

TESTACCIO BRUNCH

WHEN IN ROME DO AS THE ROMANS, WHEN IN NEW YORK COME TO TESTACCIO

ANNO DOMINI 2010

ANTIPASTI

ANTIPASTO TESTACCIO
ASSORTMENT OF COLD CUTS, CHEESES,
HOUSE APPETIZERS AND TYPICAL ROMAN
STARTERS (MINIMUM FOR 2 PEOPLE) **15 PP**

BRUSCHETTE ASSORTITE
ASSORTMENT OF TOASTED BRUSCHETTE
WITH ANCHOVIES AND MOZZARELLA,
FRESH TOMATO AND BASIL, DUCK'S
PATE' & A SPECIAL OF THE DAY **7**

ASSAGGINI DI SUPPLI'
SELECTION OF MINI RICE CROQUETTES:
ARTICHOKES & TRUFFLE, TOMATO &
MOZZARELLA AND CORN & PECORINO **8**

CARCIOFO ALL GIUDEA
CRISPY ARTICHOKE WITH BLACK OLIVES
TAPANADE **11**

MISTICANZA
ANCIENT ROMAN MIX SALAD WITH
RADISH, CUCUMBERS & FENNEL **8**

INSALATA DI SPINACI
SPINACH SALAD WITH GORGONZOLA,
WALNUTS & PEAR **9**

INSALATA DI POMIDORI
RED, GREEN & YELLOW TOMATO SALAD
WITH GOAT CHEESE FRESH OREGANO,
RED ONIONS & CRUSHED RED PEPPER **9**

RUGHETTA E FUNGHI
BABY ARUGULA, SHAVED PARMIGIANO &
RAW MUSHROOMS **9**

CALAMARI IN GRATELLA
GRILLED CALAMARI WITH ARUGULA,
CANNELLINI BEANS & RED ONIONS **8**

PASTE

BUCATINI ALL'AMATRICIANA
HOLLOW SPAGHETTI WITH GUANCIALE,
SPICY TOMATO SAUCE & PECORINO **11**

TAGLIOLINI CACIO E PEPE
HOMEMADE TAGLIOLINI WITH GROUND
FRESH BLACK PEPPER & PECORINO
ROMANO **12**

FETTUCINE ALLA CIOCIARA
HOMEMADE FETTUCINE WITH PEAS &
MUSHROOMS WRAPPED IN PROSCIUTTO
DI PARMA **13**

GNOCCHI VERDI AL GORGONZOLA
SPINACH GNOCCHI WITH GORGONZOLA
SAUCE & WALNUT **11**

SPAGHETTI ALLA CARBONARA
SPAGHETTI WITH ROASTED GUANCIALE
IN A EGG'S YOLK SAUCE & GROUND
FRESH BLACK PEPPER WITH
PARMIGIANO & PECORINO CHEESE **11**

CHITARRA ALLE VONGOLE E BOTTARGA
HOMEMADE SPAGHETTONI WITH CLAMS
WHITE WINE & GARLIC SAUCE WITH
SHAVED AIR DRIED MULLET ROE **17**

PENNE ALLA CHECCA
PENNE TOSSED WITH FRESH TOMATO,
GARLIC, BASIL & MOZZARELLA **10**

TRITICO DI PASTA
CHOICE OF ANY THREE PASTA
COMBINATION
(MINIMUM FOR 2 PEOPLE) **18 PP**

ZUPPE

STRACCIATELLA ALLA ROMANA
TRADITIONAL EGG DROP SOUP WITH
SPINACH & PARMESAN IN A CHICKEN
BROTH **8**

ZUPPA DI POMODORO
TOMATO SOUP WITH FOCACCIA
CROUTONS & GOAT CHEESE **8**

PASTA E FAGIOLI
CANNELLINI BEANS SOUP WITH FRESH
PASTA **8**

MINISTRONE
WOOD OVEN ROASTED VEGETABLES
SOUP **8**

SECONDI

PETTO DI POLLO ALLA GRIGLIA
GRILLED FREE RANGE BREAST OF
CHICKEN WITH ITALIAN POTATO'S SALAD
& CUCUMBERS **12**

CICCIA AL CAFFE'
ESPRESSO RUBBED SKIRT STEAK WITH
CREAMY SPINACH & FRENCH FRIES **15**

SALTIMBOCCA ALLA ROMANA
VEAL SCALOPPINE WITH PROSCIUTTO &
SAGE IN A WHITE WINE SAUCE, STUFFED
TOMATOES & EGGPLANT **17**

SALMONE ALLA SENAPE
PAN ROASTED SALMON FILLET WITH
CREMONA MUSTARD SAUCE, DILL &
ROASTED VEGETABLES **17**

TILAPIA AI CAPPERI E LIMONE
SAUTEED TILAPIA FILLET WITH CAPERS &
LEMON **17**

UOVA

UOVA IN CAMICIA
2 POACHED EGGS IN A LIGHT TOMATO
SAUCE OVER CIABATTA BREAD **10**

FRITTATA AI VEGETALI
WOOD OVEN ROASTED VEGETABLES
FRITTATA **11**

STRAPAZZATE ALLA CARBONARA
3 SCRAMBLED EGGS WITH GUANCIALE &
PECORINO CHEESE SERVED WITH
HOMEMADE CRISPY FLATBREAD **12**

UOVA FRITTE COI FAGIOLI
2 FRIED EGGS OVER RED & WHITE
CANNELLINI BEANS WITH SAGE,
SCALLIONS & FRESH TOMATO **11**

UOVA SOFFICI AL PESTO
2 POACHED EGGS WITH BASIL PESTO
OVER A BED OF BABY SPINACH, WITH
FOCACCIA CROUTONS & PROSCIUTTO DI
PARMA **11**

PIZZE

MARGHERITA
TOMATO, MOZZARELLA,
FRESH BASIL **10**

CON ACCIUGHE
TOMATO, ANCHOVIES &
OREGANO **10**

BIANCA AL TARTUFO
MOZZARELLA AND BLACK
TRUFFLE **12**

**RUGHETTA, PROSCIUTTO
E PARMIGIANO**
TOMATO, MOZZARELLA,
ARUGOLA PROSCIUTTO DI
PARMA, & SHAVED
PARMIGIANO **14**

QUATTRO FORMAGGI
MOZZARELLA,
STRACCHINO, FONTINA &
GORGONZOLA **13**

CON I FUNGHI
TOMATO, MOZZARELLA,
CREMINI, SHITAKE &
PORCINI MUSHROOMS **12**

DIAVOLA
TOMATO, MOZZARELLA,
SPICY ITALIAN SALAMINO
& FRESH OREGANO **13**

TONNO E CIPOLLA
TOMATO, RED ONIONS &
TUNA **12**

CARBONARA
TOMATO, PECORINO,
EGGS & GUANCIALE **14**

PANINI

**SFILATINO AL
PROSCIUTTO**
BAGUETTE WITH
PROSCIUTTO, TOMATO &
BASIL, MOZZARELLA **12**

PORCONE
CIABATTA WITH ROASTED
PORCHETTA, MUSTARD &
ARUGOLA **12**

PICCOLINI
SLIDERS WITH SAUSAGE
BURGERS, PICKLES,
TOMATO & MIX GREEN **12**

FOCACCINA
HAND STRETCHED
FOCACCIA WITH HAM,
FONTINA & MUSHROOMS **12**

POLLAME
BAGUETTE WITH ROASTED
CHICKEN, MAYO &
SCALLIONS **12**

*ALL PANINI ARE SERVED
WITH FRENCH FRIES &
SALAD*