



Cocktail Bar/Aperitivo A partire dalle 18:00
Pranzo Lunedì al Sabato dalle 12:00 alle 15:00
Cena Lunedì al Sabato dalle 19:00 alle 23:00

MENU

LA PIGNA
RESTAURANT AND COCKTAIL BAR



STARTERS



Eggplant Pie <i>(Mozzarella di Bufala, in Tomato and Basil Sauce with Parmesan)</i>	12.00 €
Avocado Toast <i>(Roscioli Lariano Bread Crostini with Avocado, Paprika and Egg in Coached)</i>	12.00 €
Fresh Fried Anchovies <i>(Breaded with Lariano Bread, Herb Flavored with Parsley Cream and Capers)</i>	12.00 €
Parma Ham 16 Months with Fried Artichoke	18.00 €
Stewed Octopus Luciana Style	14.00 €
Beef Tartare <i>(Egg cooked at low temperature, capers, mustard and sprouts)</i>	18.00 €

PASTA

Spaghetti alla Carbonara <i>(Pecorino DOP, Egg, Black Pepper, Crunchy Guanciale)</i>	15.00 €
Mezzi Rigatone all'Amatriciana <i>(Organic Tomato, Pecorino DOP, Crunchy Guanciale)</i>	15.00 €
Ravioloni Stuffed with Burrata with Datterino and Basil <i>(Fresh Pasta with Field Datterini and Fresh Basil)</i>	17.00 €
Tonnarello with Yellow Tomatoes Cream <i>(Fresh Pasta with Pecorino DOP and Fried Artichoke)</i>	17.00 €
Ziti alla Genovese <i>(Fresh Pasta with Beef and Onion)</i>	17.00 €
Soup of the Day	15.00 €

DESSERT



Chocolate Cake <i>(with Vanilla Ice Cream)</i>	10.00 €
Tiramisù	8.00 €
Bundle of Apple and Eggnog <i>(Apples, Cinnamon and Eggnog Cream)</i>	10.00 €
Artisan Ice Cream	9.00 €
Eggnog Cream <i>(with Chocolate Flakes)</i>	10.00 €
Cake of the Day	8.00 €

GRILL

Smashed Royal Cheeseburger <i>(First Choice Danish Sirloin, Cheddar Cream, Salad, Caramelized Cherry Tomatoes, Crispy Guanciale, Caramelized Onions and Homemade French Fries)</i>	20.00 €
Smashed Cheeseburger <i>(First Choice Danish Sirloin, Cheddar Cheese, Salad, Caramelized Cherry Tomatoes and Homemade French Fries)</i>	18.00 €
Sliced Beef with Potato Millefeuille	26.00 €

MAIN COURSE

Roastbeef with Hot Sauce and Mashed Potatoes	20.00 €
Veal in Tuna Sauce with Sautéed Vegetables	24.00 €
Veal in Hot Smoked Sauce with Sautéed Vegetables	24.00 €
Caramelized Pork Fillet in Mustard Sauce	24.00 €
Slice of Croaker with Courgette Cream and Toasted PineNuts	24.00 €
Saltimbocca alla Romana - Roman-Style Veal Cutlets	18.00 €
Braised Beef Cheek with Mashed Potatoes	24.00 €
Chicken Thighs with Potato Millefeuille <i>(marinated with Mustard, Paprika, Soy Sauce, Lemon and Thyme)</i>	22.00 €

SALADS

Chicken Salad with Guacamole <i>(cooked with Breadcrumbs and Soy Sauce)</i>	17.00 €
Salad with raw Artichoke <i>(Lattuce, Lemon and Parmesan Flakes)</i>	15.00 €

SIDES

Sautéed Chicory	8.00 €
Roman Style Artichoke	9.00 €
Puntarelle with an Anchovy Dressing	12.00 €
Homemade French Fries	6.00 €
Mixed Grilled Vegetables	10.00 €



Bread Basket from Bakery Roscioli and
Homemade Focaccia

Per Person 3.00 €



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SI AVVISA LA GENTILE CLIENTELA CHE NELLA
NOSTRA ATTIVITÀ SONO PRESENTI ALLERGENI, PERTANTO SI INVITANO LE PERSONE ALLERGICHE E/O INTOLLERANTI A CHIEDERE INFORMAZIONI AL PERSONALE.

