VINI BIANCHI AL BICCHIERE WHITE WINE (12)

Pecorino IGT BIO della casa (Abruzzo) 13%	5,5
Chardonnay Costamarina (Lazio) 12.5%	6
Rosé Negramaro Spaccafico (Puglia) 12.5%	6,5
Pinot grigio Ca'povolta (Veneto) 12%	8
Prosecco DOC Treviso Marton (Veneto) 11%	6,5
Spritz l'Aperitivo.	8,5

BIANCHI IN BOTTIGLIA WHITE WINE (12)

Pecorino IGT BIO della casa (Abruzzo) 13%	16,5
Chardonnay Costamarina (Lazio) 12.5%	20
Passerina Talamonti (Abruzzo) 12.5%	20
Frascati Santa Passera (Lazio) 13.5%	22
Pinot grigio Ca'povolta (Veneto) 12%	22,5
Rosé Negramaro Spaccafico (Puglia) 12.5%	24
Gewurztraminer Hutte (Trentino) 13.5%	28,5
Moscato d'Asti Banfi (Piemonte) 5%	23,5

TOP WINE BIANCHI (12)

Bramito del Cervo Antinori (Umbria) 12.5%	46,5
Pinot Grigio Jermann (Friuli) 12.5%	42
Chardonnay Planeta (Sicilia) 13%	52

BOLLICINE (12)

Prosecco DOC Treviso Marton (Veneto) 11%	26
Trento DOC Perlè Ferrari (Trentino) 12.5%	45
Franciacorta DOCG Prestige Cà del bosco 12.5%	55

BOTTIGLIAME 4

Chinotto Neri | Sprite | Fanta | Cedrata Tassoni | Acqua Tonica | Schweppes Lemon | Coca Cola | Coca Cola Zero | Ice Tea | Ginger Ale | Ginger Beer | Red Bull | Crodino | Ace | Arancia | Ananas | Pesca | Mela Verde

VINI DOLCI AL BICCHIERE (12)

Passito di Pantelleria	6
Moscato d'Asti	6

COFFEE & THE

Espresso	2,5
Espresso Corretto	3
Caffellatte (7)	4
Caffe Americano	3
Cappuccino (7)	4,5
Decaffeinato	3
Orzo (1)	3
The Caldo	4,5

VINI ROSSI AL BICCHIERE RED WINE (12)

Montepulciano DOP BIO della casa (Abruzzo) 13,5%	6
Merlot Costamarina (Lazio) 12,5%	6,5
Lambrusco Panzon (Emilia) 11%	6,5
Chianti DOCG Poggio Uberti (Toscana) 12.5%	7
Valpolicella Ripasso Bovaro (Veneto) 13.5%	8,5
Spritz l'Aperitivo.	8,5

ROSSI IN BOTTIGLIA RED WINE (12)

Montepulciano DOP BIO della casa (Abruzzo) 13,5%	16,5
Syrah Barbarella (Lazio) 13%	20,5
Merlot Costamarina (Lazio) 12,5%	20
Nero di Troia Spaccafico (Puglia) 13%	22
Chianti DOCG Poggio Uberti (Toscana) 12.5%	22
Cesanese Federici (Lazio) 14%	24
Lambrusco Panzon (Emilia) 11%	22,5
Valpolicella Ripasso Bovaro (Veneto) 13.5%	28,5

TOP WINE ROSSI (12)

Amarone Bovaro (Veneto) 15.5%	56
Bolgheri Il Bruciato Antinori (Toscana) 13.5%	60
Barolo Batasiolo (Piemonte) 14.5%	55
Brunello I Palazzi (Toscana) 14%	58
Tignanello Antinori (Toscana) 14%	210



€ 8,5

Spritz (12)

L'APERITIVO..

