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. Our meat comes from the historic Bayslach butcher's shop, and our 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

SEASONAL SPECIALS

Seasonal dishes

Roman-Style Artichoke – 8 €
Artichoke, garlic, oil, and lesser calamint (14)

Puntarelle and anchovies – 9 €
Puntarelle, anchovies, vinegar (4,14)

Pumpkin risone – 16 €
Dried pasta, pumpkin, sausage, and Pecorino Romano PDO (1,6,9,10,14)

Grilled duck – 21 €
Duck, cauliflower, buttered chestnuts (6,14)

Pan-sautéed mushrooms – 8 €
Pan-cooked seasonal mushrooms (6)

S T A R T E R S

Magnum (2 pcs) – 8 €
Eggplant, Pecorino Romano PDO, cherry tomatoes confit, sage and lesser calamint mayonnaise (1,3,5,6,7,9,10,14)

Moscardini alla Luciana – €11
Baby octopus, tomato sauce, black olives, and capers (4,13,14,20)

"Ovo croccarello" (Egg & cheese) - 9 €
Slow-cooked egg, "cacio del contadino" (farmer's cheese) and sautéed chicory (1,3,6,14)

Picchiapò-style maritozzo – 9 €
Homemade "Maritozzo" bread with Picchiapò-style beef stew, bitter cocoa and Pecorino Grottino cheese (1,3,6,8,14)

Beef tartare – 11 €
Hand-chopped beef, bone marrow mayonnaise, crunchy celery, and Tropea onion (3,7,8,9,14)

Salt cod fillets (2 pcs) – 11 €
Breaded and fried salt cod, chickpea cream, sweet-and-sour purple cabbage (1,4,14,20)

Saltimbocca-style meatballs – 9 €
Veal meatballs with butter and sage sauce and crispy cured ham (1,3,6,14)

PASTA

"Cacio e Pepe" – 14 €
Tonnarelli fresh handmade pasta, Pecorino Romano PDO cheese, black pepper (1,3,6)

Carbonara – 14 €
Tonnarelli fresh handmade pasta, eggs from free-range hens in the Agro Pontino area, black pepper, Pecorino Romano, cured guanciale (cured pork cheek) (1,3,6,14)

Amatriciana – 14 €
Mezza manica pasta, Amatriciana sauce, cured guanciale, black pepper and Pecorino Romano (1,6,14)

Pappardelle with farmyard ragù – 16 €
Fresh handmade pasta, slow-cooked farmyard ragù (duck, rabbit and hen), Pecorino Grottino cheese, marjoram (1,3,6,8,14)

Tagliolini with shi drum and clams – 15 €
Fresh handmade pasta with shi drum, a creamy lupin clam sauce and parsley (1,3,4,13,14)

Pasta stuffed with ricotta and lemon – 16 €
Homemade fresh pasta filled with buffalo milk ricotta, lemon, Grana Padano cheese, vanilla, and radicchio (1,3,6,14)

MAIN COURSES

Roast chicken – 17 €
Roast free-range chicken, foil-baked yellow potatoes from Avezzano and Breccia sauce (mustard and honey) (6) (1,3,5,6,7,9,10,11,14)

Beef cheek – 18 €
Braised beef cheek in Cesanese wine, seasonal mushrooms (6,8,14,20)

Veal roast – 15 €
Slices of veal roast, pan juices (6,8,14)

Roasted octopus – 19 €
Mediterranean octopus, citrus-flavored mashed potatoes, and cherry tomatoes confit (4,6,13,14,20)

Cauliflower balls – 15 €
Cauliflower balls cooked in a vegetable ragù made with tomato, celery, carrot, onion, and fennel, Pecorino Grottino cheese (1,3,6,8)

Breccia Burger – 16 €
Beef burger, sautéed mushrooms, "caciocavallo" cheese, cured guanciale, tomato, and lettuce (1,6,7,8,10,14,20)

SIDE DISHES

Baked potatoes – 7 €
Yellow potatoes from Avezzano, seasoned with black pepper, garlic and rosemary

Sautéed seasonal vegetables – 7 €
With garlic, oil and chili pepper

French fries – 7 €
Rustic fries served with smoked Breccia sauce
(1,3,5,6,7,9,10,11,14, 20)

Mixed salad – 7 €
Mixed seasonal greens, carrots, and cherry tomatoes

BEVERAGES

Water (microfiltered bottled) – 2.5 €

Coca Cola, Coca Cola Zero, Fanta, Soft drinks – 4 €

Alcohol-free beer – 6 €

Espresso Coffee – 2 €

Decaffeinated coffee – 2.5 €

Cappuccino, Decaf cappuccino, Americano – 3 €

Service and cover charge – 2.5 € per person

DRAFT BEERS

Angelo Poretti

Lager 4 hops, vol. 5.0% - Small 4 € – Medium 7 €

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

Red 5 hops, vol. 6.5% - Small 4 € – Medium 7 €

ARTISANAL BEERS

Opperbacco

EiPiEi, American Pale Ale, 0.33 lt, vol 5.6% - 7 €

Deddy, Session IPA, 0.33 lt, vol. 4.8% - 7 €

Rusthell, Helles, 0.33 lt, vol 4.8% – 7 €

WINE BY THE GLASS

Prosecco, Valdobbiadene DOCG, *De Faveri, vol. 11%* – 7 €

Cesanese, Red, Lazio IGP, Poggio le Volpi, *People, vol. 13%* – 7 €

Merlot – Red, Lazio IGP, D'Amico, *Villa Tirrenia*, *vol. 14%* – 8 €

Chardonnay – White, Lazio IGT, D'Amico, *Calanchi di Vajano,* vol. 13% – 8 €

Frascati Superiore – White, Lazio DOC, Poggio le Volpi, *People*, vol. *12.5%* – 7 €

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

ⓕ Breccia Trattoria Moderna

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