



OSTERIA
DA FIORELLA
by MAX MARIOLA

STARTERS

CARCIOFO ALLA GIUDIA Fried roman artichoke, Pecorino Romano cheese, mint	8
CARCIOFI ALLA ROMANA Roman artichokes, garlic, parsley, mint, EVO oil	8
POLPETTE DI ARROSTO CON FONDUTA CACIO E PEPE Beef, Pecorino Romano cheese, Parmigiano Reggiano cheese, ground black pepper, lemon	8
TRIPPA FRITTA AL POMODORO Fried tripe with tomato, Pecorino Romano cheese	8
BRUSCHETTA DATTERINI E LUPINI Toasted "cafone" bread, red Datterino tomatoes, lupini beans, garlic, fresh basil	10
INSALATA DI CALAMARI E ZUCCHINE Calamari salad, zucchini, mint, EVO oil	12
ZUPPETTA DI COZZE ALLA ROMANA Mussels, yellow and red Datterino tomatoes, green chili peppers, Pecorino Romano cheese, croutons	14
PORCHETTA, FOCACCIA BIANCA E CICORIA Porchetta di Ariccia IGP, roman white pizza, sautéed chicory with garlic and EVO oil	8

MORTADELLA, FOCACCIA BIANCA E STRACCIATELLA	
Mortadella, roman white pizza, stracciatella cheese, EVO oil	8

FIRST COURSES

CARBONARA	12
Spaghetti homemade, guanciale, eggs, Pecorino Romano cheese, black pepper	

GRICIA	12
Rigatone homemade, guanciale, Pecorino Romano cheese, black pepper	

CACIO E PEPE	12
Spaghetti homemade, Pecorino Romano cheese, black pepper, lemon	

AMATRICIANA	12
Rigatone homemade, tomato sauce, guanciale, Pecorino Romano cheese, black pepper	

FIORI DI ZUCCA E LUPINI	16
Spaghetti homemade, zucchini flowers, lupini beans, crispy bread, basil	

COZZE E PECORINO	16
Spaghetti homemade, mussels, Pecorino Romano cheese, cherry tomatoes, lemon, basil, EVO oil	

Each pasta dish is finished with Pecorino Romano cheese, following the Chef’s signature recipe.

MAIN COURSES

SALTIMBOCCA ALLA ROMANA	14
Veal slice with rice flour, prosciutto crudo, sage, EVO oil	

- FETTINA PANATA

Veal slice with herbed bread, eggs, breadcrumbs, flour, Parmigiano Reggiano cheese
- FETTINA IN PADELLA

Veal slice, garlic, rosemary, salt, black pepper, EVO oil
- BACCALÀ ALLA ROMANA

Salt cod, tomato, onion, raisins, basil, EVO oil

SIDE DISHES6

- FRIED POTATOES

GREEN BEANS SALAD
- GREEN SALAD

FRIED ZUCCHINI, MINT
- MIXED SALAD

SAUTÉED CHICORY

DESSERTS & FRUIT6

TIRAMIMAX

SEASONAL FRUIT

MARITONZO:

- ricotta, coffee and sambuca
- ricotta, cocoa and sugar
- fresh cream

RED WINES

CHIANTI	FRESCOBALDI	15
FLO' CESANESE IGP	IMPERATORI	18
LE FOGLIE AGLIANICO IGP	DON ANDREA	18
ROSSO DI MONTEPULCIANO DOC	CARPINETO	22

MOIO 57	MOIO	22
MADONNELLA MONTEPULCIANO D’ABRUZZO DOP	PASETTI	24
MATTODÀ IRPINIA DOC CAMPI TAURASINI	FONZONE	35
RHUIT HORA BOLGHERI DOC	CACCIA AL PIANO	45
BRUNELLO DI MONTALCINO DOCG	BERSANO	50
SCORZAGALLINE TAURASI DOCG RISERVA	FONZONE	70
AMARONE DELLA VALPOLICELLA DOCG CLASSICO	ZENATO	90
CACCIA AL PIANO BOLGHERI DOC SUPERIORE	CACCIA AL PIANO	130
KAPNIOS AGLIANICO BENEVENTANO IGT	MASSERIA FRATTASI	140

WHITE WINES

I PONTI FALANGHINA IGP	DON ANDREA	16
LE PIETRE FIANO	DON ANDREA	18
FLO’ FRASCATI DOC	IMPERATORI	18
PINOT GRIGIO	KETTMEIR	24
TRAMONTI BIANCO	TENUTA SAN FRANCESCO	28
SAUVIGNON	KETTMEIR	28
PRESTIGE LUGANA DOC	CÀ MAIOL	30
ANFORA FRASCATI DOC	IMPERATORI	30
GEWÜRZTRAMINER	ELENA WALCH	35

CHARDONNAY	JERMANN	40
VINNAE RIBOLLA GIALLA	JERMANS	40

SPARKLING WINES		
SPUMANTE BRUT FRASCATI DOC	CANTINE S. MARCO	25
MAXIMUM ROSÉ BRUT	FERRARI	60
CUVÉE PRESTIGE BRUT	CA’ DEL BOSCO	70
CHAMPAGNE "R DE RUINART" BRUT	RUINART	150

SOFT DRINKS

WATER	2,7
PEPSI	3,5
7 UP LEMON LIME	3,5
MIRINDA ARANCIATA	3,5
CHINOTTO	3,5
ESTATHÉ	3,5

FLEA

BEERS

DRAFT 0.40cl	5,5
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LIQUORS

LIMONCELLO	3,5
MELONCELLO	3,5
VECCHIO AMARO DEL CAPO	4
JÄGERMEISTER	4
GRAPPA "NARDINI" WHITE	4
GRAPPA "NARDINI" RISERVA	5
SPRITZ Prosecco, Aperol/Campari, soda	7

BLONDE 0.33cl	6,5	LIMONCELLO SPRITZ	7
BLANCHE 0.33cl	6,5	Prosecco, limoncello, soda	
IPA 0.33cl	6,5		

RED WINE BY THE GLASS	5	COVER CHARGE	2,5
WHITE WINE BY THE GLASS	5	COFFEE	2



Dear Customer, In compliance with European Union Regulation 1169/2011, which requires the indication of the possible presence of the 14 main allergens, please contact our Director or the Head Nurse, who will be happy to provide you with all the necessary information.

We serve 100% osmosis-purified quality drinking water, in accordance with Legislative Decree No. 181 of 23/06/2003 and Legislative Decree No. 231 of 15/12/2017. Our micro-filtration refining system meets the highest hygiene standards and has been authorized by the Ministry under authorization no. 400.4/18.10/A1 160.

*Please note that some products may be frozen at the origin or blast-chilled on-site in compliance with self-monitoring procedures pursuant to EC Regulation 852/2004.We therefore invite you to contact our staff for further information regarding our products.