

LA PIGNA

RESTAURANT AND COCKTAIL BAR

APPETIZERS

COD CROQUETTES 1,3,4,7	14.00 €
With Sweet and Sour Red Onion	
EGGPLANT PARMIGIANA "SORRENTINA STYLE" 1,7	12.00 €
Buffalo Mozzarella, Tomato Sauce, and Basil with Parmesan	
AVOCADO TOAST 1,3,6	12.00 €
Roscioli Bread Crostini with Avocado, Paprika, and Poached Egg	
FRIED FRESH ANCHOVIES 1,4	13.00 €
With Caper Cream	
FASSONA BEEF TARTARE 3,6,10	16.00 €
With Pasteurized Egg Yolk and a Mix of Seasonings	
"FIORI DELLA PIGNA" 1,4,7	12.00 €
Filled with Buffalo Mozzarella, Ricotta, Pecorino, Anchovies, and Lemon	
HOUSE SELECTION PLATTER (for 2 people) 1,7	28.00 €
Mixed Cured Meats, Bruschetta, and Cheeses	
PARMA HAM AND MOZZARELLA 7.	16.00 €
16-Month Aged Parma Ham with Buffalo Mozzarella from Campania	

FIRST COURSES

SPAGHETTONE DE CECCO ALLA CARBONARA 1,3,7	16.00 €
Crispy Guanciale, Slow-Cooked Egg, Pecorino DOP, Black Pepper	
MEZZI RIGATONI ALL'AMATRICIANA 1,7	16.00 €
Organic Tomato, Crispy Guanciale, and Pecorino DOP	
RAVIOLI FILLED WITH BURRATA 1,3,7	17.00 €
Fresh Pasta with Datterini Tomatoes and Fresh Basil	
TONNARELLO WITH SHRIMPS AND CRISPY ZUCCHINI 1,2,3,7	17.00 €
Fresh Pasta, Crispy Zucchini, and Shelled Shrimps	
FETTUCCINE WITH ROAST MEAT SAUCE AND ROSEMARY 1,3,7	17.00 €
Homemade Fresh Fettuccine with Meat Sauce Slow-Cooked in Barolo Wine	
KAMUT SPAGHETTI WITH TOMATO SAUCE 1	14.00 €
De Cecco Kamut Spaghetti with Fresh Tomato and Basil	

SIDE DISHES

Sautéed seasonal vegetables	9.00 €
Seasonal vegetable ratatouille	12.00 €
Mixed grilled vegetables	10.00 €
Puntarelle "alla romana"	10.00 €
Homemade french fries	6.00 €

SALADS

SAUTÉED CHICKEN SALAD 1,6,8	17.00 €
With Breadcrumbs, Soy Sauce, and Guacamole	
WARM SALAD WITH SPECK AND APPLES 6	19.00 €
With Avocado and Julienne Zucchini	
SALAD OF THE DAY	17.00 €

GRILL

SMASHED ROYAL CHEESEBURGER 1,7	20.00 €
Danish Sirloin, Cheddar Cream, Lettuce, Caramelized Cherry Tomatoes, Crispy Guanciale, Caramelized Onions, Ketchup, Mayonnaise, and Homemade French Fries	
SMASHED CHEESEBURGER 1,3,7	18.00 €
Danish Sirloin, Cheddar Cream, Lettuce, Caramelized Cherry Tomatoes, Ketchup, Mayonnaise, and Homemade French Fries	
DANISH BEEF ENTRECÔTE 10	26.00 €
With Barbecue Sauce and Homemade French Fries	

MAIN COURSES

ROASTBEEF WITH MASHED POTATO 7	20.00€
Served with Mashed Potatoes and Warm Sauce	
VITELLO TONNATO WITH GREEN BEANS 3,7	20.00 €
Veal Tonnato with Buttered Green Beans	
BAKED OMBRINA FILLET 4	25.00 €
With Rustic Potato Chips, Cherry Tomatoes, and Taggiasca Olives	
SALMON STEAK 4	23.00 €
With Pea Cream	
SALTIMBOCCA ALLA ROMANA 1,7	19.00 €
Veal Loin with Sage and Cured Ham, served with Sautéed Seasonal Vegetables	
DEBONED SPICY ROOSTER "ALLA DIAVOLA" 6,10	19.00 €
With Soy, Mustard, Sweet Paprika, Lemon, and Thyme	

DESSERTS

MONT BLANC 3,7	10.00 €
With Whipped Cream and Chestnuts	
HOUSE TIRAMISU' 3,7	8.00 €
Mascarpone, Savoiardi, Espresso Coffee, Organic Eggs	
BERRY CHEESECAKE 7,1,8	10.00 €
Cold Dessert with Sponge Cake and Cream Cheese	
ZABAIONE CREAM 7,3	10.00 €
With Dark Chocolate Shavings	
GIOLITTI ICE CREAM 7,3	9.00 €
HOUSE TART 1,3,7	8.00 €
SEASONAL FRUIT	8.00 €

Basket of Roscioli Bakery Bread and
Homemade Focaccia
(per person) 3,00 €



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