

LA PINSA ROMANA

Roman Pinsa



PINSE GOURMET

PATATE, PORCINI*, MOZZARELLA, GUANCIALE E ROSMARINO ¹⁻⁷⁻⁸⁻¹¹
(Potatoes, porcini mushrooms*, mozzarella, jowl bacon, rosemary)

BURRATA, MORTADELLA E PISTACCHIO ¹⁻⁷⁻⁸⁻⁹⁻¹¹

SCAROLA, ALICI, PROVOLA, MOZZARELLA ¹⁻²⁻³⁻⁴⁻⁵⁻⁶⁻⁷⁻⁸⁻⁹⁻¹⁰⁻¹¹⁻¹²⁻¹³
(Escarole, anchovies, provola cheese, mozzarella)

  **FOCACCIA** ¹⁻⁷⁻¹¹

  **FOCACCIA CON RUCOLA, POMODORINI E BUFALA** ¹⁻⁷⁻⁸⁻¹¹
(Focaccia with rucola, cherry tomatoes, bufala)

  **MARGHERITA** Pomodoro, mozzarella, basilico ¹⁻⁷⁻⁸⁻¹¹
(Tomato mozzarella, basil)

  **MARINARA** Pomodoro, aglio, origano ¹⁻⁷⁻¹¹
(Tomato, garlic, oregan)

DIAVOLA Pomodoro, mozzarella, salame piccante ¹⁻⁷⁻⁸⁻¹¹
(Tomato, mozzarella, spicy salami)

CAPRICCIOSA ¹⁻²⁻³⁻⁴⁻⁵⁻⁶⁻⁷⁻⁸⁻⁹⁻¹⁰⁻¹¹⁻¹²⁻¹³⁻¹⁴

Pomodoro, mozzarella, prosciutto crudo, uovo sodo, carciofini, funghi, olive
(Tomato, mozzarella, raw ham, egg, artichokes, mushrooms, olives)

 **NAPOLI** Pomodoro, mozzarella, alici ¹⁻⁴⁻⁷⁻⁸⁻¹¹
(Tomato, mozzarella, anchovies)

  **BUFALA** Pomodoro, pomodorini, bufala, basilico ¹⁻⁷⁻⁸⁻¹¹
(Tomato, cherry tomatoes, bufala, basil)

  **FUNGHI** Pomodoro, mozzarella, funghi ¹⁻⁷⁻⁸⁻¹¹
(Tomato, mozzarella, mushrooms)

BOSCAIOLA Pomodoro, mozzarella, funghi, salciccia ¹⁻²⁻³⁻⁴⁻⁵⁻⁶⁻⁷⁻⁸⁻⁹⁻¹⁰⁻¹¹⁻¹²⁻¹³⁻¹⁴
(Tomato, mozzarella, mushrooms, sausage)

  **VEGETARIANA** Pomodoro, mozzarella, verdure grigliate ¹⁻⁷⁻⁸⁻¹¹
(Tomato, mozzarella, grilled vegetables)

 **4 FORMAGGI** (Four cheeses) ¹⁻³⁻⁷⁻⁸⁻¹¹

BEVANDE

Drinks

ACQUA MINERALIZZATA (Mineral water)

COCA COLA, FANTA, SPRITE, SUCCHI DI FRUTTA (Fruit juices)

ACQUA TONICA, CEDRATA, CHINOTTO

SPREMITA D'ARANCIA (Fresh orange juice)

ANALCOLICO

SANGRIA ¹⁴ Bc. (Glass) - 1 lt

BIRRA PERONI NASTRO AZZURRO (Draft local beer) 0,20 - 0,40 ¹⁻¹⁴

BIRRA PERONI ROSSA GRAN RISERVA 0,20 - 0,40 ¹⁻¹⁴
(Draft Red local beer)

IPA ITALIANA DI STAGIONE 0,33 (Draft seasonal Italian IPA) ¹⁻¹⁴

BIRRE ARTIGIANALI (Craft local beers)

BIRRA PERONI NASTRO AZZURRO “ZERO” (Alcohol free local beer) ¹³⁻¹⁴

VINO DELLA CASA (House wine) • Bc. (Glass) - 1/2 lt - 1 lt ¹⁴

I DOLCI

Homemade desserts

 **CHEESECAKE PASSION FRUIT E CIOCCOLATO BIANCO** ¹⁻⁷⁻⁸
(Cheesecake with passion fruit and white chocolate flakes)

 **CHEESECAKE** Frutti di bosco* o cioccolato (Mixed berries* or chocolate) ¹⁻⁷⁻⁸⁻⁹

   **SEMIFREDDO AL PISTACCHIO** ³⁻⁶⁻⁷⁻⁸⁻⁹⁻¹⁴

SBRICIOLATA CON CREMA CHANTILLY E FRUTTI DI BOSCO ¹⁻³⁻⁷⁻⁸⁻¹¹⁻¹³
(Crumble with chantilly and mixed berries)

