

IL MARCHESE

OSTERIA • MERCATO • LIQUORI

STARTERS

BEEF TARTARE, RED ONIONS, CRISPY PARMESAN AND PECORINO SAUCE	12
SALMON TARTARE, CUCUMBER, PINEAPPLE AND MINT	12
BEEF STEW CROQUETTE WITH SWEET PEPPER SAUCE	9
CODFISH CROQUETTE WITH SOFT ROSEMARY CHICKPEAS	9
SCARPETTA DEL MARCHESE (Typical Rosetta bread with 3 traditional sauces)	7
ZUCCHINI PARMIGIANA	8

COLD CUTS & CHEESES

CHEESE SELECTION	15
COLD CUTS SELECTION	15
MIX OF CHEESES AND COLD CUTS	19

STUFFED PIZZAS

STRACCHINO CHEESE AND MORTAZZA (Cooked pork salami)	7
PROSCIUTTO AND FIGUES	7

SALADS

FENNEL SALAD, SALMON, CITRUS, OLIVES AND PINK PEPPERCORNS	12
SPINACH SALAD, PEARS, WALNUTS, HONEY AND CACIO RICOTTA CHEESE	10
ARUGOLA, SEASONAL MUSHROOMS AND POMEGRANATE	12
ROMAINE LETTUCE, FRAYED CHICKEN, GRANA CHEESE, CRISPY BREAD AND CITRUS MAYONNAISE (Caesar's Salad)	12

PASTAS

ARUGOLA GNOCCHI WITH DICED PERCH, RADISH CHIPS AND TROMBOLOTTO LEMON	15
TYPICAL ROMAN PASTA (Amatriciana, Cacio e Pepe, Gricia)	13
WHOLE WHEAT FETTUCCINE WITH KING PRAWNS, TOMATOES AND MARJORAM HERB	15
VACCINARA OXTAIL RAVIOLI	15
CARBONARA DEL MARCHESE (With Eggs, Bacon and Pecorino)	12

MAIN DISHES

STEAMED CODFISH WITH ZUCCHINI AND MINT SAUCE	19
VEAL TENDERLOIN SALTIMBOCCA	19
BEEF MEATBALLS WITH CITRUS FRUITS	15
CHICKEN AND SWEET PEPPERS	16

SIDE DISHES

ROMAN STYLE CHICORY	6
SEASONAL VEGETABLES	6
ROASTED POTATOES	5
SPINACH	6

DESSERTS

CHEESECAKE WITH AMARETTO AND CHERRY JAM	8
PINEAPPLE CARPACCIO WITH LIME SLUSH	8
MARITONZO (Roman sweet roll) WITH WHISK RICOTTA, CHOCOLATE AND CANDIED ORANGES	8
CLASSICAL TIRAMISÙ / PISTACHIO TIRAMISÙ	8
TRIPLE CHOCOLATE WITH EGGNOG	8