

LA BOCCA

DI ROMA

menù



LA BOCCA
DI ROMA
BRASSERIE

“

*Behind every dish lies a story ready to become an
unforgettable sensory adventure.*

”

Chef Emanuele Federici



SEAFOOD APPETIZERS

Tuna Tartare Bruschetta, Crispy bread, cherry tomatoes and fresh basil
14€

Beer-Battered Tempura Mix, Prawns, calamari and seasonal vegetables, served with Tabasco sauce
18€

*Salmon Carpaccio with Greek Salad
Cucumber, feta cheese, edamame, radishes and yogurt dressing*
14€

Catalan-Style Octopus Salad
20€

Cruditè Tasting: 5-course selection of daily raw fish specialties, including tartares and carpaccios
40€

Roll Trio: Tuna Roll with yellow potato, black pepper, Tabasco mayo and julienned calamari

Fragolino Roll with sweet and sour vegetables, tomato mayo and white prawn tartare

Salmon Roll with buffalo ricotta, avocado and crispy celery
18€



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LAND APPETIZERS

150g Beef Tartare "Carbonara Style"

16€

Local Cured Meat Board:

Prosciutto Crudo from Bassiano,

Capocollo from Montefiascone,

Wine-Braised Guanciale with Bellone,

Smoked Dry Pork Sausage,

Coppa from Cinta Senese,

Lard Bruschetta (Mangalitza)

20€

Add Roman-style Pinsa with salt,

olive oil and rosemary

6€

Local Cheese Selection:

Semi-aged Goat Cheese aged in cave,

Buffalo Caciottina from Amaseno,

Sheep Blue Cheese "Borgognone",

Pecorino "Cenerino"

and Caciocchiato from Formia

18€



**MAIN COURSES - FROM THE SEA
AND THE LAND**

*Paccheri with Octopus Ragù
Gaeta olives and salted ricotta*
18€

Rigatoni all'Amatriciana
15€

*Tonnarello Cacio&Pepe
with White Shrimp Tartare & Truffle*
20€

*Spaghetti alla Carbonara 15€
+ Guanciale di Pata Negra*
19€

Linguine with Crab
22€

Chef's Signature Dish
from 25€



SECOND COURSES FROM THE SEA

*Double-Cooked Salmon
Served on a burrata and
charred tomato cream*

18€

*Yellowfin Tuna Tataki
“Milanese Style”
With mashed potatoes and
dehydrated olives*

18€

*Fresh Fish of the Day
8€/100g*



SECOND COURSES FROM THE LAND

Beer-Braised Beef Fillet
With crispy rosemary potatoes
25€

Sliced Entrecôte Steak
With mixed salad and balsamic
vinegar
20€

Grilled "Scottona" Ribeye Steak
85€/Kg

Green Peppercorn Beef Fillet
27€