 **TIRAMISÙ** ¹⁻³⁻⁷⁻⁸⁻⁹

   **TORTA CAPRESE CON GELATO** ³⁻⁶⁻⁷⁻⁸⁻⁹
(Chocolate and almonds cake with icecream)

  **SALAME DI CIOCCOLATO CON RIDUZIONE DI FRUTTI DI BOSCO*** ¹⁻³⁻⁶⁻⁷⁻⁸⁻⁹⁻¹¹
(Chocolate salami with berries*)

  **TORTINO PANE E NUTELLA** (Bread & Nutella pudding) ¹⁻⁷⁻⁸⁻⁹

PANNACOTTA (Cioccolato, Nutella, frutto della passione, frutti di bosco) ⁴⁻⁸
(Chocolate, Nutella, passion fruit, berries)

  **TORTA DI MELE** ¹⁻³⁻⁸

(Italian style apple pie with cinnamon and white chocolate sauce)

 **PERE ALL'ALEATICO** ¹⁻²⁻³⁻⁴⁻⁵⁻⁶⁻⁷⁻⁸⁻⁹⁻¹⁰⁻¹¹⁻¹²⁻¹³⁻¹⁴

(Pears cooked in Aleatico wine served with chantilly cream)

    **FRUTTA** (Fruit)

CAFFETTERIA

Coffee

CAFFÈ, CAFFÈ DECAFFEINATO

CAFFÈ CORRETTO

CAFFÈ SHAKERATO, CIOCCOLATA CALDA (Hot chocolate) ³⁻⁷⁻⁸⁻⁹

CAPPUCCINO⁸, CAFFELLATTE⁸, CAFFÈ AMERICANO, THÉ, INFUSI

LISTA DEGLI ALLERGENI (LIST OF ALLERGENS)

Regolamento CE 11x69/11 - Annex II of the EU Reg. No. 1169/2011

-  Cereali contenenti glutine e prodotti derivati
Gluten
-  Crostacei e prodotti derivati
Crustaceans and products based on shellfish
-  Uova e prodotti derivati
Eggs and by-products
-  Pesce e prodotti derivati
Fish and products based on fish
-  Molluschi e prodotti a base di molluschi
Molluscs and products based on molluscs
-  Arachidi e prodotti derivati
Peanuts and peanut-based products
-  Soia e prodotti derivati
Soy and soy-based products

-  Latte e prodotti derivati
Milk and dairy products
-  Frutta a guscio
Fruits in shell
-  Sedano e prodotti derivati
Celery and products based on celery
-  Senape e prodotti derivati
Mustard and mustard-based products
-  Semi di sesamo e prodotti derivati
Sesame seeds and sesame seeds-based products
-  Lupino e prodotti a base di lupino
Lupine and lupine-based products
-  Anidride solforosa e solfiti
Sulphur dioxide and sulphites

Per una lista dettagliata degli ingredienti con allergeni nelle nostre ricette, chiedete al nostro staff
For a detailed list of the ingredients and allergens of our recipe, ask our staff

Gli allergeni indicati in ciascun piatto sono quelli direttamente utilizzati nel produrlo, tutti gli altri allergeni sono comunque presenti in altri prodotti che vengono utilizzati nella nostra cucina.

The allergens that are reported are the ones involved in the preparation of each individual dish. All other allergens might still be present in our kitchen.



SENZA GLUTINE



VEGETARIANO



VEGANO



HALAL

Cestino di pane (Bread basket) ¹⁻⁶⁻⁷⁻⁹⁻¹¹⁻¹²⁻¹³ 1,00 €

* Prodotto surgelato all'origine * Product originally frozen

◦ In base alla disponibilità del mercato, alcuni prodotti potrebbero essere surgelati nella nostra cucina

◦ Given market supply some products could be frozen in our kitchen



LA CUCINA ROMANA

CACIO E PEPE

+ guanciale

GRICIA

+ pomodoro

+ uovo

AMATRICIANA

CARBONARA

PIAZZA NAVONA - Via di Tor Millina 4a/5

SAN LORENZO - Via dei Falisci 1,3,5

PER COMINCIARE *Starters*



MARE

SFILACCI DI CALAMARI* E CIPOLLA ROSSA 1-2-3-4-5-6-7-9-12-13

(Fried calamari* slices and red onion)

