

INROMA® RESTAURANT

SINCE 1917



Appetizers

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

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

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

Eggs with black truffle

Tuna tartare 🍄, on Puglia tarallo crumble

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

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

Caprese **InRoma**

buffalo mozzarella, tomatoes confit, Roman mint **pesto**

Roman Artichoke (*just in winter*)

Fried Artichoke (*just in winter*)

* 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.

* According season

InRoma® Carbonara

VEGETARIAN: InRoma Carbonara can be prepared without pork cheek and lard

Classic

white truffle cream

pork cheek and **artichokes** (seasonal)

pork cheek and **saffron**

balsamic vinegar

WITHOUT PORK CHEEK

Cacio&Ova

Black truffle

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

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

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

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

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

Ask for gluten-free pasta

HISTORY

There are several hypotheses about the origins of carbonara.

The most credible leads back to the people who lived in the mountain regions of Lazio-Abruzzo.

By the need of charcoal makers to have a substantial and easy food to prepare and preserve in their shell.

Pasta, eggs, pecorino were perfect.

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 Forbidden !!!**

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

Pasta

Dumplings Cacio&Pepe

(pasta with pecorino romano and 3 types of high quality pepper)

Paccheri all'amatriciana

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

FETTUCCINE **Alfredo** with flakes of **balsamic vinegar**
HOMEMADE PASTA

FETTUCCINE **Ragoût** sauce
HOMEMADE PASTA

Tonnarelli (handmade fresh pasta), white ragù , parmesan cream and white truffle olive oil

Paccheri with traditional roman ragù tradition

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

Paccheri with **artichokes**, pennyroyal and **bottarga**

Spaghetti with **smoked swordfish, pine nuts** and lime

Tonnarelli red tuna 🐟, capers and Gaeta olives

Spaghetti with **swordfish eggs** and lemon

Paccheri "alla sorrentina", buffalo and tomatoes

Tonnarelli (handmade fresh pasta) with Black truffle

Ravioli with **white truffle cream**

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

Ask for gluten-free pasta

* 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.

Second Course

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)

Pork fillet Madeira, cooked grape must

Meatballs in tomatoes sauce **and** pecorino cream

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

Raw scampi with **black truffle** and **raspberry petals**

Potato tartare, poached **egg, black truffle**

Hamburger Tropea onion, dried tomatoes, balsamic ketchup and
lime mayonnaise

Codfish

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

Roman fried codfish

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**

Julienned cod fillets with artichokes on saffron zabaglione

Codfish, potatoes in **lime citronette, chickpeas** and **onion**
marinated in apple vinegar

Ask for gluten-free crackers

* 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.

Side Dishes

Roman **chicory**

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

Tomatoes, **origan and** breadcrumbs

Zucchini crudité with apple cider vinegar, pennyroyal

Endive, **raisins, anchovies and chilli**

Cucumbers in vinaigrette