Something about us...

The meat that we use comes from selected suppliers and
mainly from free-range pastures.
All the eggs are supplied by a farm in the Agro Pontino
that raises free-range chickens.
Fresh pasta is produced by
"Drogheria Fratelli Alecci" in Bologna Place.
The fish that we cook is caught in the Mediterranean sea, and
Fruit and vegetables come to us from the stall of
"Urka Che Frutta" in Alessandria Place.
Fresh bread is from the historic bakery "Forno Roscioli".
For the rest, it is all our own flour.

Enjoy your meal

STARTERS

Eggplant Magnum (2 pcs)

Handmade stick with Eggplant, Pecorino Romano cheese and Coffee mayonnaise (1,3,5,6,7,9,10,14)

6 euros

"Saltimbocca" meatballs

Beef and Pork meatballs with Saltimbocca sauce and crispy Ham (1,3,6,14)

9 euros

Sea "Panzanella"

Tartare of Mediterranean Red Tuna on bread "Panzanella", creamy Apulian Stracciatella cheese and Caper flowers (1,4,6)

11 euros

Beef Tartare

Sicilian beef tartare from wild pasture, citrus Béarnaise sauce, confit Cherry tomatoes and Fineto breadstick (1,3,6,14)

11 euros

Creamed Cod meatballs

Creamed Cod croquettes on grilled Zucchini cream and caramelized Tropea red Onion (1,4,6,10,14)

10 euros

Roman Pinsa

White Roman Pinsa leavened 72 hours seasoned with Evo oil, Maldon salt and Rosemary (1,9,10)

7 euros

Basil Pesto Burrata

Apulian Burrata cheese on "pappa al Pomodoro" (creamy tomato and bread) and Basil Pesto (1,5,6,7,8,9,10)

10 euros

Battered Roman Zucchini

Battered Roman Zucchini, with red Pepper and Sweet Paprika mayonnaise (1,3,5,6,7,9,10,14)

6 euros

Fried Anchovies

Mediterranean Anchovies floured and fried. Accompanied with Citrus mayonnaise (1,3,4,5,6,7,9,10,14)

11 euros

Beef tacos (2 pcs)

Tacos stuffed with pulled Beef, creamy Apulian Stracciatella cheese and caramelized Tropea red Onion (1,5,6,7,8,14)*

8 euros

FIRST DISHES

Pacchero Amatriciana – Summer style

Fresh handmade pasta, Pachino tomatoes, crispy seasoned Guanciale, black Pepper and creamy Apulian Stracciatella cheese (1,3,6,8,9,10,14)

13 euros

Fettuccine with farmyard ragù

Fresh handmade pasta with farmyard ragù (duck, rabbit and chicken), Carrot cream, Parmesan and Paprika (1,3,6,8,14)

15 euros

Tonnarelli "Cacio e Pepe" and Courgette flowers

Fresh handmade pasta, Pecorino Romano cheese, black Pepper and crispy Courgette flower (1,3,6)

13 euros

Spaghettone with Red Tuna

"Felicetti" Organic pasta made from Cappelli durum wheat, yellow Datterino tomato, Mediterranean Red Tuna tartare and citrus bread crumble (1,4,9,10,14)

17 euros

Tonnarelli with Sea Umbrina

Fresh handmade pasta with Sea Umbrina ragù and creamy Lupino clams (1,3,4,6,13,14)

15 euros

Tonnarelli alla Carbonara

Fresh handmade pasta, Egg cream from Agro Pontino free-range area, black Pepper , Pecorino Romano cheese, crispy seasoned Guanciale (1,3,6,14)

14 euros

MAIN COURSES

Cheek with Cesanese

Cheek of Gray Alpina beef, braised in Cesanese wine, cream of sweet Potato and crispy Leek (8.14)

18 euros

Chicken and baked Potatoes

Free-range Tuscan Chicken cooked at low temperature and grilled. Potatoes, Honey mustard sauce (1,3,4,5,6,7,9,10,11,14)