ALICI FRITTE (Fried anchovies) 1-3-4-6-7

FILETTO DI BACCALÀ (Fried salted codfish fillets) 1-2-3-4-5-6-7-9-12-13

IMPEPATA DI COZZE (Sautéed mussels) 5-11-12



TERRA

TAGLIERE DI SALUMI

E PROSCIUTTO DEL LAZIO 8-9-11-12 • Selezione DOL

(Selection of Italian cold cuts from Lazio)

TAGLIERE DI FORMAGGI DEL LAZIO

CON MARMELLATE E MIELE 1-8-9-11-12 • Selezione DOL

(Selection of Italian cheeses from Lazio with homemade jam and honey)

TAGLIERE MISTO 1-8-9-11-12 • Selezione DOL

(Selection of Italian cheeses and cold cuts from Lazio)

CRUDO E BUFALA 8-9-11-12

MOZZARELLA DI BUFALA ⁸

OLIVE ASCOLANE* 1-2-3-4-5-6-8-9-11-12

(Fried olives filled with minced beef Ascoli Style)

MOZZARELLA IN CARROZZA 1-2-3-4-5-6-7-8-9-11-12-13

PATATE CACIO E PEPE 1-2-3-4-5-6-7-8-9-11-12-13

(Potatoes with pecorino cheese and pepper)

MILLEFOGLIE MEDITERRANEO ⁸

(Millefoglie with grilled aubergines and zucchini, mozzarella di bufala, cherry tomatoes and homemade basil oil)

SUPPLÌ 1-3-4-6-7-8-9-10-11-12

(Traditional fried rice ball with a mozzarella heart)

BRUSCHETTE: **BURRATA E ALICI** (Burrata and anchovies) 1-2-3-4-5-6-7-8-9-10-11-12-13

MISTE (Mix) 1-6-7-8-9-10-11-12-13

SCARPETTA

1-3-6-7-8-9-10-11-12-13

Scarpettate nei sughi della tradizione romana
(Try our bread with different traditional Roman sauces)

SPRITZ E SCARPETTA

1-3-6-7-8-9-10-11-12-13-14

I CONTORNI *Side dishes*

CONCIA DI ZUCCHINE (Fried and marinated zucchini) 1-2-3-4-5-6-9-14

SCAROLA ALLA GAETANA 4-6-9-13

(Escarole with olives, anchovies, peanuts and raisins, Gaeta style)

PATATE FRITTE Fresche, non surgelate (Real fried potatoes) 1-2-3-4-5-6

PATATE AL FORNO (Roast potatoes) 11-12

INSALATA VERDE O MISTA (Green or mixed salad)

VERDURE DI STAGIONE ALL'AGRO O RIPASSATE

(Seasonal vegetables boiled or sauteed with garlic and chili)

VERDURE GRIGLIATE (Grilled vegetables)

I PRIMI *First courses*



MARE

SPAGHETTI AL CARTOCCIO DI MARE 1-2-4-5-7-11-12

(Spaghetti baked in a parcel with shrimps*, calamari*, mussels and clams)

SPAGHETTI ALLE VONGOLE 1-5-14

(Spaghetti with clams)

SPAGHETTI CON ARRABBIATA DI POLPO* 1-5

(Spaghetti with spicy octopus* and tomato sauce)

TONNARELLI COZZE, POMODORINI E PECORINO 1-2-3-4-5-6-7-8-9-10-11-12-13-14

(Fresh homemade spaghetti with cherry tomatoes, mussels and pecorino cheese)

FETTUCCINE PESTO, GAMBERI*

E POMODORI CONFIT 1-2-3-4-5-6-7-8-9-10-11-12-13-14

(Fettuccine with pesto, shrimps* and tasted cherry tomatoes)

PUTTANESCA DI TONNO 1-4-13

(Spaghetti with fresh tomatoes, olives, fresh tunafish, caramelized onion, capers)

TAGLIOLINI BURRO, ALICI E PECORINO 1-2-3-4-5-6-7-8-9-10-11-12-13-14

(Fresh tagliolini with butter, anchovies and pecorino cheese)



TERRA

MINISTRONE (Vegetables soup) 1-10

TONNARELLI CACIO E PEPE 1-2-3-4-5-6-7-8-9-10-11-12-13-14

(Fresh homemade spaghetti with pecorino cheese and pepper)

RIGATONI ALLA GRICIA 1-3-8

(Rigatoni with guanciale (jowl bacon) and pecorino cheese)

RIGATONI ALL'AMATRICIANA 1-3-8

(Rigatoni with tomato, guanciale (jowl bacon) and pecorino cheese)

