



**LAND STARTERS  
AND SALSAMENTERIA →**

**SEAFOOD STARTERS  
AND OYSTERSALSERIA →**

**FIRST COURSES →**

**MAIN COURSES →**

**PIZZERIA →**

**GRILL, SALADS AND SIDES →**

**DEROMA BREAD ,  
ALLERGENS AND SERVICE →**

# LAND STARTERS

## BEEF CARPACCIO 22

24-month Red Cow Parmesan, yellow datterino tomato pâté, puffed arugula and 25-year aged Balsamic Vinegar.

- A, C, O

## BEEF TARTARE 24

served on marrow bone, caramelized shallot, puffed rice, veal jus and saffron wafer.

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

## VEAL LIVER TERRINE 20

with stewed onions, shiitake mushrooms, sweet and sour red onion and grain mustard.

- A, C, E, M, N, O

## PHYLLO DOUGH CANNOLO 16

filled with burrata cream, datterini tomatoes preserved in oil, and basil.

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

## FRIED BOILED MEATBALL 18

with mushroom aioli sauce.

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

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## CROCCHÉ' DEROMA 8

2 pieces of Colfiorito potato crocche': one filled with 24-month Parmigiano Reggiano fondue, crispy guanciale chips and pepper; the other filled with Andria burrata, mortadella and pistachios.

- A, B, C, I, P,

## FRIED MONTANARA NERANO 8

Double-cooked fried dough, zucchini cream, Andria Burrata DOP, zucchini chips, crystallized zucchini flowers and shaved Provolone del Monaco.

- A, C, I

## PARMA SLICE 9

Slice of double-cooked "padellino" dough filled with Parma ham, Andria Burrata DOP, black truffle and basil.

- A, C, I, O

# DELI SELECTION

## "AGNONI" ORGANIC BURRATA AND SUN-DRIED TOMATOES 16

- C, F, O

## PROSCIUTTO AND BUFFALO MOZZARELLA 18

Buffalo Mozzarella Campana D.O.P. and 24-month Parma prosciutto.

- C

# SEAFOOD STARTERS

## BALFEGÒ TUNA CARPACCIO 26

Mandarin and soy vinaigrette, gin and tonic green apple, and soy sprouts.

- E, G, O

## 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, H, I, M, N, O, P

## AMBERJACK AND ROMAN ZUCCHINI TARTARE 24

served on a shellfish soup, herb oil and kataifi pastry.

- E, H, I, N, O

## SEARED SCALLOPS 20

Slightly spicy green gazpacho, charcoal bread crumble, and lemon oil.

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

## FRIED BABY SQUID\* 18

with puntillas and lime.

- A, B, D, G, H, I

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## MOZZARELLA IN CARROZZA DEROMA 6

Buffalo mozzarella DOP, Cantabrian anchovies, zucchini flowers and lime zest.

- A, C, E, I, P

# OYSTERSALSERIA

FINE DE CLAIRE 3 pcs 20 6 pcs 35

LA PETITE 3 pcs 25 6 pcs 45

SPÉCIAL DE CLAIRE 3 pcs 30 6 pcs 55

Designed to enhance and enjoy our selection in a unique way:

NDUJA SWEET AND SOUR • MIGNONETTE •

TOMATO CEVICHE GIN TONIC AND HORSERADISH

• MISO AND EGG

- D, C, G, I, O, P

# FRESH AND FILLED PASTA DEROMA

## SPAGHETTONI • SPAGHETTI • TORTELLI • FETTUCCINE • 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

## TAGLIATELLA WITH KNIFE-CUT RAGÙ 24

with Castelmagno cheese foam and dark chocolate.

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

## "CARMIANO" GRAGNANO FUSILLONE 24

with burrata, roasted potato cream, beef tartare, mushroom cream and black truffle.

- C, I, N, O

## "FELICETTI" SINGLE GRAIN MATT SPAGHETTO 20

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

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

## SMOKED EGGPLANT AND SHELLFISH TORTELLO\* 26

Smoked eggplant, scampi\* and prawns\*, roasted pacchetelle tomatoes, salted ricotta and basil.

