

# 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 1960" in Montesacro and  
the fish is supplied by Ittica 3 Esse.*

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

*The rest is entirely our own work.*

**Enjoy your meal**

# S T A R T E R S

## Magnum (2 pcs)

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

7 €

## Vignarola

*Broad beans, artichokes, peas, romaine lettuce,  
shepherd's ricotta and citrus (6,20)*

8 €

## “Ovo croccarello” (Egg & cheese)

*Slow-cooked egg, burrata cream cheese,  
tomatoes confit and eggplants (1,3,6,14)*

8 €

**Picchiapò - style maritozzo**

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

8 €

**Saltimbocca - style meatballs**

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

9 €

**Cod croquettes**

*Creamed cod, zucchini cream, mint and  
caramelized red onions (1,4,6,14,20)*

9 €

**Seasonal fried mix**

*Anchovies, carrots, black cabbage, and  
citrus mayonnaise (1,2,3,4,5,6,7,9,10,13,14)*

10 €

Bread basket, 1,5 €

# FIRST DISHES

**“Cacio e Pepe” and courgette flowers** 

*Tonnarelli fresh handmade pasta, pecorino Romano Dop cheese,  
black pepper and courgette flowers (1,3,6)*

14 €

## **Carbonara**

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

14 €

## **Amatriciana**

*Mezza manica pasta, Amatriciana sauce, crispy seasoned guanciale,  
black pepper and pecorino Romano (1,6,8,14)*

14 €

**Pappardelle with farmyard ragù**

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

16 €

**Tagliolini with seafood ragù**

*Fresh handmade pasta, white seafood ragù with meagre,  
lupin clam cream and parsley (1,4,13,14)*

15 €

**Pasta stuffed with cod**

*Fresh homemade pasta filled with cod, cherry tomatoes,  
burrata, and citrus fruits (1,3,4,6,14,20)*

16 €

# 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 €

## **Cheek with Cesanese**

*Braised beef cheek in Cesanese wine, new potatoes and broccoli (1,6,8,14)*

18 €

## **Veal in Fornarina - style**

*Roast veal in Fornarina - style (oil, black pepper, rosemary, sage, garlic, white wine), veal jus, leek and eggplant (6,8,14)*

17 €

### **Roasted octopus**

*Mediterranean octopus, potato cream, mint,  
confit cherry tomatoes (4,6,8,13,14,20)*

18 €

### **Eggplant baked in foil**



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

14 €

### **Sliced beef with four peppers**

*Sakura selection beef with crispy chicory (1,6)*

19 €

### **Breccia Burger**

*Beef burger, pecorino Romano cheese, broccoli  
and seasoned guanciale (bacon) (1,3,5,6,7,14)*

15 €

# SIDE DISHES

## **Baked potatoes**

*Flavored with black pepper, garlic and rosemary*

7 €

## **Sautéed seasonal vegetables**

*With garlic, oil and chili pepper*

7 €

## **French fries**

*French fries served with smoked Breccia sauce*

*(1,3,4,5,6,7,9,10,14, 20)*

7 €

## **Roman zucchini**

*with garlic, oil, and lemon*

7 €

# BEVERAGES

Microfiltered bottled water

2,5 €

Coca Cola, Coca Cola Zero, Fanta  
Soft drinks

4 €

Alcohol-free beer

5 €

Espresso Coffee – Decaf coffee

2 – 2,5 €

Cappuccino, Dec. Cappuccino, American coffee

3 €

*Service fee - 2 € per person*

# DRAFT BEERS

Angelo Poretti

*Lager 4 hops, vol. 5.0% - Small 3,5 € - Medium 6 €*

*IPA 9 hops, vol. 5.9% - Small 4 € - Medium 7 €*

*Blanche 7 hops, vol. 5.3% - Small 4 € / Medium 7 €*

# ARTISANAL BEERS

Opperbacco

*Be Happy, New England IPA, 0,33lt, vol 7,5%- 7 €*

*Violent Shared, Session IPA, 0,33 L, vol 4,1% - 6 €*

*Rusthell, Helles, 0,33 L, vol 4,8% - 6 €*

# WINE BY THE GLASS

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

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

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

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

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

**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

20 - In the absence of fresh product, ingredients with  
this number may be frozen or deep-frozen