

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 with Mango, Basil, and Lime
€16

*Sea Bass Tartare "Arrabbiata Style" with Chili Oil,
Lemon, Dehydrated Taggiasca Olives, and
Tomato Mayonnaise*
€18

*Burrata Sphere with White Shrimp Carpaccio
and a Light Arugula and Almond Pesto*
€18

*Beer-Battered Tempura of Squid, Vegetables,
and King Prawns
served with Lime Mayonnaise*
€20

Sautéed Mussels with Crispy Bread
€15

Warm Seafood Salad with Caper Mayonnaise
€16



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LAND APPETIZERS

*Beef Tartare (150 g) with Extra Virgin Olive Oil, Salt,
Cayenne Pepper, and Pecorino Romano Tuile*
€16

Eggplant Parmigiana
€12

*Beef Carpaccio with Whole Grain Mustard, Capers, Lemon,
and Cured Egg Yolk Bottarga*
€18

Grilled Lamb Skewers with Carbonara-Style Potato Chips
€16

*Selection of Local Cured Meats:
Bassiano Prosciutto Crudo, Montefiascone Capocollo,
Bellone Wine-Cured Guanciale, Fireplace-Dried Pork
Sausage, Cinta Senese Coppa, and Bruschetta with
Mangalitza Lard, served with Pinsa Focaccia*
€20

Selection of Cheeses served with Honey and Preserves
€18



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

Tonnarelli Cacio e Pepe
€15

Spaghetti Carbonara
€15

Trofie alla Puttanesca with Yellowfin Tuna Brunoise
€16

Spaghetti with Manila Clams and Lemon Zest
€23

Calamarata Pasta with Red Shrimp, Lime, and Burrata
€25

*Ravioli filled with Ricotta and Citrus Pesto, served with Butter,
Sage, and Almonds*

€16

+ Red Shrimp Tartare €5

Traditional Lasagna
€14



**SECOND COURSES FROM THE SEA
AND THE LAND**

*Grilled Catch of the Day Fillet
with Seasonal Vegetables*

€28

Grilled Squid with Chickpea and Rosemary Cream

€19

*Argentine Entrecôte Tagliata
with Arugula and Parmesan Shavings*

€24

*Veal Roast Beef with Demi-Glace
and Baked Potatoes with Yogurt Dressing*

€18

*Beef Fillet in Beer Sauce
with Crispy Rosemary Potatoes*

€25



FISH MARKET & CATCH OF THE DAY

"From our Fish Market, you can choose your preferred quantity by piece or by weight, and we can prepare it baked, salt-crusted, grilled, stewed with fresh tomato and crispy bread, or served as crudité."

Gillardeau Oysters – €7 each

Scampi – €11 per 100 g

Red Shrimp – €10 per 100 g

Crab – €35 each

Sea Bream – €8 per 100 g

Sea Bass – €8 per 100 g

Turbot – €9 per 100 g

Other selections (depending on the catch of the day) – €10 per 100 g



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THE PASTRY

“Bianco Montano”
Montblanc tart with chestnut cream
10€

“Pioggia di Cioccolato”
profiteroles with chantilly cream and fondant icing
10€

“Bosco in Frolla”
tartlet with berries and custard
10€

“Imperiale Viennese”
Sacher cake with apricot jam
10€