BIRRE ALLA SPINA (1)

Nastro Azzurro 0,2	5
Nastro Azzurro 0,4	8
Peroni Gran Riserva 0,2	5,5
Peroni Gran Riserva 0,4	9

BIRRE IN BOTTIGLIA (1)

Peroni Nastro Azzurro 0.0	5
Raffo Ricetta Originale	5
Peroni Cruda	5,5
Peroni Gran Riserva Bianca	6
Corona	6
Guinness	6,5
Peroni Gluten Free	6

Pursuant to the **Reg. (EU) n. 1169/2011**, we inform our kind customers that the foods and drinks prepared in this exercise may contain ingredients or adjuvants considered allergens. Information about the presence of substances or products that cause allergies or intolerances is available by contacting the staff on duty and on the menu.
Food is a great passion of ours: our meals are made with high quality ingredients and we do our best tomeet the needs of customers with food allergies. However, we cannot guarantee a completely free environment allergens and traces of some ingredients may be present in our places.

1 Gluten
2 Crustaceans
3 Eggs
4 Fish
5 Peanuts
6 Soybeans
7 Milk-lactose
8 Nuts
9 Celery
10 Mustard
11 Sesame Seeds
12 Sulphu Dioxide
13 Lupin
14 Molluscs

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Tonnarello®

Osteria dal 1876
ROMA - SAN PIETRO



Starters

- **CARCIOFO** alla Giudia 9,5
Crispy Roman Artichoke (season availability) / Knusprige Römische Artischoken (je nach Saisonverfügbarkeit) /Artichauts croquaint Romain (selon disponibilité saisonnière) /Alcachofa croquante Romano (según disponibilidad de temporada)
(1-4-14)

* Le nostre patate **CACIO E PEPE** 8,5
Spice French fries with cheese and pepper
Pommes Frites mit Käse und Pfeffer würzen
Assaisonnez des frites avec du fromage et du poivre
Especias patatas fritas con queso y pimienta
(1-4-7-14)

- **MIXED BRUSCHETTA** 10,5
(Tomato - Mozzarella cheese and raw ham -Mozzarella cheese and Anchovies)
(Tomate - Mozzarella Rohschinken -Mozzarella und Sardellen)
(Tomate - fromage mozzarella et jambon cru -fromage mozzarella et anchois
(Tomate - Queso mozzarella y jamón crudo -Queso mozzarella y anchoas)
(1-4-6-7)

- **FRIED MIX** 10,5
with Riceballs Amatriciana, Bolognese, Cheese and Pepper and Potatoes Croquettes (Mignon 8 pz)
Gemishcten Frittierte (Reis Amatriciana Fleish, Käse und Pfeffer und Kartoffeln (Mignon 8 pz)
Mix de Croquettes de Riz Amatriciana et de Viande Fromage et Poivre, et Pommes de terre (Mignon 8 pz)
Misto de cosas Fritas: Arroz y carne, Amatriciana, Queso y Pimienta - Patatas (Mignon 8 pz)
(1-4-7-9-14)

* Cartoccio di **CALAMARI** 18,5
Fresh Battered Squids / Frische frittierte Tintenfisch / Savourex Calmares Frites
Calamares sabroso a la Romana
(1-4-14)

- **TASTING PLATE** of Assorted 22
Ham / Salami / Cheese
Brett von leckeren Italienischen Aufschnitten, Käsen
Plateau du Jambon, Salami, Fromages
Platos de Jamon, Salami, Quesos
(7)

- **CAPRESE** 13,5
(Buffalo milk mozzarella and tomato)
(Mozzarella aus Büffelmilch und Tomaten)
(Mozzarella au lait de bufflonne et tomate)
(Mozzarella de leche de búfala y tomate)
(7)

- **RAW** ham and **buffalo** milk mozzarella 14,5
(Büffelmilch Mozzarella Rohschinken)
(Jambon cru et mozzarella de lait de bufflonne)
(Queso mozzarella de leche de búfala-jamón crudo)
(7)

---- **HOT FOCACCIA** 6,5 ----
(BREAD with E.V.O. oil and rosemary)
(Heiße Focaccia, Öl E.V.O. und Rosmarin)
(Focaccia chaude, huile E.V.O. et romarin)
(Focaccia caliente, Aceite E.V.O. y Romero)
(1-6)