- C, G, H, I, M, N, O, P

## "PASTIFICIO DEI CAMPI" GRAGNANO SPAGHETTONE WITH AMBERJACK 26

with black kale, burrata and anchovy dripping.

- C, E, I, N, O

## "PASTIFICIO DEI CAMPI" MIXED PASTA, POTATOES, SMOKED PROVOLA 24

with mussels and miso puntarelle.

- C, D, E, H, I, N, O

# TRADITIONAL FIRST COURSES

## "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 AMATRICIANA PAN-SAUTÉED 16

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

- C, F, I, M, N

# DEROMA MAIN COURSES

## AMBERJACK SALTIMBOCCA\* 30

with potato and sage cream, bread crumble, prosciutto broth, and amberjack jus.

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

## GRILLED SQUID\* 30

Beluga black lentils, Jerusalem artichoke chips, toasted hazelnuts, parsley sponge and lemon scent.

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

## CITRUS GLAZED OCTOPUS\* 28

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

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

## DEVIL'S STYLE CHICKEN (POLLO ALLA DIAVOLA) 26

with roasted potatoes and harissa sauce.

- F, M, N, O

## VEAL CHEEK WELLINGTON 30

with Parma prosciutto, champignon mushrooms, and roasted mushroom pak-choi.

- I, N, O, P

## LACQUERED SUCKLING PIG 28

Grilled leek and seared sweet, sour peppers.

- G, O

# TRADITIONAL MAIN COURSES

## FRIED SQUID\* AND LIME 22

- A, B, C, D, G, H, I

## MEATBALLS IN TOMATO SAUCE 18

- C, F, I, M, P

## LAMB CHOP 26

with grilled asparagus and black truffle.

- C, 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.

- G, I

## DIAVOLA 15

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

- G, I

## BUFALINA 16

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

- G, 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.

- G, 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, G, 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, G, I

## HOT HONEY PEPPERONI 18

San Marzano DOP Paglione tomato, spicy salami, Agerola fiordilatte, caramelized onion, sauce hot honey with Honey and Spilinga's Nduja.

- A, G, F, I, O

# 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.

- G, E, F, I

## DEROMA AMATRICIANA 18

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

- G, F, I

# YUMMY WHITE PIZZAS

## DEROMA 2.0 20

Yellow cherry tomato cream, beef tartare, black garlic mustard, sun-dried tomatoes, soy-marinated 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 straciatella DOP, Cantabrian anchovies, lemon powder and chili threads.

- G, E, F, I

## NERANO 17

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

- A, G, I

## MORTAZZA 18

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

- B, G, 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

# GRILL

Approx. 250gr

**“CREEKSTONE FARM” BEEF SIRLOIN** 34

**BEEF FILLET** 36

**BEEF RIBEYE STEAK** 34

Choose the sauce to enhance our proposals:

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

• A, B, C, F, G, I, M, N, O, P

# SALADS

**BUFFALO CAPRESE** 16

Buffalo Mozzarella Campana DOP, datterini tomatoes, and fresh basil.

• C

**CAESAR SALAD** 16

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

• C, E, I, M, O, P

**DEROMA BIG SALAD** 18

Mixed field greens, datterini tomatoes, corn, buffalo mozzarella, Yellowfin Tuna Reserva form Asturias, sweet and sour red onion and green sauce.

• C, E, L, O

**FRESH TUNA\* SALAD** 18

Lettuce, fresh tuna\*, avocado, pickled gherkins, toasted sesame and yogurt sauce with red onion.

• C, E, F, M, O

**GREEK SALAD** 16

Tomatoes, peppers, red onion, olives, feta and cucumbers.

• C

# SIDES

**DEROMA ROASTED POTATOES** 9

• I

**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

**FENNEL, ORANGE AND OLIVE SALAD** 9

• A, B, C, F, G, M, O, P

**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.

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## 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.