C, I

BUFALINA 16

San Marzano DOP Paglione tomatoes, Buffalo Mozzarella DOP from Campania Loffredo, basil and Fratelli Fratta extra-virgin olive oil.

- C, I

TASTY RED PIZZAS

MARGHERITISSIMA 17

San Marzano DOP tomato, Buffalo Mozzarella DOP added fresh, 24-month Red Cow Parmigiano Reggiano, basil and Fratelli Fratta extra virgin olive oil.

- C, I

ROSSO BURRATA 17

San Marzano DOP Paglione tomato, 24-month Red Cow Parmigiano Reggiano, Burrata di Andria DOP, yellow cherry tomatoes and basil pesto.

- B, C, I

CAPRICCIOSA DEROMA 19

San Marzano DOP Paglione tomato, Buffalo Mozzarella DOP added fresh, Cardoncelli and Champignon mushrooms sautéed with butter, garlic and rosemary, smoked Sauris cured ham, Jerusalem artichoke chips and Itrana olive powder.

- A, C, I

HOT HONEY PEPPERONI 18

San Marzano DOP Paglione tomato, spicy salami, Agerola fior di latte, caramelized onion, Spilinga 'nduja hot honey.

- A, C, I

MORE TASTY RED PIZZAS

BURRATA AND ANCHOVIES 18

San Marzano DOP Paglione tomato, confit red cherry tomatoes, Burrata di Andria DOP, Cantabrian anchovies, black olive powder, oregano, Fratelli Fratta olive oil and crystallized basil.

- C, E, F, I

DEROMA AMATRICIANA 18

Slow-cooked San Marzano DOP tomatoes, crispy guanciale, Andria burrata and fresh pecorino.

- C, F, I

YUMMY WHITE PIZZAS

DEROMA 2.0 20

Yellow cherry tomato cream, beef tartare, black garlic mustard, sun-dried tomatoes, soymarinated cashews, chili threads and mustard leaves.

- A, B, E, F, I, M, N,O

DECONSTRUCTED PARMIGIANA 18

Eggplant cream, smoked buffalo provola, eggplant chips, Buffalo DOP cream, confit red cherry tomatoes and crystallized basil.

- A, B, C, N, I

ALICE DEROMA 19

Broccoli romanesco cream, sautéed romanesco florets, Buffalo stracciatella DOP, Cantabrian anchovies, lemon powder and chili threads.

- C, E, F, I

NERANO 17

Romanesco zucchini cream, Agerola fior di latte, Formia provolone, zucchini chips and zucchini flowers.

- A, C, I

MORTAZZA 18

Agerola fior di latte, artisanal mortadella, Burrata di Andria DOP and pistachio.

- B, C, I

RED TRUFFLE 24

Agerola fior di latte, yellow cherry tomato confit, red prawn, Burratina di Andria, black truffle and mustard leaves.

- B, C, H, I, M, O

DEROMA GRILL

GLAZED TUNA TATAKI* 28

with ponzu sauce, grilled savoy cabbage, and toasted sesame.

- A, B, C, E, F, G, M, N, O, P

CITRUS GLAZED OCTOPUS* 28

with Jerusalem artichoke cream, almonds, “Reserva” anchovies, and sweet and sour red onion.

- A, B, C, D, E, I, N, O

BURGER 220 G DEROMA BUN 22

Organic egg, guanciale, truffle brie, sweet and sour onion, mushroom aioli sauce, and fresh black truffle.

- A, B, C, F, G, I, M, N, O, P

GRILLED SEA BASS FILLET 24

Roasted potato cream and sage, olive dust, black olives, and friggitelli peppers.

- E, N

SIRLOIN STEAK (TAGLIATA) 32

Sakura sirloin steak Galli selection.

SMOKED SIRLOIN STEAK (TAGLIATA) 37

Smoked Sakura sirloin steak Galli selection.

ENTRECÔTE 300 gr 34

Sakura Yoza beef Entrecôte Galli selection.

COWBOY STEAK per Kg 85

Sakura Yoza beef Cowboy steak Galli selection.

BEEF FILLET 34

Beef fillet Galli selection.

BEEF LOIN per Kg 90

Sakura Hanami "Le Nostri" beef loin Galli selection.

HEIFER LOIN per Kg 75

Yoza Simmental heifer loin Galli selection.

PLUMA IBERICA 38

Smoked Sakura Pluma Iberica Galli selection.

COCKEREL (GALLETTO) 24

Vallespluga Cockerel glazed in its own jus served with Honey Mustard sauce.

- F, M, N, O

"LIBERA" PULLET STEAK (TAGLIATA) 18

Glazed in its own jus, served with Honey Mustard sauce.

- F, M, N, O

Choose the sauce to enhance our proposals:

HARISSA • CHIMICHURRI • EXOTIC BBQ • SMOKED CORN • HONEY MUSTARD

- A, B, C, F, G, I, M, N, O, P

SALADS

VEGETARIAN 16

Lamb's lettuce, fennel, green apple, pomegranate, Taggiasca olives, and pecan nuts.

- B

FRESHNESS (FRESCHEZZA) 18

Romaine lettuce, avocado, cucumbers, turnip-marinated salmon, citrus fruits and yogurt sauce, dill, lime, sliced almonds.

- A, C, E

CAESAR SALAD 16

Romaine lettuce, crispy guanciale, Parmigiano Reggiano shavings, bread croutons, Caesar dressing, and grilled chicken.

- A, B, C, E, F, I, M, O, P

SIDES

DEROMA ROASTED POTATOES 9

- I

BAKED POTATO IN FOIL 9

flavored with herb butter.

- C

SAUTÉED CHICORY OR BROCCOLI 9

FRIED ARTICHOKE 12

with pecorino romano fondue.

- A, B, C, D, E, I

ROMAN-STYLE PUNTARELLE 9

with garlic and anchovies.

- A, B, C, E, F, G, M, N, O, P

GRILLED VEGETABLES 9

MIXED GREEN SALAD 7

DEROMA BREAD

NATURAL LEAVENING BREAD WITH SOURDOUGH STARTER

4

The bread is baked every day by our master baker and served while still warm in a casket to maintain its fragrance intact.
White Bread with type 0 wheat flour, Multi-cereal and Whole Wheat Bread are just some of our specialties that you will find in the FORNO DE ROMA selection.

- I

ALLERGENS

A • PEANUTS AND DERIVATIVES

B • TREE NUTS

C • MILK AND DERIVATIVES

D • MOLLUSCS

E • FISH

F • SESAME AND SEEDS

G • SOY

H • CRUSTACEANS

I • GLUTEN

L • LUPIN

M • MUSTARD

N • CELERY

O • SULPHUR DIOXIDE

P • EGGS

SERVICE

2 p.p.

All fresh animal-origin products, as well as seafood products served raw, undergo blast chilling to guarantee quality and safety, as described in the HACCP Plan pursuant to EC Reg. 852/04 and EC Reg. 853/04.

The dining room staff is available to provide any information regarding the nature and origin of the food served.

(*) Product frozen at origin.