---- **BREAD** 3 ----
(brot - pain - pan)
(1-6)

- Marinara Sauce 3
(tomato, garlic and oregano)
Marinara Salsa (tomate, ail et origan)
Salsa marinara (tomate, ajo y orégano)
Marinara Salsa
(tomate, knoblauch und oregano)

PASTA

-All our Pasta are served with Grana Padano Dop or Pecorino according to Tradition and So much Love.
-Tonnarello it's like Spaghetti but Typical of Roman Cuisine

- Tonnarello **CACIO E PEPE** 12
(Cheese and Pepper)
(Käse und Pfeffer)
(Fromage et Poivre)
(Queso y Pimienta)
(1-3-7)

- Tonnarello **CARBONARA** 13,5
(Egg, Bacon, Cheese and Pepper)
Carbonara (Eier, Speck, Käse und Pfeffer)
Carbonara (Oeufs, Lardon, Fromage et Poivre)
Carbonara (Huevos, Tocino, Queso y Pimienta)
(1-3-7)

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Desserts

* **TIRAMISU'** espresso "Tonnarello" 7,5
Tiramisu' Home made
Tiramisu' de la maison
Tiramisu' casero
Tiramisu' hausgemacht
(1-3-7-8)

* CHEESECAKE with berries 7
Käsekuchen mitbeeren
Cheesecake aux Fruits rouges
Tarta de queso con mermelada de frutos del bosque
(1-3-6-7-8)

* CHOCOLATE PIE WITH WARM HEART 7
Schokoladenkuchen mit warmem herzen
Gâteau Au Chocolat Avec Coeur Chaud
Pastel de chocolate con corazón calient
(1-3-6-7)

* HOT APPLE PIE WITH CREAM ICE CREAM 1-3-7 7,5
Heiße Apfeltorte mit Sahneeseis
Tarta de manzana caliente con helado de crema
Tarte aux pommes chaude avec glace à la crème
(1-3-7)

* Homemade Chocolate Salami with Whipped Cream 7
Schoko-Salami des Hauses
Salami du Chocolat de la Maison
Salami de Chocolate de la Casa
(1-3-6-7-8)

* CHEESECAKE Nutella 7
Käsekuchen Nutella
Cheesecake Nutella
Tarta de queso Nutella
(1-3-6-7-8)

- PannaCotta with Strawberries 6,5
Panna cotta Erdbeer
Panna cotta fraise
Panna cotta fresa
(7)

* Coffee drowned cream ice cream 7,5
or chocolate ice cream
Rahmglaces oder Schokoladeneis mit kaffee ertränkt
Crème glacée ou chocolat noyé dans le café
Helado de crema o chocolate ahogado con café
(3-7-8)

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Amari 4,5

Limoncello, Amaro del Capo, Baileys (7), Montenegro, jagermeister, Amaretto Disaronno, Sambuca, Averna, Unicum, Fernet Branca, Mirto, Genziana, Nerone, Anima Nera.

Amaro Jefferson	6,5
Grappa Poli Bianca	6,5
Grappa Poli Barricata	7,5

House Wines

WINE -**BIO** (12)

Pecorino IGP **BIO** - Abruzzo	13%	0,75	16,5
.....**White** by the glass			5,5
Montepulciano DOP **BIO** - Abruzzo	13,5%	0,75	16,5
.....**Red** by the glass			6

WATER in Carafes 1 lt 2
Treated water still or sparkling

PINSE

- **TONNO** 15
  Tomatoes, mozzarella, tuna, onions, capers
  Tomaten, mozzarella, thunfisch, zwiebel, kapern
  Tomate, mozzarella, thon, onions, capres
  Tomate, mozzarella, atun, cebolla, alcaparras
  (1-4-6-7)

- **RUSTICA** 14
  Tomatoes, mozzarella, sausage, chicory (garlic, chilli)
  Tomaten, mozzarella, wurst und chicoree (knoblauch, chili)
  Tomate, mozzarella, saucisse et chicoree (l'ail, le piment)
  Tomate, mozzarella, salchicha y achicoria (ajo, guindilla)
  (1-6-7)

