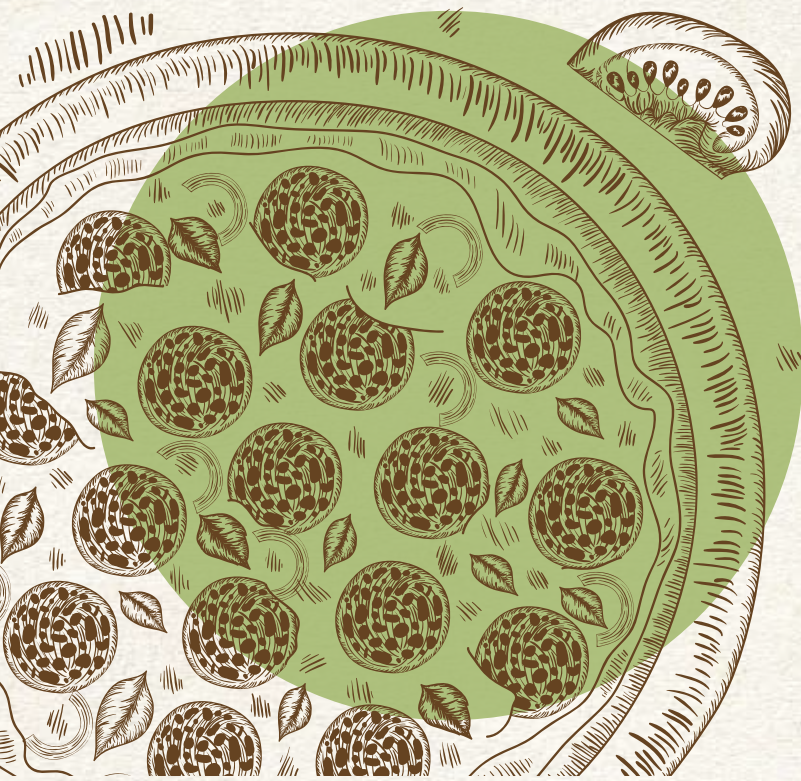




il Patio

# MENU

*pizza & roman cuisine*



# PIZZA

## classics

<b>MARGHERITA 2.0</b> Organic tomato sauce, mozzarella, fresh basil, extravirgin olive oil (1,7)	8,50
<b>SPICY</b> Organic tomato sauce, mozzarella, spicy salami (1,7)	9,50
<b>CROSTINO</b> Organic tomato sauce, mozzarella, ham, oregano (1,7)	9,50
<b>NEW YORK</b> Organic tomato sauce, mozzarella, frankfurter, fries * (1,7)	9,50



## gourmet

<b>CACIO&amp;CANTABRICO</b> Mozzarella, PDO pecorino cheese, Cantabrian anchovies, lime zest (1,4,7)	15
<b>PISTACCHIO A BOLOGNA</b> Mozzarella, IGP mortadella from Bologna, pistachio crumbs, fresh PDO buffalo mozzarella (1,7,13)	15
<b>FRIARIELLO AFFUMICATO</b> Mozzarella, rapini, smoked cheese, dried tomatoes and fresh basil (1,7)	15
<b>CRUDO&amp;PECORINO</b> Mozzarella fiordilatte, PDO pecorino cheese, sweet raw ham (1,7)	15
<b>DOLCE ROMANA</b> Organic tomato sauce, mozzarella, caramelized IGP red onion from Tropea, PDO guanciale (1,7,10)	15
<b>TRAMONTO SICILIANO</b> Mozzarella, grilled eggplant, smoked cheese, smoked tuna carpaccio, olives (1,4,7)	16

