

LA PIGNA

RESTAURANT AND COCKTAIL BAR

APPETIZERS

MOSCARDINI ALLA LUCIANA 1,4	15.00 €
Baby octopus in tomato sauce with olives and capers	
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	14.00 €
With Caper Cream	
FASSONA BEEF TARTARE 3,6,10	17.00 €
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	
ARTICHOKE "ALLA GIUDIA" AND PROSCIUTTO DI PARMA 1	13.00 €
Prosciutto Di Parma aged 16 months	

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	
FRASCARELLI CACIO E PEPE 1,7	16.00 €
Fresh Pasta with Pecorino DOP Cheese and Black Pepper	
ZITI ALLA GENOVESE 1,7	17.00 €
Fresh pasta with onions and beef	
SOUP OF THE DAY	15.00 €

SIDE DISHES

Sautéed seasonal vegetables	9.00 €
Artichoke "alla romana"	10.00 €
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	

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	
BAKED OMBRINA FILLET 4	25.00 €
With Zucchini Cream and Toasted Pine Nuts	
GOULASH WITH GRILLED POLENTA 1,6,9	25.00 €
CURRY CHICKEN WITH BLACK VENUS RICE TIMBALE 1	20.00 €
COCKEREL MARINATED "ALLA DIAVOLA" 6,10	

DESSERTS

HOUSE TIRAMISU' 3,7	8.00 €
Mascarpone, Savoiardi, Espresso Coffee, Organic Eggs	
ZABAIONE CREAM 7,3	10.00 €
With Dark Chocolate Shavings	
DARK CHOCOLATE FONDANT CAKE 1,3,7	10.00 €
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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