- **BUFALINA** "base bianca" 16,5
  (Fresh Tomatoes - Mozzarella - Buffalo milk mozzarella cheese - basil)
  (Frische Kirschtomaten - Büffelmilch Mozzarella - Basilikum)
  (Tomates fraîches - Mozzarella au lait de bufflonne - basilic)
  (Tomates frescos - Mozzarella de leche búfala - albahaca)
  (1-6-7)

- **SALMONE** 15
  Mozzarella, smoked Salmon and Rucola
  Mozzarella, Räucherlachs und Rucola
  Mozzarella, saumon fumé et Rucola
  Mozzarella, Salmon ahumado y Rucola
  (1-4-6-7)

- **CROSTINO** 14
  Mozzarella Cheese, Cooked Ham, Olive Oil
  Mozzarella, Kochschinken, Öl E.V.O.
  Mozzarella, Jambon Cuit, Huile E.V.O.
  Mozzarella, Jamón Cocido, Aceite E.V.O.
  (1-6-7)

Salads

- **TRASTEVERE** 14
  (mixed salad - Buffalo milk mozzarella - tomatoes - olives - corn – zucchini)
  (Gemischter Salat - Mozzarella aus Büffelmilch - Tomaten - Oliven - Mais - Zucchini)
  (salade mixte - Mozzarella au lait de bufflonne - tomates - olives - maïs - courgettes)
  (Ensalada mixta - Mozzarella de leche de búfala - tomates - aceitunas - maíz - calabacín)
  (7)

- **BORGO** 14,5
  Rocket, smoked salmon, feta cheese, CITRUS fruits, walnuts
  Rauke, Räucherlachs, Feta käse, Zitrusfrüchte, waldnüße
  Roquette, saumon fume, feta, agrumes, noix
  Rucula, salmon ahumado, feta, citricos, nuez
  (4-7-8)

- **TESTACCIO** 13,5
  Rocket, bresaola dried beef, Grana, olives, eggplants
  Rauke, Bresaola (Bündner Fleisch), Grana, oliven und auberginen
  Roquette, breasola (Noix de Boeuf séchée) Grana, olives et aubergines
  Rucula, Bresaola (carne seca de ternera) Grana, aceitunas y berenjenas
  (3-7)

- **GARBATELLA** 13,5
  Mix salads, tuna, corn, egg, olives, tomatoes, carrots
  Gem. salad, Thunfisch, mais, eier, oliven, tomaten, karotten
  Salad, thon, mais, oeuf, olives, tomate, carottes
  Ensalada, atun, mais, huevo, aceitunas, tomate, zanahoria
  (3-4)

---- **HOT FOCACCIA** 6,5 ----
(BREAD with E.V.O. oil and rosemary)
(Heiße Focaccia, Öl E.V.O. und Rosmarin)
(Focaccia chaude, huile E.V.O. et romarin)
(Focaccia caliente, Aceite E.V.O. y Romero)
(1-6)

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- **Tonnarello "Nonna Nadia"** 13
  Eggplants, Olives, Capers and Tomatoes
  Auberginen, Oliven, Kapern und Tomaten
  Aubergines, Olives, Capres et Tomates
  Berenjenas, Aceitunas, Alcaparras y Tomate
  (1-3-7-9)

- **Tonnarello al sugo di POLPETTE** 16,5
  Tonnarello in meatballs sauce
  Tonnarello pasta mit Fleischbällchen-Sauce
  Tonnarello pasta con salsa de albóndigas
  Tonnarello pasta à la sauce aux boulettes
  (1-3-7-8-9)

- **Tonnarello AMATRICIANA** 13
  Tomato Sauce, Bacon, Cheese and Pepper)
  Tomatensoße, Speck, Käse und Pfeffer
  Sauce Tomate, Lardon, Fromage, et Poivre
  Salsa de Tomate, Tocino, Queso y Pimienta
  (1-3-7-9)

