



OSTERIA
DA FIORELLA
by MAX MARIOLA

STARTERS

- CARCIOFO ALLA GIUDIA (7) 9
Fried roman artichoke, Pecorino Romano cheese, mint
- POLPETTE DI MANZO CON FONDUTA CACIO E PEPE (7) 9
Beef, Pecorino Romano cheese, Parmigiano Reggiano cheese, ground black pepper, lemon
- TRIPPA FRITTA, MENTA E PECORINO (7) 10
Fried tripe with tomato, mint, Pecorino Romano cheese
- BRUSCHETTA DATTERINI E LUPINI (1,13) 10
Toasted "cafone" bread, red Datterino tomatoes, lupini clams, garlic, fresh basil
- BRUSCHETTA BURRATA, ALICI E POMODORINI (1,4,7) 12
Toasted "cafone" bread, burrata, anchovies, red cherry tomatoes, fresh basil
- INSALATA DI CALAMARI, ZUCCHINE E SALSA DI ACCIUGHE (4,14) 12
Marinated calamari*, anchovy sauce, zucchini, pennyroyal mint, EVO oil
- PORCHETTA, FOCACCIA BIANCA E CICORIA (1) 9
Porchetta di Ariccia IGP, roman white pizza, sautéed chicory with garlic and EVO oil

MORTADELLA, FOCACCIA BIANCA E STRACCIATELLA (1)	9
Mortadella, roman white pizza, stracciatella cheese, EVO oil	

FIRST COURSES

CARBONARA (1,3,7)	14
Spaghetti homemade, guanciale, eggs, Pecorino Romano cheese, black pepper	
CACIO E PEPE (1,3,7)	14
Spaghetti homemade, Pecorino Romano cheese, black pepper, lemon	
AMATRICIANA (1,3,7)	14
Maccheroncini homemade, tomato sauce, guanciale, Pecorino Romano cheese, black pepper	
FIORI DI ZUCCA E LUPINI (1,3,7,13)	18
Spaghetti homemade, zucchini flowers, lupini clams, crispy bread, basil	
COZZE E PECORINO (1,7,14)	16
Spaghetti homemade, mussels, Pecorino Romano cheese, Datterino cherry tomatoes, basil, garlic, chili pepper, EVO oil	
SPAGHETTI AL POMODORO (1,3,7)	16
Spaghetti homemade, fresh tomato, roasted tomato, Parmigiano Reggiano, fresh basil, EVO oil	

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

MAIN COURSES

POLLO ALLA CACCIATORA IN BIANCO (9)	14
Chicken breast, celery, onion, garlic, herbs, EVO oil	

13

16

16

18

18

13

13

6

SAUTÉED CHICORY

DESSERTS & FRUIT

7

8

7

8

Warm chocolate fondant with soft center and vanilla crème anglaise (1,4,7)

RED WINES⁽¹²⁾

CHIANTI	FRESCOBALDI	22
FLO' CESANESE IGP	IMPERATORI	18
AGLIANICO DOC	NATIV	18
MOIO 57	MOIO	32
MADONNELLA MONTEPULCIANO D'ABRUZZO DOP	PASETTI	30
RHUIT HORA BOLGHERI DOC ROSSO	CACCIA AL PIANO	45
BRUNELLO DI MONTALCINO DOCG	FRESCOBALDI	90
TAURASI DOCG RISERVA	MASTROBERARDINO	95
AMARONE DELLA VALPOLICELLA DOCG CLASSICO	TOMMASI	90
CACCIA AL PIANO BOLGHERI DOC SUPERIORE	CACCIA AL PIANO	140

WHITE WINES⁽¹²⁾

FALANGHINA DOC	NATIV	18
FIANO DOC	NATIV	27
FLO' FRASCATI DOC	IMPERATORI	18
PINOT GRIGIO	KETTMEIR	30
TRAMONTI BIANCO	TENUTA SAN FRANCESCO	35

SAUVIGNON	KETTMEIR	35
PRESTIGE LUGANA DOC	CÀ MAIOL	32
ANFORA FRASCATI DOC	IMPERATORI	30
GEWÜRZTRAMINER	MACH	30
CHARDONNAY	JERMANN	40
VINNAE RIBOLLA GIALLA	JERMANN	40

ROSÈ WINES ⁽¹²⁾

CERASUOLO D’ABRUZZO DOC	MARRAMIERO	22
NEGROAMARO PUGLIA IGT	MASSERIA SURANI	25
“GEMMA” LAGREIN DOC	SAN LEONARDO	30

SPARKLING WINES ⁽¹²⁾		
JEIO PROSECCO BRUT	BISOL	22
SPUMANTE BRUT FRASCATI DOC	CANTINE S. MARCO	25
MAXIMUM ROSÉ BRUT	FERRARI	60
BRUT TRENTO	FERRARI	60
CUVÉE PRESTIGE BRUT	CA’ DEL BOSCO	70
CAMPAGNE “R DE RUINART” BRUT	RUINART	150

SOFT DRINKS

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

FLEA

BEERS

33cl (1,12)

DRAFT	5,5
BLONDE	6,5
BLANCHE	6,5
RED ALE	6,5
IPA	6,5

LIQUORS

LIMONCELLO	4
VECCHIO AMARO DEL CAPO	5
JÄGERMEISTER	5
GRAPPA "NARDINI" WHITE	4
GRAPPA "NARDINI" RISERVA	5
SPRITZ (12) Prosecco, Aperol/Campari, soda	7
LIMONCELLO SPRITZ (12) Prosecco, limoncello, soda	7
COVER CHARGE	2,5
COFFEE	2
COFFEE DECAF	2,5



ALLERGEN LEGEND: 1. Cereals containing gluten (wheat, rye, barley, oats, spelt, kamut and their derived products); 2. Crustaceans and products made from crustaceans; 3. Eggs and products made from eggs; 4. Fish and products made from fish; 5. Peanuts and products made from peanuts; 6. Soybeans and products made from soy; 7. Milk and dairy products (including lactose); 8. Nuts (almonds, hazelnuts, walnuts, cashews, pecans, Brazil nuts, pistachios, macadamia nuts); 9. Celery and products made from celery; 10. Mustard and products made from mustard; 11. Sesame seeds and products made from sesame; 12. Sulphur dioxide and sulphites in concentrations higher than 10 mg/kg or 10 mg/l; 13. Lupin and products made from lupin; 14. Molluscs and products made from molluscs.

Dear Guest, In compliance with EU Regulation 1169/2011, which requires the indication of the presence of the 14 main allergens, we kindly ask you to contact our Restaurant Manager or Head Waiter, who will be pleased to provide you with all necessary information.

We serve high-quality local water ("TREATED DRINKING WATER") In accordance with Legislative Decree No. 181 of 23/06/2023 and Decree No. 231 of 15/12/2017, the purification system based on microfiltration complies with the highest hygiene standards.
Ministerial Authorization No. 400.4/18.10/A1160

*Please note that some products may be frozen at the source and/or refrozen on-site (through rapid temperature reduction) in compliance with self-control procedures according to EU Regulation 852/2004. We invite you to ask our staff for more information regarding the products.