



# Traditional roman fried appetizers

- VT **Mozzarellina in carrozza**  
Traditional roman appetizer with Boiano mozzarella dipped in egg and fried, served on bread
- T **Mozzarellina in carrozza** with Campano culatello
- VT **Mozzarellina in carrozza** with datterino tomatoes and basil
- T **Suppli**  
Fried rice croquette with tomato sauce, beef filet and Castelmagno cheese
- Zucchini flowers**  
with ricotta, smoked provola, Parmigiano Reggiano and guanciale (Pork Cheek)
- Battered and fried lamb sweetbreads**

N.B. All dishes above are handmade and deep-fried

## ...from the oven

- Mozzarella di bufala Teverolese with culatello
- Smoked provola from Lazio baked with speck
- V Smoked provola from Lazio baked in the oven with honey from Tuscany

## ...from the frying pan

- T Lamb sweetbreads cooked with white wine and rosemary
- V Eggs with black Truffle (depending on availability)

## ...from the grill

Small artichokes roasted on the grill

## Roman focaccia

- Roman focaccia with Campanian culatello
- V Roman focaccia with straciatella and black truffle



# Hand-sliced prosciutto and salumi

(raw dry-cured ham)

Culatello and buffalo mozzarella

Raw ham from Bassiano (Lazio) with bone

Umbrian raw ham 36 months

Cinta Senese raw ham

Culatello reserve 24 months

Abruzzese raw ham 24 months Azienda Fracassa

Iberian ham gold selection (Salamanca)

Sheep pitina 80 gr.

Platter of cold cuts

Campania

Lazio

Umbria

Toscana

Emilia Romagna

Abruzzo

Spagna

Friuli Venezia Giulia

# Dairy products and cheeses

✓ Buffalo mozzarella from Campania

300 gr.

✓ Buffalo ricotta cream from Campania

✓ Caprese with buffalo mozzarella, datterino tomatoes and confit tomatoes

✓ Cheese platter with jams from the "Le Tamerici" company

Bread per person euro 1,50



# Our first courses

V Ravioli Mimosa (Two time award winner)

A small secret of ours, neither fish nor meat. Winner of awards in both Rome and Milan.

Delicious!

T Bucatini all' Amatriciana with pecorino cheese and homemade bacon

We challenge anyone to say, "It's not good!" This dish has contributed significantly to our fame. Out of this world!

It is also recognised and approved by the City of Amatrice.

V T Tonnarelli cacio e pepe. Best in class!

Pasta dish based on a mixture of cheese and black pepper, simple yet delightfully rewarding!

T Bombolotti (half sleeves) carbonara

A classic roman cuisine! The guanciale bacon is browned with white wine. The cooked pasta and guanciale are then combined with an egg, cheese and pepper mixture, creating a rich and creamy dish!

T Bombolotti (half sleeves) carbonara with truffle

T Tonnarelli with an oxtail sauce

T Bucatini alla gricia

A white sauce version of the Amatriciana, with no tomato. It is known as the dish of the poor for all you needed was guanciale bacon and pecorino cheese to create a mouthwatering dish!

T Bombolotti (mezze maniche) alla norcina

We also won a prize for this dish. It is created with cream, Norcia sausage, rich parmesan, pecorino, pepper and a pinch of nutmeg.

V Strozzapreti Aunt Antonietta

Light and simple. Pasta made with a cherry tomatoes sauce, Parmigiano Reggiano, fresh basil pesto and extra virgin olive oil from Umbria.

V Gnocchi di ricotta

With buffalo mozzarella, Dattero cherry tomatoes and basil.

V Tagliolini with black truffle

\*ALL PASTA PREPARED WITH EGGS IS HAND-MADE

The tasting portions of the pasta (n. 2) are priced at euro 21,00 a person



## Second courses

### Lamb

- T Milk braised lamb shank  
with potatoes
- T Lamb sweetbreads with white wine and rosemary  
with white wine and rosemary

### Veal

- T Roman saltimbocca meatballs  
With sage and sweet raw ham.  
Piemontese veal meatballs with black summer truffle
- T Classic oxtail Stew  
Made in the traditional style, with oxtail, raisins, pine nuts and chocolate  
Veal cheek cooked at low temperature

### Beef

- T National boneless Beef Steak "Tenerona" 350 gr. about
- Spanish T-bone Steak Tamaco dare red (depending on availability) 650 gr. about
- Strips of fillet with rocket and date tomato
- Grilled Danish fillet 220 gr. about
- Cut with the Umbrian black Truffle (depending on availability)
- Piemontese Fassona breed tartare  
With Andriese burrata and homemade dried tomatoes
- Piemontese Fassona breed tartare (depending on availability)  
With Umbrian black truffle
- T The most tender part of the tripe, prepared in the classic Roman style

### Little pig

Suckling pig in the oven with fennel and beer

N.B. All meat is seasoned with Extra Virgin Olive Oil  
from the farm of Cori Azienda Cincinnato,  
and with salt flakes from Cyprus



# Side dishes

## Pan fried scarola

with raisins, pine nuts and olive oil from Gaeta

## Field chicory

## Puntarelle

with anchovy sauce, oil and lemon.