- **Tonnarello GRICIA** 12,5
  Pecorino cheese, Bacon and Black pepper
  Pecorino, Speck und schwarzer Pfeffer
  Pecorino, bacon et poivre noir
  Pecorino, Tocino Y Pimienta Negra
  (1-3-7)

» - **Rigatoni al PESTO** 12,5
  with Pinenuts cherry Tomatoes
  Pasta Rigatoni al Pesto mit PinienkerneundKirschenTomaten
  Pasta Rigatoni al Pesto avec Pignons
  Pasta Rigatoni al Pesto con Piñones y Tomates
  (1-3-7-8)

» * **LASAGNA** Bolognese with 14
  Provola cheese and Grana Padano Dop
  Lasagna Bolognese mit Provola und Grana Padano Dop
  Lasagna Bolognese avec Provola et Grana Padano Dop
  Lasagna Bolognese con Provola Queso y Grana Padano Dop
  (1-3-7-9)

Meatballs

Fleischbällchen
Boulettes
Albondigas

-Served with chicory (garlic, chilli) and roast potatoes

-Serviert mit chicoree (knoblauch, chili) und bratkartoffeln

-Servi avec chicorée (l'ail, le piment) et pommes de terre

-Servido con achicoria (ajo, guindilla) y patatas a l'horno

-Meatballs in **OXTAIL SAUCE** 18,5
Fleischbällchen im Ochsenschwanz Soße
Boulettes au sauce de Queue de Boeuf
Albondigas en salsa de Coda de Buey
(1-3-4-7-9-14)

-Meatballs **CACIO e PEPE** 16,5
Beef, Cheese and Pepper
Fleischbällchen Käse und Pfeffer
Boulettes Fromage et Poivre
Albondigas de carne Queso y Pimienta
(1-3-4-7-9-14)

-Meatballs in **TOMATO SAUCE** 16,5
Fleischbällchen im Tomatensoße
Boulettes du viande au sauce de tomate
Albóndigas en salsa de tomate
(1-3-7-8-9)

* **COD** balls with marinara sauce 16
Albóndigas de bacalao con salsa marinara
Boulettes de morue avec sauce marinara
Stockfisch-Frikadellen mit Marinara
(1-3-4-7-14)

-**EGGPLANT** Balls and Potatoes 15,5
Auberginenbällchen und Kartoffeln
Boulette de Aubergines et Pommes de Terre
Albondigas de Berenjenas y Patatas
(1-3-4-7-14)

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Second Courses
with side dish

- **SALTIMBOCCA alla Romana** 18,5
Escalope with Raw ham and Sage and mashed potatoes
Römischen Schweinfleisch mit Rohschinken, salbei und purèe
Escalopes avec jambon cru, sauge et purèe
Escalope con jamon crudo, salvia y puré
(1-3-7)

- **ABBACCHIO** 22,5
Roasted Lamb with Baked potatoes
Backen mit kartoffeln im ofen
Agneau au four avec pommes de terre au four
Cordero al horno con patatas al horno

- **CODA ALLA VACCINARA** 18,5
Oxtail in Tomato Sauce with Mashed Potatoes
Ochsenschwanz im Tomatensoße mit Kartoffelpüree
Queue de Boeuf au sauce de Tomate avec Purèe
Rabo de buey en salsa de tomate con puré de patata
(7-9)

- **POLLO ALLA ROMANA** 16,5
Chicken with Peppers Roman style and Roast Potatoes with tomate sauce
Huhn mit Peperoni nach Römischen art mit Bratkartoffeln tomatensobe
Poulet aux Poivrons avec Pommes de Terre sauce tomate
Pollo guisado en salsa de tomate
(9)

- **TAGLIATA** di Manzo 22,5
Beef Entrecote with Rucola, Grana and Cherry Tomatoes
Scheiben von Rindfillet mit Rucola, Grana und Kirschentomaten
Entrecote de Boeuf avec Rucola, Grana et Tomates
Filete de vaca con Rucola, Grana y Tomates
(3-7)

