

## MARE DEROMA

### FISH STARTERS

Red Tuna "Balfego" tartare, strawberries and basi  
on homemade crackers •E•I• € 25

Marinated Swordfish, fennel, fennel flower powder, anise,  
olives, somac and a drizzle of honey mustard glaze •E•M• € 18

Slightly seared scallop, cabbage and beetroot •D• € 22

Fried squid with puntilla and lime •D•I• € 18

Fried taco shells with salmon ceviche  
and Roman courgette (BEFGILMO) •C•E•H•N• € 18

## OYSTERSALSERIA DEROMA

Designed to enhance and taste our selection in a unique way

### SELEZIONE DI OSTRICHE

*Ostrica Special de Claire* 3 pz € 15 / 6 pz € 25

*Ostrica Fleur des Eaux* 3 pz € 20 / 6 pz € 35

*Ostrica Ameliè Special* 3 pz € 25 / 6 pz € 40

SWEET AND SOUR 'NDUJA • MIGNONETTE • TOMATO CEVICHE,  
HORSE RADISH, GIN AND TONIC • MISO, BALSAMIC AND EGG  
•D•C•G•I•O•P•

### BIG SALADS

**CAPRESE DI BUFALA** •C• € 14  
Mozzarella di bufala campana DOP, red and yellow cherry tomatoes and basil

**CAESAR SALAD** •C•E•I•M•O•P• € 16  
Roman lettuce, crispy bacon strips, Parmesan flakes,  
bread croutons and caesar sauce

**DEROMA SALAD** •C•E•I•O• € 18  
Mixed green salad, cherry tomatoes, sweet corn, mozzarella di bufala,  
Yellowfin tuna, caramelised onions, toasted almonds and yogurt sauce

**SALMON SALAD** •B•C•E• € 16  
Roman lettuce, marinated salmon with beetroot, avocado,  
cucumber, toasted almonds and yogurt sauce

**GREEK SALAD** •C• € 16  
Tomatoes, bell pepper, red onion, olives and feta cheese



PRODOTTO DA FORNO



PRODOTTO OSTERIA

## DEROMAS FRESH PASTA: SPAGHETTONI • SPAGHETTI • TORTELLI

The fresh pasta with water and flour and with egg is home made. For the dough we use organic flour, to ensure maximum quality and high digestibility.

### FIRST COURSE DEROMA

<b>CALAMARATA DI GRAGNANO "CARMIANO" •D•I•N•O•</b> <i>Clams, porcini mushrooms and nduja</i>	€ 24	<b>FUSILLONE DI GRAGNANO "CARMIANO" •C•I•N•O•</b> <i>with burrata, roasted potato cream, beef tartar, mushroom. cream and truffle flakes</i>	€ 22
<b>LINGUINE DI GRAGNANO "PASTIFICIO DEI CAMPI" •C•E•I•N•</b> <i>with butter and anchovies from Mar Cantabrico "Reserva" with courgette flower</i>	€ 20	<b>TORTELLO STUFFED WITH SHRIMP •B•C•D•H•I•N•O•P•</b> <i>clams, cherry tomato, burrata and pistachios</i>	€ 24
<b>SPAGHETTO ALLA CHITARRA "CARMIANO" •B•E•I•N•O•</b> <i>with amberjack sauce flavoured with Trombolotto oil</i>	€ 22	<b>SPAGHETTO MONOGRANO MATT "FELICETTI" •A•B•C•F•G•I•N•O•</b> <i>with tomato water, fresh red and yellow cherry tomatoes topped with almond and basil crumble</i>	€ 16

### ROMAN PASTA

<b>MEZZO RIGATONE "CARMIANO" ALLA CARBONARA •C•F•I•M•N•P•</b> <i>Bacon, pecorino cheese, black pepper and eggs</i>	€ 14	<b>SPAGHETTO ALL'UOVO CACIO E PEPE •C•F•I•M•N•P•</b> <i>Pecorino cheese and black pepper.</i>	€ 14
<b>SPAGHETTONE ACQUA E FARINA ALLA AMATRICIANA •C•F•I•M•N•</b> <i>Tomato sauce from San Marzano IGP, bacon, pecorino cheese and black pepper</i>	€ 14	<b>RIGATONE "CARMIANO" ALLA AMATRICIANA IN THE PAN •C•F•I•M•N•</b> <i>tomato sauce from San Marzano IGP, bacon, pecorino cheese and black pepper</i>	€ 14

