

# INROMA® RESTAURANT

SINCE 1917

## APPETIZERS

**Croutons** with **Burrata**, **red onion** from Tropea and anchovies **sauce** from **Cetara** (*Slow Food*)

**Aubergine** medallion with **buffalo mozzarella DOP**, **cacioricotta** cheese (*Slow Food*) and tomato sauce (**parmigiana**)

**Buffalo ricotta Rocher**

**Codfish Carpaccio** in lemon, ginger, aromatic herbs

**Smoked buffalo mozzarella**, **lemon** flave, dried **tomatoes**

**Fried zucchini flowers** with fresh ricotta, roman cheese (pecorino D.O.P.) and anchovies

**Italian anchovies**, with parley **butter** from Bojano and toasted bread

**Roman panzanella** and **burrata** (fresh cheese) (bread, tomatoes, capers, olives)

Caprese **InRoma**

**buffalo mozzarella** D.O.P. **tomatoes confit**, Roman mint **pesto**

**Roman tripe (typical Roman recipe)** in tomato sauce with **croutons** with mint oil

**Roman Artichoke** (*only in winter*)

**Fried Artichoke** (*only in winter*)

# CARBONARA

**InRoma® Carbonara** is cooked with

**Black peppers Tellicherry** and **pork cheek** from **Norcia**

**Classic** with pork cheek **and creamy egg**

pork cheek and **artichokes** (seasonal)

**White truffle cream**

pork cheek and **saffron**

**WITHOUT PORK CHEEK**

**Cacio&Ova**

**Black truffle**

**Bottarga** (smoked tuna eggs) **from Marzamemi**

**Lardo IGP** from Colonnata e **pistacchio D.O.P** from Bronte

**Lardo IGP** from Colonnata and **Castelmagno**  
(typical Italian cheese)

**Lardo IGP** from Colonnata and **red onion** from Tropea

Roman cheese ravioli **pork cheek and creamy egg**

*Ask for gluten-free pasta*

*Vegetarian carbonara on request*

The carbonara is the evolution of the dish called **Cacio e Ova**, prepared the day before and served cold, with the use of hands.

**Advice:** the real carbonara is prepared with guanciale (dried pork cheek),  
**Bacon is Forbiden !!!**

Also **Forbiden: butter, cream** and **oil**. Used to prepare egg cream.

**INROMA® RESTAURANT**  
**DAL 1917**

# PASTA

## **Cacio e pepe - by Antonio dei Gratis Dinner**

(pasta with pecorino romano and 4 types of high quality pepper)

**Gricia** (pecorino cheese- pork cheek) and **saffron**

## **FETTUCCINE** ARTIGIANALI - **HOMEMADE PASTA**

**Alfredo** with flakes of **balsamic vinegar**

. **Ragoût sauce**

**Pistachio** from Bronte D.O.P

**Ravioli** with **codfish ragout** and **capers** from Salina (*Slow Food Protection*)

**Paccheri** with **artichokes**, pennyroyal and **bottarga**  
(*only in winter*)

**Dumplings potato, celery cream** and **caciocotta cheese**  
(*Slow Food*)

**Spaghetti** with **smoked swordfish** and lime

**Ravioli** with **white truffle cream**

**Spaghetti** with **swordfish eggs** and lemon

**Fettuccine** with **Sophia Loren pesto** and **prawns \***

**Black rice** with **bottarga** from Marzamemi and **aubergine**

*Our black rice is certified by the Consortium to provide brand protection*

\* Product frozen before dispatch under the law: Regolamento (CE) n. 853/2004, allegato III, Sezione VIII, capitolo 3, lettera D, punto 1 e in attuazione della direttiva 89/108/CEE in materia di alimenti surgelati destinati all'alimentazione umana.

*Ask for gluten-free pasta*

## SECOND COURSE

Rack of **beef**

**Pork fillet, black truffle and Madeira sauce**

**Involtini** (typical roman recipe)  
(meat roulade with carrots and celery in tomato sauce)  
**Pay attentions the foothpicks**

**Saltimbocca** (typical roman recipe)  
(meat cutlets with cured ham and sage)

Raw **red shrimp** \* with **black rice** from Piemonte region  
*Black rice is certified by the Consortium to provide brand protection*

**Meatballs** in tomatoes sauce

## CODFISH

**Raw codfish** with citronette (lemon, ginger, aromatic herbs)

**Roman fried** codfish

**Potato crusted codfish** with tomatoes, onions and capers from Salina (*Slow Food Protection*)

**Pastry of codfish** 'alla trasteverina'

**Codfish in tomatoes sauce**, red onion from Tropea, olives from Gaeta, capers from Salina and toasted bread with garlic

**Codfish fillets** with **lettuce**, hot pepper and **saffron**

*Ask for gluten-free crackers*

\* **Product frozen under the law: D.L. 27 gennaio 1992, n. 110 – Attuazione della direttiva 89/108/CEE**

## SIDE DISHES

Roman **chicory**

**Spinach** with oil and red pepper

**Cucumbers** in vinaigrette

**Zucchini** cooked in oil and **carasau (typical bread)**

**Tomatoes**, origan and **breadcrumbs**

**Zucchini crudité** with apple cider vinegar, pennyroyal

**Endive**, raisins, anchovies and chilli

### RECIPES MAY CONTAIN THE FOLLOWING FOOD ALLERGENS

Coumarin

Cereals containing gluten: wheat, rye, barley, oat, spelt, kamut and hybrid varieties

Seafood (fish, crustacean, shellfish) and their derivatives

Eggs and egg derivatives

Soy and its derivative products

Milk and its derivative products (included lactose)

Nuts and nut derivatives (peanuts, hazelnuts, almonds, walnuts, pistachios)

Celery and its derivative products

Sulphites and carbon dioxide in high concentration (more than 10mg/kg or L expressed as SO<sub>2</sub>)