

DEROMA SEA

SEA APPETIZERS

Red Tuna Tartare "Balfegò" with mignonette, celery root sauce, candied celery, and fresh raspberry gel •B•C•E•F•G•M•N•O•P• € 26



Red Shrimp Tartare* with charred fresh mango, mango gel, cardamom, lemon, crispy mango, red cherry tomato pâté, and Senatore Cappelli pastry sheet •A•B•C•F•H•I•M•N•O• € 24

Kataifi Pastry Cannoli filled with amberjack tartare, chives, lemon, veal jus, and passion fruit •A•B•E•I•N• € 24

Saffron and Oat Tempura Cod* with mixed greens and 'nduja ketchup •A•E•I•P• € 22

Small Fried Squid* and Lime •A•B•D•G•H•I• € 18

OYSTER BAR - DEROMA SELECTION

AMELIE SELECTION:

Fine de Claire: 3 pcs € 20 / 6 pcs € 35

Cocktail: 3 pcs € 25 / 6 pcs € 45

Spécial de Claire: 3 pcs € 30 / 6 pcs € 55

Specifically paired to enhance the flavors of our selection:

SWEET-AND-SOUR SAUCE WITH 'NDUJA • MIGNONETTE • TOMATO CEVICHE
GIN AND TONIC WITH HORSERADISH • MISO AND EGG
•D•C•G•I•O•P•

SALADS

BUFFALO CAPRESE •C• € 16
Mozzarella di Bufala Campana DOP, cherry tomatoes, and fresh basil

CAESAR SALAD •C•E•I•M•O•P• € 16
Romaine lettuce, crispy guanciale, Parmigiano Reggiano shavings, croutons, Caesar dressing, and grilled chicken

DE ROMA SALAD •C•E•L•O• € 18
Field greens, cherry tomatoes, corn, buffalo mozzarella, Reserva yellowfin tuna from Asturias, sweet-and-sour red onion, and green sauce

FRESH TUNA SALAD* •C•E•F•M•O• € 18
Lettuce, fresh tuna, avocado, pickled cucumbers, toasted sesame seeds, and yogurt sauce with red onion

GREEK SALAD •C• € 16
Tomatoes, peppers, red onion, olives, feta cheese, and cucumbers

NIÇOISE SALAD •E•G•P• € 16
Lettuce, potatoes, green beans, eggs, cherry tomatoes, Taggiasca olives, Reserva yellowfin tuna from Asturias, and Cantabrian anchovies



BAKERY PRODUCED






RESTAURANT PRODUCED

PASTAS BY DEROMA SPAGHETTONI • SPAGHETTI • TORTELLI • FETTUCCINE • TAGLIATELLE

Fresh and stuffed pasta, such as Spaghettoni, Spaghetti, Tortelli, Fettuccine and Tagliatelle Our fresh pasta made with water and flour, or eggs, is homemade. For the dough, we use less refined flour than standard to ensure the highest quality and digestibility. Choose your favorite fresh pasta, or indulge in the excellence of selected dry pasta from renowned producers like Pastificio Dei Campi, Carmiano, and Felicetti.

DEROMA FIRST COURSES

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| <p> FRESH FETTUCCINE WITH GUINEA FOWL RAGÙ •C•G•I•M•N•O•P• € 24
porcini mushrooms, confit cherry tomatoes, and Castelmagno cheese</p> <p>GRAGNANO FUSILLONE "CARMIANO" •C•I•N•O• € 24
with burrata, roasted potato cream, beef tartare, mushroom cream, and black truffle</p> <p>GRAGNANO CALAMARATA "PASTIFICIO DEI CAMPI"* •A•B•H•I•N•O• € 26
with shrimp, pistachio pesto, raw marinated shrimp, nfused with Trombolotto, and shrimp sauce</p> | <p> SHRIMP-STUFFED TORTELLI* •B•C•D•H•I•N•O•P• € 26
with mussels, confit cherry tomatoes, burrata, pistachio, and red shrimp</p> <p> FRESH TAGLIATELLE WITH PORK RIBS SAUCE •C•I•N•O• € 22
pork ribs ragù, and Pecorino Romano IGP</p> <p>SPAGHETTI MONOGRANO MATT "FELICETTI" •A•B•C•F•G•I•N•O• € 18
with tomato water, colorful cherry tomatoes, almond crumble, and basil</p> |
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TRADITIONAL FIRST COURSES

