

BRECCIA

-Trattoria Moderna-

*Traditional cuisine, few dishes,
real seasonality*

Something about us...

*All the products we use come from trusted suppliers,
some from the nearby market in Piazza Alessandria.*

*Hence the meat from the historic Bayslach butcher shop and
the vegetables from "Urka che frutta".*

*The eggs are supplied by a farm in the Agro Pontino area
that raises only free-range chickens.*


*The fresh pasta is from
"Pastificio Paolucci" in Montesacro and
the fish is supplied by Ittica Urbano.*

The fresh bread is from the historic "Forno Roscioli".

The rest is entirely our own work.

Enjoy your meal

STARTERS

Magnum (2 pcs) 


*Eggplant, Pecorino Romano dop, cherry tomatoes
confit, sage and mint mayonnaise (1,3,5,6,7,9,10,14)*

7 euros

Vignarola 

*Broad beans, artichokes, peas, romaine lettuce and
shepherd's ricotta (6)*

8 euros

“Ovo croccarello” (Egg & cheese) 

*Slow-cooked egg, shepherd's caciotta cheese and
seasonal mushrooms (1,3,6)*

8 euros

Picchiapò Maritozzo

*Homemade “Maritozzo” bread with Picchiapò-style beef stew,
bitter cocoa and Grottino pecorino cheese (1,3,6,8,14)*

8 euros

“Saltimbocca” meatballs

*Veal, seasoned with butter and sage,
crispy raw ham (1,3,6,14)*

9 euros

Cod meatballs

*Creamed cod croquettes, pumpkin cream and
caramelized red onions (1,4,6,14)*

9 euros

Seasonal fried mix

Baby squid, carrots, black cabbage, and
Ventotene caper mayonnaise (1,2,3,4, 5,6,7,9,10,13,14)*

10 euros

Bread, 1,5 euros

FIRST DISHES

“Cacio e Pepe” and Artichokes



Tonnarelli fresh handmade pasta, Pecorino Romano Dop cheese, black pepper and crispy artichokes (1,3,6)

13 euros

Carbonara

Tonnarelli fresh handmade pasta, eggs from free-range hens in the Agro Pontino area, black pepper, Pecorino Romano cheese, crispy seasoned bacon (1,3,6,14)

14 euros

Amatriciana

Mezza manica pasta, tomato sauce, crispy bacon, black pepper and Pecorino Romano (1,3,8,14)

14 euros

Fettuccine with farmyard ragù

*Fresh handmade pasta, farmyard ragù (duck, rabbit and chicken),
pecorino Grottino cheese (1,3,6,8,14)*

15 euros

Gnocchi with baby octopus

Fresh handmade potato gnocchi, baby Octopus, tomato sauce,
anchovies, Ventotene capers and Gaeta olives (1,4,8,13,14)*

14 euros

Fagottini

*Fresh handmade pasta filled with beef stew, mushrooms,
beef stock and creamy Pecorì cheese (1,3,6,8,14)*

16 euros

MAIN COURSES

Roast chicken

Free-range chicken, baked yellow Avezzano potatoes, and Breccia sauce (mustard and honey) (6,14) (1,3,4,5,6,7,9,10,11,14)

17 euros

Cheek with Cesanese

Braised beef cheek in Cesanese wine, broccoli and crispy leek (1,8,14)

18 euros

Veal in "Fornara" style

Roast veal in "Fornara" style (oil, black pepper, rosemary, sage, garlic, white wine), veal stock, homemade pickled vegetables (6,8,14)

17 euros

Roasted octopus

*Mediterranean octopus, escarole,
lemon zest (4,6,8,14)*

18 euros

Eggplant baked in foil 

*Roasted eggplant, smoked cherry tomatoes, shepherd's
Ricotta cheese and chopped almonds (6,7)*

14 euros

Beef sirloin in four-pepper sauce

*Scotona beef, four-pepper sauce, crispy chicory, and
seared shallots (1,6)*

19 euros

Breccia Burger

*Beef burger, Pecorino Romano cheese, broccoli
and seasoned bacon (1,3,5,6,7)*

15 euros

SIDE DISHES

Baked potatoes

Flavored with black pepper, garlic and rosemary

7 euros

Sautéed seasonal vegetables

With garlic, oil and chili pepper

7 euros

French fries

French fries served with smoked Breccia sauce*

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

7 euros

BEVERAGES

Microfiltered bottled water

2,5 euros

Coca Cola, Coca Cola Zero, Fanta
Soft drinks

4 euros

Alcohol-free beer

5 euros

Espresso Coffee - Decaf coffee

2 - 2,5 euros

Cappuccino, Dec. Cappuccino, American coffee

3 euros

Service fee - 2 euros per person

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

Red 6 Hops, vol. 7% - 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, Helles, 0.33 L, vol 4.8% - 6 euros

WINE BY THE GLASS

Prosecco, Valdobbiadene DOCG, *De Faveri*, vol. 11% - 6 euros

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

Merlot - Red, Lazio IGP, D'Amico, *Villa Tirrenia*, vol. 14% - 7 euros

Chardonnay - White, Lazio IGT, D'Amico, *Calanchi di Vajano*, vol. 13% - 7 euros

Frascati Superiore - White, Lazio DOC, Poggio le Volpi, *People*, vol. 12,5% - 6 euros

Please inform staff of any allergies

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 Molluscs - 14 Sulfites

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