

DAR BRUTONE

Starters

Ham & melon (seasonal)

Ham & figs (seasonal)

Beans cooked with pork rinds (winter)

(onion, celery, carrots, tomato, garlic, chilli, pepper)

Mussels sauté with basil (summer)

Fried squid (summer)

First course

Our Fettucine are home-made

Fettuccine with pork ribs & sausage sauce

(flour, egg, chilli, garlic, tomato, onion, carrot, pepper)

Polenta with pork ribs and sausage (winter)

(cornflour, tomato, garlic, onion, celery, carrot, pepper)

Fettuccine with porcini mushrooms (seasonal)

(flour, egg, mushrooms, chilli, garlic, white wine, parsley)

Fettuccine with mussels and pecorino cheese

(summer)

Spaghetti with clams (summer)

(flour, clams, chill, parsley, white wine)

Second course

Pork ribs and sausage cooked in a tomato sauce
(ask for availability)

(tomato, garlic, onion, carrot, pepper, chilli)

Strips of Beef with rocket, cherry tomatoes and
grana cheese

(chilli, white wine)

Strips of Beef with porcini mushrooms (seasonal)

(chilli, white wine)

Grilled squid with vegetable caponata (summer)

Salted codfish stewed with potatoes (ask for
availability)

(tomato, rosemary, olives, pepper, onion, cherry tomatoes)

Antipasti

Stewed pumpkin “all’uccelletta”

(onion, garlic, carrots, rosemary, sage, balsamic vinegar, cacio cavallo cheese, bacon, chickpeas)

Pan-fried chicory with stracciatella cheese and Amatrice bacon

(garlic, chilli, pepper)

Focaccia - olive oil and rosemary

Cheese & cold cuts board (specialities of the Norcia region)

“Cartoccio dei fiocchetti” - hot paper bag of baked goodies!

(truffel, savoury ricotta, honey, black pepper, cured ham, egg, flour)

Stuffed medallions cooked in pecorino cheese, black pepper, pine nuts and hazelnut flakes (ricotta, basil)

Culatello ham with smoked burrata cheese

Sabina Cured ham freshly sliced
(served with rosemary & olive oil foccaccia)
Polenta skewers with savoury ricotta cheese,
honey and black pepper
Cacio cheese & black pepper crispy chips
Chickpea cakes with pecorino cheese
(sardines, flour, rosemary, cream, egg, garlic, chickpeas)
Artichoke in olive oil on a bed of stracciatella
cheese
(mint, garlic, vinegar, pepper)

Pasta

Carbonara
(egg, pecorino cheese, bacon)
Truffel carbonara
(egg, pecorino cheese, black pepper, bacon, truffel)
Gricia
(pecorino cheese, black pepper, bacon)
Cacio & Pepe
(pecorino cheese, black pepper)
Amatriciana
(tomato, chilli, pecorino cheese, bacon)
Rigatoni pasta with tripe (ask for availability)
Tortelloni home-made style stuffed with
asparagus

(ricotta cheese, julienne veg, pecorino cheese, bacon, pepper)

Tortelloni pasta home-made style stuffed with artichoke (ricotta cheese, vegetables, pecorino cheese, **bacon**, pepper)

Home-made Fettucine cooked with oxtail ragu sauce

(celery, onion, carrots, tomato, chocolate, pepper, chilli)

Home-made Fettucine cooked with wild boar ragu sauce

(tomato, bay leaves, chilli, onion, carrots, white wine, cloves, red wine)

Home-made Fettucine with tomato and basil

(tomato, basil, garlic)

Arrabbiata

(penne pasta, selection of garden chillies, garlic)

Second course

Roast pork with pecorino cheese and home-cooked potatoes

Oxtail

(celery, onion, carrots, tomato, chocolate, pepper, chilli)

Roman tripe

(tomato, chilli, pepper, onion, carrots, celery, pecorino, mint)

Game offal (with onions or, in season, artichokes)

(pepper, chilli, onion or artichoke)

Roast Lamb with potatoes

(rosemary, pepper, seasoning for potatoes)

“Saltinbocca” veal medallions wrapped in ham & sage

Sheep skewers with barbecue sauce (9 pieces)

Grilled Steak (aprox.450g)

Crispy Octopus with creamy purple potatoes and stracciatella cheese (julienne veg)

Fried Fillet of saltcod with chickpea tart and pecorino sauce (flour, yeast)

*All our meat comes from Roman butchers,
specially chosen and selected by us*

Side dishes

Chicory pan-fried with garlic & chilli/fresh with lemon
(sauté with chilli, garlic)

Grilled vegetables
(eggplant, zucchini, peppers)

Fried Artichoke (seasonal)

Roast potatoes

Fried potatoes - fries

Mixed salad
(olives, tomatoes, carrots, salad)

Dessert

Tiramisu

(egg, mascarpone cheese, chocolate, savoiardi biscuits, cacao, coffee)

Crema Catalana - a bit like creme brulee but better!

(cornflour, milk, brown sugar, egg)

Cheesecake

(digestive biscuits, philadelphia cheese, gelatina)

Pannacotta

(cream, milk)

Biscuits cooked in wine - served with Romanella Rossa wine

(flour, red wine, butter, olive oil)

Fresh fruit (summer)

**ALL OUR DESSERTS
ARE HOME-MADE**

DRINKS

Still Water

Sparkling Water

Coca Cola (glass bottle 0,33l)

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Fanta (0,33l)

BEER Peroni

Small beer 0,33l

Medium beer 0,40l

So you wanna know why we chose Peroni beer?
Simply because it's
Roman!

Wine

House wine

Red/white 1lt

Red/white ½ lt

Red/white ¼ lt

Romanella Rossa (bottle)

Bottled Red

Montepulicano d'Abruzzo

Cesanese Oddone - Lazio

DOC Roma - Lazio

Syrah Lazio

Dicianove 67 - Lazio (VinItaly prize)

Alma Mater - Lazio (VinItaly prize)

Cecapecore - Umbria

888 Primitivo di Manduria (Puglia)

Montepulciano d'Abruzzo (Terre degli Eremi)

Bottled White

Frascati DOC - Lazio

Pecorino - Lazio

DOC Roma - Lazio

Cecapecore Ramato - Umbria

Prosecco

888 Vermentino - Puglia

Glass of wine -

Digestifs & Liqueurs

Formidabile, Unicum, Rupes, Jefferson,
Vacca Mora

Jagermeister

Del Capo

Amaro Dar Bruttone - our own digestif

Montenegro

Fernet Branca

Nerone

Averna

Lucano

Genziana

Sambuca

White Grappa

Grappa barricata

Lemoncello

Coffee

Coffee with liqueur