SPAGHETTI ALLA CARBONARA 1-3-8

(Spaghetti with raw eggs, guanciale (jowl bacon) and pecorino cheese)

RIGATONI CON SUGO DI CODA 1-3-8-10

(Rigatoni with beef tail “coda alla vaccinara” sauce)

GNOCCHI AL PESTO O ALLA SORRENTINA 1-2-3-4-5-6-7-8-9-10-11-12-13-14

(Gnocchi with pesto or tomato sauce and mozzarella)

FETTUCCINE POMODORO E BASILICO 1-2-3-4-5-6-7-8-9-10-11-12-13-14

(Fettuccine with fresh tomato sauce and basil)

LASAGNA ALLA BOLOGNESE 1-3-7-8-11-13

(Traditional lasagna Bolognese style)

RISOTTO DI STAGIONE (Seasonal risotto)

RAVIOLI BURRO E SALVIA O AL POMODORO 1-2-3-4-5-6-7-8-9-10-11-12-13-14

(Butter and sage or tomato sauce ravioli)

TAGLIOLINI AL RAGÙ AL COLTELLO 1-2-3-4-5-6-7-8-9-10-11-12-13-14

(Tagliolini with hand-cutted meat ragù)

LE INSALATONE *Big salads*

CAPRESE Pomodoro, bufala, basilico ⁸

(Tomato, mozzarella di bufala, basil)

GRECA Pomodoro, olive, cetrioli, feta, cipolla, origano 8-11-12-13

(Tomato, olives, cucumber, feta, onion, oregano)

CAESAR Lattuga, crostini di pane, pollo, grana, dressing 1-3-4-6-8-9 11-12-14

(Lettuce, toasted bread, chicken breast, grana, dressing)

CLASSICA Insalata, pomodoro, mais, tonno ⁴

(Salad, tomato, mais, tunafish)



SENZA GLUTINE *Gluten free*

BIRRE ARTIGIANALI GLUTEN FREE

LASAGNA 3-7-8-11-13

MELANZANE ALLA PARMIGIANA 3-8

PASTA SENZA GLUTINE

È disponibile su richiesta pasta senza glutine

(We have gluten free pasta, please ask our staff)

I SECONDI *Second courses*



MARE

PADELLATA DI MARE 1-2-4-5

(Delicious “guazzetto” with clams, mussels, shrimps*, calamari* and fish fillet, served directly in the coking pot)

ORATA ALL’AMALFITANA 4-6-11-12-13

(Amalfi style sea bream fillet with tomato, olives and capers)

TAGLIATA DI TONNO* CON SALSA VERDE

E CONCIA DI ZUCCHINE 1-2-3-4-5-6-7-10-11-12-13-14

(Sliced tuna* steak with green sauce and fried-marinated zucchini)

FRITTURA DI CALAMARI* E GAMBERI* 1-2-3-4-5-6-7-10-11-12-13-14

(Fried calamari* and shrimps*)



TERRA

TAGLIATA ALLE ERBE AROMATICHE

(Sliced beef sirloin steak with olive oil and aromatic herbs)

SALTIMBOCCA ALLA ROMANA 1-7-8-11-13

(Delicious veal escalope with ham and sage)

CODA ALLA VACCINARA 10-14

(Beef tail extra cooked in tomato sauce, ancient Roman recipe)

INVOLTINI AL SUGO 3-8-10-14

(Traditional stuffed beef rolls, cooked for hours to get very tender)

POLLO CON PEPERONI ¹⁴

(Chicken with peppers, ancient Roman recipe)

TRIPPA ALLA ROMANA 8-10-14

(Roman style beef tripe - stomach - with tomato and pecorino)

POLPETTE AL SUGO 1-3-7-8-10-11-13-14

(Roman style meat balls in tomato sauce)

STRACCETTI RUCOLA, POMODORINI E GRANA 3-8-14

(Thinly sliced beef with rucola, cherry tomatoes and grana)

HAMBURGER ITALIANO 1-2-3-4-5-6-7-8-9-10-11-12-13-14

200 gr. di hamburger con (200 gr. beef burger with):

Provola, guanciale, cipolla caramellata e spinaci ripassati

(Provola, jowl bacon, caramelized onion and sautéed spinach)

PETTO DI POLLO: **ALLA PIASTRA**

ALLA MILANESE 1-2-3-4-5-6-7-8-9-10-11-12-13-14

(Chicken breast on the grill or breaded and fried)

MELANZANE ALLA PARMIGIANA 1-2-3-4-5-6-7-8-9-10-11-12-13

(Fried eggplants timbale with mozzarella, grana and basil)