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| <p>GRAGNANO MEZZO RIGATONE "CARMIANO" CARBONARA •C•F•I•M•N•P• € 16
Artisan guanciale, Pecorino Romano IGP, black pepper, organic eggs</p> <p> EGG SPAGHETTI CACIO E PEPE •C•F•I•M•N•P• € 14
Pecorino Romano IGP, black pepper</p> | <p> SPAGHETTONI FLOUR AND WATER AMATRICIANA •C•F•I•M•N• € 16
San Marzano IGP tomatoes, artisan guanciale, Pecorino Romano IGP, black pepper</p> <p>GRAGNANO RIGATONE "CARMIANO" AMATRICIANA PAN-FINISHED •C•F•I•M•N• € 16
San Marzano IGP tomatoes, artisan guanciale, Pecorino Romano IGP, black pepper</p> |
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DEROMA SECOND COURSES

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| <p>AMBERJACK SALTIMBOCCA* •B•C•E•F•G•I•M•N•O• € 30
with potato churros and purple potato chips</p> <p>BRAISED VEAL CHEEK •A•C•I•N•O•P• € 28
with red bell peppers, Roman zucchini, potatoes, sweet and sour Tropea red onions I.G.P., tomato ketchup, tomatoes preserved in oil, and olives</p> <p>ROLLED AND LARDED BONELESS RABBIT •A•B•C•F•M•N•O• € 28
with chard, pea cream, and guanciale</p> | <p>SPICY ROAST CHICKEN •F•M•N•O• € 26
with oven-baked potatoes and harissa sauce</p> <p>WILD SALMON "ORA KING"* •C•E• € 30
with porcini mushroom sauce, grilled asparagus, and black truffle</p> <p>CITRUS-GLAZED OCTOPUS* •A•D•E•I•N•O• € 28
with Jerusalem artichoke cream, almonds, "Reserva" anchovies, and sweet-and-sour red onion</p> |
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TRADITIONAL SECOND COURSES

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| <p>FRIED CALAMARI WITH LIME* •A•B•C•D•G•H•I• € 22</p> <p>MEATBALLS IN SAUCE •C•F•I•M•P• € 18</p> | <p>LAMB CHOP •C•N• € 26
with grilled asparagus and black truffle</p> |
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DEROMA GRILL

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| <p>MARANGO SIRLOIN STEAK (approx. 250g) € 32</p> <p>MARANGO FILLET (approx. 250g) € 36</p> | <p>MARANGO RIB STEAK (approx. 250g) € 34</p> |
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CHOOSE A SAUCE TO ENHANCE OUR GRILL OPTIONS:

•C•F•G•I•M•O•P•

HARISSA • CHIMICHURRI • EXOTIC BBQ • SMOKED CORN • CHARRED ONION, AND CHEESE

DEROMA MEATS

APPETIZERS - LAND

*Beef Carpaccio with 24-month aged Vacche Rosse Parmigiano, € 22
yellow cherry tomato pâté, puffed arugula,
and 25-year aged balsamic vinegar •C•O•*



*Beef Tartare Rossini Style with foie gras, baby spinach, € 24
black truffle, and veal jus served with grilled brioche,
garlic, and parsley •C•I•M•N•O•P•*

*Roman-Style Tripe served with its sauce, pecorino fondue, € 18
black garlic, and sweet-and-sour red onion •C•M•O•*

*Fillo Pastry Cannoli filled with burrata cream, cherry tomatoes € 16
preserved in oil, and basil •C•G•I•*

*Breaded Fried Egg with porcini mushroom foam and truffle, € 18
parmesan crisp, parsley foam, and fresh black truffle
•A•B•C•F•G•I•M•N•O•P•*

DEROMA CURED MEATS SELECTION

GRAND SELECTION OF HAMS € 26
Culatta Piacentina, Black Pig Ham from Nebrodi, Iberian shoulder

BURRATA AND ORGANIC DRIED TOMATOES "AGNONI" •C•F•O• € 16

PROSCIUTTO AND BUFFALO MOZZARELLA € 18
*Mozzarella di Bufala Campana D.O.P. and Parma ham by Fratelli
Galloni, aged 24 months •C•*



HOMEMADE BREAD DEROMA

Natural Leavening Bread with sourdough € 4

*The bread is freshly baked daily by our master baker and served warm
in a special container to preserve its fragrance. White bread with type-0
wheat flour, multigrain, and whole grain bread are just a few of the
specialties included in our FORNO DE ROMA selection.*



SIDE DISHES

OVEN-BAKED POTATOES •I• € 9

SAUTÉED CHICORY OR BROCCOLI € 9

FRIED ARTICHOKE WITH PECORINO FONDUE •A•B•C•D•E•I• € 12

MIXED SALAD € 7

SERVICE AND FRESHNESS

Service charge €2 per person.

*All fresh animal-based products, as well as raw seafood products, undergo
temperature reduction treatment to ensure quality and safety, as outlined in the
HACCP Plan pursuant to EC Regulation 852/04 and EC Regulation 853/04. (*)
Indicates products that were frozen at the source. Our staff is available to
provide any information regarding the nature and origin of the ingredients used.*