### MAIN COURSE DEROMA

<b>SEA BREAM WITH CUTTLEFISH INK AND DRIED UP TOMATOES •E•H•N•</b> <i>accompanied with cuttlefish salad</i>	€ 28	<b>DEER FILLET</b> <i>with black cabbage with roasted corn on the cob</i>	€ 32
<b>OCTOPUS IN EGGPLANT •C•D•N•</b> <i>cream with burrata and cherry tomatoes</i>	€ 24	<b>SPATCHCOCK CHICKEN •F•M•N•O•</b> <i>marinated in diavola sauce accompanied by roasted potatoes</i>	€ 22
<b>TUNA TATAKI* •A•B•E•G•I•M•O•</b> <i>with sautéed savoy cabbage dressed with Japanese dressing</i>	€ 28	<b>PORK PLUME IN MARINATED MILK •O•P•</b> <i>with mixed green salad and a light sauce</i>	€ 24

### ROMAN MAIN COURSE

<b>FRIED CALAMARI WITH LIME ZEST •D•G•I•</b>	€ 18	<b>LAMB CHOPS •C•N•</b> <i>with grilled asparagus and truffle</i>	€ 24
<b>ITALIAN MEATBALLS IN TOMATO SAUCE •C•F•I•M•P•</b>	€ 16		

### GRILL DEROMA

<b>T-BONE (FIORENTINA) OF MARANGO</b> (minimum cut 800g)	hg € 12	<b>FILLET MIGNON MARANGO</b>	€ 30
<b>SIRLOIN STEAK MARANGO</b>	€ 32	<b>RIBEYE "MARANGO"</b>	€ 30



### CHOOSE THE SAUCE FOR YOUR MEAT :

•C•F•G•I•M•O•P•

HARISSA • CHIMICHURRI • EXOTIC BBQ • SMOKED CORN • BURNT ONION AND CHEESE

## TERRA DEROMA

### MEAT STARTERS

- Beef carpaccio, toasted pecan nuts, gorgonzola, radish and grain mustard* •B•C•M• € 18
-  *Beef tartare alla Rossini with foie gras, spinach, truffles and a veal fondue accompanied by toasted brioche bread with garlic and parsley spread* •C•I•M•O•P• € 24
- Cannoli with burrata cream served with cherry tomatoes cooked under basil and oil* •C•G•I• € 16
- Fried meatballs, mushroom and aioli sauce on the side* •C•D•E•F•H•I•N•P• € 18
-  *Mini burgers, quail egg, truffle cheese, bacon, caramelised onions, truffle and aioli sauce* •C•F•I•O•P• € 20

## SALSAMENTERIA ( ITALIAN CURED MEATS ) DEROMA

- GRAN SELEZIONE DI PROSCIUTTI** € 25  
*Our selection of ham culatello di Sibelius D.O.P, mangaliza ham, smoked ham "L'Arroganza"*
- BURRATA** •C•F•O• € 16  
*with BIO sun dried cherry tomatoes "Agnoni"*
- MOZZARELLA DI BUFALA CAMPANA DOP** •C• € 16  
*with ham "Fratelli Galloni" 24 months +*

## OUR BREAD DEROMA

*Naturally-leavened Sourdough Bread* € 4

*The bread is baked every day by our master baker and served still hot. Kamut bread, Wholemeal bread are just some of our specialties that you will find in the selection of FORNO DE ROMA.*



### SIDE DISH

- ROASTED POTATOES** € 8
- SAUTEED SEASONAL VEGETABLES** € 8
- GRILLED VEGETABLES** € 8
- MIX SALAD** € 6

**Service € 2 p.p.**

*Tutti i prodotti freschi di origine animale, così come i prodotti della pesca somministrati crudi, vengono sottoposti ad abbattimento di temperatura per garantire la qualità e la sicurezza, come descritto nel Piano HACCP ai sensi del Reg. CE 852/04 e Reg. CE 853/04. (\*) Prodotto surgelato all'origine. Il Personale di sala è a disposizione per fornire qualsiasi informazione in merito alla natura e origine degli alimenti serviti*