## Spinaci

all'agro or sautéed

## Mixed salad

Lettuce, rocket, date tomatoes, radicchio and carrot.

## Date cherry tomatoes

with extra virgin olive oil and basil

## Trailed potatoes

They are baked potatoes with lemon and a dash of white wine vinegar. Exquisite!

## Baked potatoes

*The products chosen to season the dishes are accurately selected:*

Extra Virgin Olive Oil from Sabina region

Farm: Marchesi Merzetti

Balsamic Vinegar from Reggio Emilia – San Giacomo Farm



# Tasting menu

Taverna Trilussa is proud to present its first ever tasting menu. This menu is the result of the experience acquired by our father in his many years of hard work and it is to him that we dedicate this gift of bringing to the table all the very best products that he discovered and perfected for our clients. To accompany each course we offer a selection of the best wines suggested by our Sommelier Giancarlo Palombini.

## Trilussa appetizer

Selection of national cold cuts and cheeses  
Mozzarella in carrozza (traditional Roman fried dish)  
Fried egg with black truffle  
Mix of Franciacorta Brut Azienda Majolini

## A taste of pasta

Ravioli Mimosa  
(winner of two National golden forks competition)  
Paired with Sauvignon doc Azienda Drius

Bucatini all'Amatriciana with pecorino cheese and homemade guaciale

(winner of the prestigious Amatrice competition in 2003)  
Blending of Nobile di Montepulciano Azienda Corte alla Flora docg

## Second course

Strips of fillet with rocket and date tomatoes  
Mix of Brunello di Montalcino Docg Azienda Marchesi Frescobaldi

## Side dish

Grilled artichokes

## Dessert

Millefoglioline

Selection of Grappe

Selection of Amari

Tasting menu with wine included is

This menu requires that the whole table participate in this gastronomic extravaganza.



# Black truffle tasting

## Menu dedicated to the mythical tuber

### Appetizer

Red prawns from Mazara del Vallo with truffles

Fried egg with truffle

Focaccia with stracciatella and truffle

Mix of Franciacorta Brut Docg Az. Majolini

### First dishes

Lobster tagliolini and black truffle

Blend of Etna Bianco Doc Az. Villa Grande

Tagliolini with truffles

Mix of Sauvignon Doc Az Drius

### Second courses

Stir-fried prawns with garlic, oil, chilli and black truffle

Mix of Benefizio castle of Pomino Doc Riserva

or

Piedmontese Fassona breed tartare with truffle

Batch of Barolo Bovio Az. Gianfranco Bovio

### Dessert

Creamy mascarpone with red fruit sauce

Selection of Grappe

Selection of Amari

Tasting menu with wine included is

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## VINO BONO

Mentre bevo mezzo litro  
de Frascati abboccatello,  
guardo er muro der tinello  
co' le macchie de salnitro.

Guardo e penso quant'è buffa  
certe vorte la natura  
che combina una figura  
cor salnitro e co' la muffa.

Scopro infatti in una macchia  
una spece d'animale:  
pare un'aquila reale  
co' la coda de cornacchia.

Là c'è un orso, qui c'è un gallo,  
lupi, pecore, montoni,  
e su un mucchio de cannoni  
passa un diavolo a cavallo!

Ma ner fonno s'intravede  
una donna ne la posa  
de chi aspetta quarche cosa  
da l'Amore e da la Fede...

Bevo er vino e guardo er muro  
con un bon presentimento;  
sarò sbronzo, ma me sento  
più tranquillo e più sicuro.

*(Trilussa)*





## *FAVOLE*

Pé conto mio la favola più corta

è quella che si chiama gioventù:

perché... c'era una vorta...

e adesso nun c'è più.

E la più lunga? È quella della vita:

che la sento raccontà da che sto ar monno,

un giorno forse, cascherò dar sonno

prima che sia finita...

*(Trilussa)*