## • STREET FOOD •

### meatballs

**AR SUGO**  
Meatball served with bread crouton, tomato sauce, garlic and basil (1,3)  
10,90

**CICORIA&ALICE**  
Meatball served with sautéed chicory and Cantabrian anchovy (1,3,4)  
10,90

**PECORINO&MIELE**  
Meatball served with pecorino cheese sauce and acacia honey (1,3,7)  
10,90

### bruschetta

**COR POMODORO**  
Toasted bread with fresh tomato, basil, extravirgin olive oil (1)  
9,50

**CO A' CICORIA E BUFALA**  
Toasted bread with sautéed chicory and fresh PDO buffalo mozzarella (1,7)  
9,50

**COR CARCIOFO&ER GUANCIALE**  
Toasted bread with mozzarella, sautéed artichokes, guanciale \* (1,7)  
9,50

### rice supplì

**ER CLASSICO**  
Tomato and mozzarella \* (1,7)  
3,50

**BROCCOLI E SARCICCIA**  
Broccoli and sausage \* (1,7)  
3,80

**ALLA CARBONARA** \* (1,3,7)  
3,80

**ALLA NDUJA**  
Spicy sausage \* (1,7)  
3,80

**4 SUPPLÌ SELECTION**  
13,50

**SWEET RAW HAM**  
and PDO buffalo mozzarella (7)

16

# ROMAN PASTA

## CHOOSE YOUR PASTA SHAPE

Fusilli gragnanesi • Rigatoni • Tonnarelli

<b>AMATRICIANA</b> Organic tomato sauce, PDO guanciale, aged PDO pecorino cheese (1,7)	14
<b>CACIO E PEPE</b> Aged PDO pecorino cheese, grated black pepper (1,7)	14
<b>CARBONARA</b> Egg yolk, PDO guanciale, aged PDO pecorino cheese, grated black pepper (1,3,7)	14

<b>GRICIA</b> PDO guanciale, aged PDO pecorino cheese, grated black pepper (1,7)	14
<b>AL POMODORO ALLA ROMANA</b> Slow cooked organic tomato sauce with garlic, basil and evo oil (1,7)	14



<b>FRESH SPAGHETTI</b> clams, zucchini and lemon zest (1,3,14)	18
---	----

<b>BOLOGNESE LASAGNA</b> with meat sauce and bechamel * (1,3,7,8)	16
--	----

## MAIN

<b>SCOTTONA RIB STEAK</b> grilled vegetables and baked potatoes	32
<b>CHICKEN AND PEPPER TAJINE</b> Roman-style *	18
<b>FRIED CALAMARI AND SHRIMPS</b> vegetables and lime mayonnaise * (1,2,4,14)	21

## BURGER

<b>HAM-BURGER</b> Bun, 200g Chianina beef burger, cheddar, tomato and lettuce served with French fries * (1,7)	16
<b>BBQ CRUNCH</b> Bun, 200g Chianina beef burger, cheddar, crispy bacon, caramelized onion, BBQ sauce, served with French fries * (1,7,10)	16
<b>CRISPY CHICKEN</b> Bun, 200g crispy chicken breast, tomato, lettuce and mayonnaise served with French fries * (1,7)	16

## SALAD

<b>CAESAR SALAD</b> Lettuce, grilled chicken breast, crispy bacon, croutons and Caesar dressing * (1,3,4,7,9)	15
<b>MEDITERRANEAN SALAD</b> Lettuce, steamed shrimp, toasted almonds, yogurt cream, basil and extra virgin olive oil croutons * (1,2,7,13)	15
<b>CAPRESE SALAD</b> Lettuce, fresh tomato, PDO buffalo mozzarella, basil and extra virgin olive oil croutons * (1,7)	14
<b>VEGGIE SALAD</b> Lettuce, walnuts, apples, olives, lemon, sunflower seeds and extra virgin olive oil * (13)	12

## FRIED

<b>ARTISANAL ARANCINA</b> with meat and peas filling 130gr * (1,7)	5
<b>ARTISANAL POTATO CROQUETTES</b> with mozzarella - 3 pieces * (1,7)	5
<b>ARTISANAL ZUCCHINI BLOSSOM</b> * (1,7)	8
<b>HOT WINGS</b> * (1,7)	8
<b>FRIES</b> *	5


### BURGER MENÙ

Ham-burger + fries +  
soft drink or bottle of Nastro Azzurro beer  
19,50

# BEVERAGE

## aperitivo

<b>SPRITZ APEROL - CAMPARI</b> Aperol or Campari, prosecco, soda	8
<b>NEGRONI</b> Gin, Campari, vermouth	10
<b>AMERICANO</b> Campari, vermouth, orange	10
<b>GIN&amp;TONIC</b>	from 9
<b>MARGARITA</b> Tequila, triple sec, lime juice, salt	14
<b>LIMONCELLO SPRITZ</b> Limoncello, prosecco, soda	8



*“Fidasse è bene,  
magnà è mejo”*  
Trusting is good,  
eating is better

## drinks

<b>MICROFILTERED WATER</b> still or sparkling	2,50	<b>BEER BOTTLE</b>	from 6
<b>MINERAL WATER</b> still or sparkling	4	<b>MEDIUM DRAFT BEER</b>	7
<b>SOFT DRINK</b>	4	<b>WINE BY THE GLASS</b>	from 6
		<b>SERVICE</b>	2,50

## ALLERGENS

1. Gluten
2. Shellfish
3. Eggs
4. Fish
5. Peanuts
6. Soybeans
7. Milk and dairy
8. Celery
9. Mustard
10. Sulphur dioxide
11. Sesame seeds
12. Lupines
13. Nuts
14. Molluscs

In preparation and service, we take the utmost care to prevent allergen contamination, however some dishes may contain traces of unexpected allergens. If you have any food allergies or intolerances, please inform our staff.  
Products marked with an asterisk may be frozen at the source.