17 euros

Meatballs in Tomato sauce

Roman-style Beef and Pork meatballs with Tomato, Basil and salted Ricotta cheese (1,3,6,14)

14 euros

Roasted Octopus

Mediterranean Octopus, puree of yellow Avezzano Potatoes, spring Onion, confit Tomatoes and Bread crumble (1,4,6,14)

18 euros

Breaded fillet

Pork rib marinated in garden spices and fried, cream of burnt red Peppers (1,3,10,14)

14 euros

Fish and chips

Cod fillets, citrus mayo, Tropea red Onion jam. French Fries and Breccia Sauce (1,3,4,5,6,7,9,10,14)*

16 euros

Grilled Beef Sirloin

Organic Frisona beef from Lodi area, 300 gram cut

18 euros

ALLERGENS

1 Cereals and derivatives – 2 Crustaceans – 3 Eggs – 4 Fish – 5 Peanuts – 6 Milk – 7 Nuts – 8 Celery – 9 Mustard – 10 Soy – 11 Sesame – 12 Lupins – 13 Shellfish – 14 Sulfites

BURGER WITH FRIED POTATOES

Bacon Cheeseburger

Sakura Beef burger selection 150 gr, Cheddar, Tomato, Salad and seasoned Guanciale (Bacon) (1,3,6)

17 euros

Veggie Burger

Homemade Eggplant burger, Brie, Tomato, grilled Zucchini and Salad (1,3,6)

15 euros

Breccia Burger

Homemade Salmon burger, Citrus mayonnaise, Salad, Tomato and grilled Zucchini (1,3,4,6,7,9)

16 euros

*All burgers are served with fried Potatoes** (1) and Breccia sauce (1,3,4,5,6,7,9,10,14)*

SIDE DISHES

Baked potatoes

Flavored with black Pepper, Garlic and Rosemary (1)

6 euros

Sautéed seasonal vegetables

**With Garlic, Oil and chili Pepper*

6 euros

Grilled vegetables

With Eggplant, Zucchini and Radish

6 euros

Field salad

With Carrots and Cherry Tomatoes

6 euros

French fries

French fries served with Breccia sauce*

(1) (1,3,4,5,6,7,9,10,14)

6 euros

BEVERAGES

Microfiltered bottled water

2,5 euros

Coca Cola, Coca Cola Zero, Fanta
Non-alcoholic

4 euros

Beer alcol free

5 euros

Espresso Coffee – Decaf Coffee

2 – 2,5 euros

Cappuccino, Decaf. Cappuccino, American coffee

3 euros

Service fee includes bread - 2 euros per person

* In the absence of fresh product, ingredients with an asterisk may be frozen or deep-frozen

DRAFT BEERS
Angelo Poretti

Lager 4 Hops, vol. 5.0% - Small 3,5 euros – Medium 6 euros
IPA 9 Hops, vol. 5.9% - Small 4 euros – Medium 7 euros
Blanche 7 Hops, vol. 5,3% - Small 4 euros / Medium 7 euros

ARTISANAL BEERS
Opperbacco

Ei.Pi.Ei., American Pale Ale, 0.33 L, vol 6.1% - 6 euros

Violent Shared, Session IPA, 0.33 L, vol 4.1% - 6 euros

Rusthell, Greece, 0.33 L, vol 4.8% - 6 euros

WINE BY THE GLASS

Villa Sandi - Prosecco DOC Treviso, *vol. 11%* - 6 euros

People – Red, Cesanese IGP Lazio, Poggio le Volpi, *vol. 13%* - 6 euros

Negroamaro – Red, Salento IGP, Cantalupi, *vol. 14%* - 7 euros

Trebbiano d'Abruzzo – White, Abruzzo DOC, Masciarelli, vol. 13% - 7 euros

People – White, Lazio, Frascati Superiore DOCG, Poggio le Volpi, vol. *13%* - 6 euros