IL PRANZETTO DI LAVORO

Monday - Friday | 12:00 PM - 3:00 PM | excluding public holidays

one dish of your choice, water and coffee included

"NOT JUST VEGETABLES" MENU - 14 €

Caesar salad
Mixed greens, chicken, tomatoes, Grana Padano cheese, Caesar dressing, croutons (1,3,4,5,6,7,9,10)

Cauliflower balls with vegetable ragù
Cauliflower balls with a red ragù of seasonal vegetables and Pecorino Grottino cheese (1,3,6,8)

Norma-style spelt
Spelt, fried eggplant, tomato, and salted ricotta (1,6,8)

Pumpkin soup
Pumpkin, caciocavallo fondue, croutons and rosemary oil (1,6)

Smoked Norwegian salmon salad
Salmon, mixed salad greens, tomatoes, avocado mousse, and crushed pistachios (1,3,4,5,6,7,9,10,14)

PASTA MENU - 15 €

Tonnarelli with shi drum and clams
Handmade fresh pasta with shi drum, creamy clam sauce and parsley (1,3,4,13, 14)

Mezza manica Amatriciana
Fresh pasta, Amatriciana sauce, cured guanciale, Pecorino Romano PDO, black pepper (1,6,14)

Tonnarelli Cacio e Pepe
Fresh pasta, Pecorino Romano PDO, black pepper (1,3,6)

Mezza manica with farmyard ragù
Fresh handmade pasta, slow-cooked farmyard ragù, Pecorino Grottino cheese (1,6,8,14)

Tonnarelli Carbonara
Fresh handmade pasta, egg, cured guanciale, black pepper, Pecorino Romano PDO (1,3,6,14)

MAIN COURSE MENU - 17,5 €

Grilled free-range chicken
Grilled chicken, served with oven-roasted potatoes and Breccia sauce (1,3,5,6,7,9,10,11,14)

Breccia Burger with fries and smoked Breccia sauce
Beef burger, sautéed mushrooms, cured guanciale, caciocavallo cheese, tomato, and lettuce. With French fries* and smoked Breccia sauce (1,3,5,6,7,8,9,10,11,14)

Salt cod fillets
Herb-breaded fried salt cod* fillets served on a chickpea purée. Oven-baked potatoes (1,4,14)

Saltimbocca-style meatballs
Veal meatballs with butter and sage sauce and crispy cured ham. Served with oven-roasted potatoes (1,3,6,14)

Roast veal
Slices of veal roast, pan juices. Served with oven-roasted potatoes (6,8,14)

SIDE DISHES - 7 €

Baked potatoes
French fries* with smoked Breccia sauce (1,3,5,6,7,9,10,11,14)
Mixed salad
Sautéed seasonal vegetables

OUR DESSERTS - 7 €

Tiramisù (1,3,6)
Drunken pear (cooked in red wine) with Chantilly cream (6,14)
Panna cotta, cocoa crumble, and sour cherries (1,3,6,7,14)
Apple cake with zabaione (1,3,6)
Chocolate soufflé with custard ice cream (3,5,6,7,10)

Our bread is baked fresh daily by the historic Roscioli bakery.

DRINKS - WINE - BEER

Coffee, 2 €
Decaf coffee, barley coffee, 2.5€
Cappuccino, Americano, 3€
Coca Cola, Coca Zero, Fanta, Soft drinks, 4 €
Alcohol-free beer, 6 €
Prosecco by the glass, 7 €
Local wines by the glass
Poggio le Volpi People, Cesanese - Frascati Superiore, 7 €
D'Amico, Chardonnay Calanchi di Vajano - Merlot Villa Tirrenia, 8 €
Artisanal beer Opperbacco, 0.33 lt, 7 €
Draft beer Angelo Poretti - 0.2 lt, 4 € - 0.4 lt, 7 €
Lager 4 hops - Ipa 9 hops - Rossa 5 hops
Spritz, 8 €
Bitter liqueurs, from 5 €

*If the fresh product is unavailable, a frozen product will be used

ALLERGENS

Cereals [1]	Egg [3]	Peanut [5]	Tree nuts [7]	Mustard [9]	Sesame [11]	Molluscs [13]
crustaceans [2]	Fish [4]	Milk and derivatives [6]	Celery [8]	Soy [10]	Lupine [12]	Sulphites [14]