ITALIANO	DEUTSCH	ENGLISH	FRANÇAIS
É disponible il Registro Allergeni (italiano)	Das Allergie Register steht zur Verfügung (italienisch)	The Register of Allergens is available (italian)	Le Registre des Allergènes est disponible (italien)
1. Cereali contenenti glutine, vale a dire: grano (farro e grano khorasan), segale, orzo, avena o i loro ceppi ibridati e prodotti derivati	1. Glutenhaltiges Getreide, namentlich Weizen (wie Dinkel und Khorasan-Weizen), Roggen, Gerste, Hafer oder Hybridstämme davon, sowie daraus hergestellte Erzeugnisse, ausgenommen	1. Cereals containing gluten, namely: wheat (such as spelt and khorasan wheat), rye, barley, oats or their hybridised strains, and products thereof	1. Céréales contenant du gluten à savoir blé (comme épeautre et blé de Khorasan), seigle, orge, avoine ou leurs souches hybridées et produits à base de ces céréales
2. Crostacei e prodotti a base di crostacei	2. Krebstiere und daraus gewonnene Erzeugnisse	2. Crustaceans and products thereof	2. Crustacés et produits à base de crustacés
3. Uova e prodotti a base di uova	3. Eier und daraus gewonnene Erzeugnisse	3. Eggs and products thereof	3. Œufs et produits à base d'œufs
4. Pesce e prodotti a base di pesce	4. Fische und daraus gewonnene Erzeugnisse	4. Fish and products thereof	4. Poissons et produits à base de poissons
5. Arachidi e prodotti a base di arachidi	5. Erdnüsse und daraus gewonnene Erzeugnisse	5. Peanuts and products thereof	5. Arachides et produits à base d'arachides
6. Soia e prodotti a base di soia	6. Sojabohnen und daraus gewonnene Erzeugnisse	6. Soybeans and products thereof	6. Soja et produits à base de soja
7. Latte e prodotti a base di latte (incluso il lattosio)	7. Milch und daraus gewonnene Erzeugnisse (einschließlich Laktose)	7. Milk and products thereof (including lactose)	7. Lait et produits à base de lait (y compris le lactose)
8. Frutta a guscio: mandorle (<i>Amygdalus communis L.</i>), nocciole (<i>Corylus avellana</i>), noci (<i>Juglans regia</i>), noci di acagiù (<i>Anacardium occidentale</i>), noci di pecan (<i>Carya illinoensis</i> Wangenh K. Koch), noci del Brasile (<i>Bertholletia excelsa</i>), pistacchi (<i>Pistacia vera</i>), noci macadamia o noci del Queensland (<i>Macadamia ternifolia</i>) e i loro prodotti	8. Schalenfrüchte namentlich Mandeln (<i>Amygdalus communis L.</i>), Haselnüsse (<i>Corylus avellana</i>), Walnüsse (<i>Juglans regia</i>), Kaschunüsse (<i>Anacardium occidentale</i>), Pecannüsse (<i>Carya illinoensis</i> Wangenh K. Koch), Paranüsse (<i>Bertholletia excelsa</i>), Pistazien (<i>Pistacia vera</i>), Macadamia- oder Queenslandnüsse (<i>Macadamia ternifolia</i>), sowie daraus gewonnene Erzeugnisse	8. Nuts namely: almonds (<i>Amygdalus communis L.</i>), hazelnuts (<i>Corylus avellana</i>), walnuts (<i>Juglans regia</i>), cashews (<i>Anacardium occidentale</i>), pecan nuts (<i>Carya illinoensis</i> Wangenh K. Koch), Brazil nuts (<i>Bertholletia excelsa</i>), pistachio nuts (<i>Pistacia vera</i>), macadamia or Queensland nuts (<i>Macadamia ternifolia</i>), and products thereof	8. Fruits à coque : amandes (<i>Amygdalus communis L.</i>), noisettes (<i>Corylus avellana</i>), noix (<i>Juglans regia</i>), noix de cajou (<i>Anacardium occidentale</i>), noix de pécan (<i>Carya illinoensis</i> Wangenh K. Koch), noix du Brésil (<i>Bertholletia excelsa</i>), pistaches (<i>Pistacia vera</i>), noix de Macadamia ou du Queensland (<i>Macadamia ternifolia</i>), et produits à base de ces fruits
9. Sedano e prodotti a base di sedano	9. Sellerie und daraus gewonnene Erzeugnisse	9. Celery and products thereof	9. Céleri et produits à base de céleri
10. Senape e prodotti a base di senape	10. Senf und daraus gewonnene Erzeugnisse	10. Mustard and products thereof	10. Moutarde et produits à base de moutarde
11. Semi di sesamo e prodotti a base di semi di sesamo	11. Sesamsamen und daraus gewonnene Erzeugnisse	11. Sesame seeds and products thereof	11. Graines de sésame et produits à base de graines de sésame
12. Anidride solforosa e solfiti > 10 mg/kg o 10 mg/l SO2	12. Schwefeldioxid und Sulphite > 10 mg/kg oder 10 mg/l SO2	12. Sulphur dioxide and sulphites > 10 mg/kg or 10 mg/l SO2	12. Anhydride sulfureux et sulfites > 10 mg/kg ou 10 mg/l SO2
13. Lupini e prodotti a base di lupini	13. Lupinen und daraus gewonnene Erzeugnisse	13. Lupin and products thereof	13. Lupin et produits à base de lupin
14. Molluschi e prodotti a base di molluschi	14. Weichtiere und daraus gewonnene Erzeugnisse	14. Molluscs and products thereof	14. Mollusques et produits à base de mollusques

