



DAR BRUTTONE

OSTERIA CON CUCINA

Starter/Appetizer:

- Parcel of fried bows of salted ricotta and truffles, orange honey, black pepper, raw ham	€ 8,00
- Focaccia with oil and rosemary	€ 5,00
- Sauteed mussels with basil flavor (summer)	€ 10,00
- Chickpea pie with pecorino cream and crispy wafer	€ 6,00
- Hand cut raw ham from Sabina with focaccia and rosemary	€ 9,00
- Culatello (salted pork) with smoked burrata	€ 12,00
- Selection of cold and cheese (Che fermate!)	€ 19,00
- Polenta skewer with salted ricotta, honey and black pepper	€ 6,00
- Beans with pork rind	€ 7,00
- Potato chips with cheese and pepper	€ 6,00
- Stuffed medallions with pecorino cream on top, black pepper, pine nuts and chopped hazelnuts	€ 7,00

First courses/Pasta Dishes:

- Carbonara Top (spaghetti, pork jowl, egg, pepper, pecorino cheese)	€ 10,00
- Truffle Carbonara (spaghetti, pork jowl, egg, pepper, truffle, pecorino cheese)	€ 14,00
- Gricia (short pasta, pork jowl, pepper and pecorino cheese)	€ 9,00
- Cacio e pepe tonnarelli (fresh egg pasta, pepper and pecorino cheese)	€ 10,00
- Arrabbiata (penne pasta with tomato spice sauce)	€ 8,00
- Homemade fettuccine with tail cow gravy	€ 12,00
- Homemade tortelloni stuffed with asparagus (julienne vegetables, bacon)	€ 12,00
- Homemade tortelloni stuffed with artichokes (julienne vegetables, bacon)	€ 12,00
- Homemade fettuccine with tomato and basil	€ 10,00
- Amatriciana	€ 9,00



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Main course:

- Battered fish (baccalà) with chickpea pie and pecorino cream	€	16,00
- Crispy octopus with purple potato cream and stracciatella	€	18,00
- Coda alla vaccinara (oxtail)	€	15,00
- Roman style tripe	€	13,00
- Roast Lamb	€	18,00
- Saltimbocca (veal escalopes, ham, sage)	€	12,00
- Sheep skewers with barbeque sauce	€	12,00
- Danish cut beef	€	18,00
- Codfish with potatoes	€	12,00
- Lamb offal with onion or seasonal artichokes	€	12,00

Side dishes

- Sautéed/sour chicory	€	5,00
- Grilled vegetables	€	6,00
- French fries	€	4,00
- Giudia artichoke (seasonal)	€	6,00
- Mixed salad	€	5,00
- Baked potatoes	€	6,00

Desserts

- Tiramisù	€	5,00
- Pannacotta	€	5,00
- Cheesecake	€	5,00
- Wine cookie rings served with a glass of Romanella (red wine)	€	5,00
- Catalan cream	€	5,00
- Seasonal fruit	€	5,00

All desserts are homemade



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STARTER / APPETIZER

- Artichokes in oil with stracciatella (typical italian cheese)	€	8,00
- Steamed pumpkin with cheese (caciocavallo and pecorino), chickpeas, crispy pork cheek	€	10,00
- Fried squid	€	14,00
- Raw ham and melon	€	10,00
- Raw ham and figs	€	12,00
- Sautéed chicory with stracciatella (typical italian cheese) and crispy pork cheec	€	8,00
- Frying of silversides	€	8,00

FIRST COURSES / PASTA DISHES:

- Homemade fettuccine with wild boar ragout and tomato sauce	€	14,00
- Fettuccine with porcini mushrooms	€	14,00
- Rigatoni with gut sauce (ask if available)	€	12,00
- Fresh spaghettoni with clams	€	12,00
- Homemade fettuccine with mussels and pecorino cheese	€	12,00
- Polenta with pork ribs and sasages (ask if available)	€	12,00

MAIN COURSE / SECOND COURSES:

- Porchetta (roast pork) with pecorino cream and potatoes	€	14,00
- Beef straccetti with rocket salad, tomato and grana cheese	€	14,00
- Beef straccetti with porcini mushrooms	€	14,00
- Grilled squid with caponata (mix steamed vegetables)	€	18,00
-Pork ribs and sausages with tomato sauce (ask if availabe)	€	14,00
- Chicken whit sweet pepper (ask if available)	€	14,00