- **COTOLETTA GIGANTE PANATA** 18,5
Giant fried Turkey milanese with *french fries
Riese Putenschnitzel mit *pommes
Escalope de Dinde a la milanaise avec *frites
Chuleta de Pavo Gigante a la milanesa con *patatas fritas
(1-3-4-14)

- **STRACCETTI** 19,5
Sliced Beef, Wine, Rucola and Grana with Roasted Potatoes
Rindgeschnetzeltes, Wein mit Rucola, Grana und Bratkartoffeln
Emincé de Boeuf, Vin avec Rucola, Grana et Pommes de Terre
Rodajas de Buey, Vino con Rucola, Grana y Patatas
(1-3-7-12)

Side Dishes

- Chicory sautéed (chili, garlic) 6
Römischer Zichorie / Chicore / Achicoria

- Salad whit tomatoes 6
Salat mit tomaten
Salade aux tomates
Ensalada de tomates

- Roast potatoes / Bratkartoffeln / Pommes / Patatas al horno 6

- *French fries / Pommes Frites / Frites/ Patatas Fritas 6,5
(1-4-14)

- Mashed potatoes / Püree Purée / Puré 6
(3-7)

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PINSE

- **MARGHERITA** 11,5
Tomatoes, mozzarella, basil
Tomaten, mozzarella, basilikum
Tomate, mozzarella, basilic
Tomate, mozzarella, albahaca
(1-6-7)

- **FUNGHI** 12,5
Tomatoes, mozzarella, mushrooms
Tomaten, mozzarella, pilzen
Tomate, mozzarella, champignons
Tomate, mozzarella, champiñónes
(1-6-7)

- **CACIO e PEPE** 12
Mozzarella, cheese and pepper
Mozzarella, käse und pfeffer
Mozzarella, le fromage et le poivre
Mozzarella, queso y pimienta
(1-6-7)

- **NAPOLI** 12,5
Tomatoes, mozzarella, anchovies, origano
Tomatoes, mozzarella, anchovies, origano
Tomate, mozzarella, anchois, origano
Tomate, mozzarella, anchoas, origano
(1-4-6-7)

- **CONTADINA** 14,5
Tomatoes, mozzarella, zucchini, eggplants, pepper
Tomaten, mozzarella, zucchini, auberginen, pfeffer
Tomate, mozzarella, courgettes, aubergines, poivrons
Tomate, mozzarella, calabacinos, berenjenas, pimientos
(1-6-7)

- **PARMA** 15,5
Tomato mozzarella and raw ham
Tomaten mozzarella Rohschinken
Tomate mozzarella et jambon cru
Tomate mozzarella y jamón crudo
(1-6-7)

- **QUATTRO FORMAGGI** 13,5
4 cheese (Blue cheese - Mozzarella - Provola - Brie)
4 käse
4 fromages
4 quesos
(1-6-7)

- **DIAVOLA** 13
Tomatoes, mozzarella, Spicy salami
Tomaten, mozzarella, scharfe salami
Tomate, mozzarella, salami piquant
Tomate, mozzarella, salami picante
(1-6-7)

- **CAPRICCIOSA** 16
Tomatoes, mozzarella, raw ham, egg, olives, artichoke and mushrooms
Tomaten, mozzarella, rohschinken, eier, oliven, artischoken und pilzen
Tomate, mozzarella, jambon cru, oeuf, olives, artichaut, champignons
Tomate, mozzarella, jamon cru, huevo, aceitunas, alcachofa, champiñónes
(1-3-6-7)

- **BOSCAIOLA** 13,5
Mozzarella, mushrooms and sausage
Mozzarella, Pilzen und wurst
Mozzarella, champignons et saucisse
Mozzarella, champiñones y salchichas
(1-6-7)

- **SALSICCIA E PATATE** 15,5
Mozzarella, sausage, baked potatoes and rosemary
Mozzarella, wurst, gebackene kartoffeln und rosmarin
Mozzarella, saucisses, pommes de terre cuites au four et au romarin
Mozzarella, salchichas, papas al horno y romero
(1-6-7)

→

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