

*Dear Customer, Welcome!*  
*It's our constant effort to make*  
*your experience special.*

*Thank you*

ALL THE INFORMATION REGARDING THE PRESENCE OF SUBSTANCES OR PRODUCTS THAT CAUSE ALLERGIES OR INTOLLERANCE ARE AVAILABLE INSIDE AN APPROPRIATE DOCUMENT, THAT OUR STAFF ON DUTY WILL BE PLEASED TO SHOW YOU AT YOUR REQUEST

*Below is the list of allergens according to reg. EC 1169/2011*



FISH



CLAMS



DAIRY  
PRODUCT



GLUTEN



NUTS



SHELLFISH



PEANUTS



LUPINS



EGGS



SULFUR DIOXINE  
AND SULFITES



SOY



SESAME



MUSTARD



CELERY

*For over 110 years, with the same caring gesture, we whisk Fettuccine Alfredo with butter and parmigiano, so they will melt in your mouth giving to everybody the magical confort.*

## ALFREDO TASTING MENU

### *Deep fried meatball*

Beef and green sauce

### *Courgette flower*

The King of roman summer. Deep fried stuffed with fiordilatte, anchovies and mint

## FETTUCCHINE ALFREDO

The original Fettuccine Alfredo, Parmigiano Reggiano 24 month, Alps mountain artisanal double cream butter from Caseificio Cavola

### *Amatriciana*

Mezzamanica classic pasta, tomato, crispy bacon and Pecorino cheese

### *Deep fried Lamb and Chicory*

Deep fried with breadcrumbs and sauted chicory

### *Maritozzo Alfredo*

Roman traditional brioche with whipped cream

80€ per person

Drinks and service not included

Wine Pairing with 5 glasses, including a dessert pairing

60€

## KIDS MENU

*Plain pasta or pasta with tomato sauce / Tomato meatballs / Scoop of ice cream*

30€ per person

Drinks and service not included

**BASKET OF BREAD 4€**

**BASKET OF ROMAN PIZZA 4€**

**SERVICE CHARGE +10%**

 **GLUTEN FREE**

 **VEGETARIAN**

 **VEGAN**

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## ITALIAN ANTIPASTI

<b><i>Italian Antipasti (for 2 people)</i></b> 🌾🌿	40€
A journey through the best Italian gastronomic specialties: Mountain Ham, Capocollo, Monte San Biagio Salami, Bergamino goat cheese, Sardinian Pecorino, Caciocavallo cheese and “Morgan” sweet and sour vegetable pickles	
<b><i>Alfredo Cheese tasting board</i></b> 🌾🌿	25€
6 different Italian cheeses from north to south, cow, buffalo, sheep and goat cheese. Buffalo ricotta from Lazio, Bergamino goat cheese, Sardinian Pecorino, Caciocavallo from Molise, Castellaccio barrique and Blue cheese from Aosta. The selection is served with red onion and orange cinnamon compote	
<b><i>Tuna Carpaccio</i></b> 🌾	25€
Marinated yellowfish Tuna with mixed herbs, fresh tomato gel and yogurt	
<b><i>Tartare</i></b> 🌾	20€
Handmade minced Beef with seasoning: gherkins, old style grain mustard, shallot, caper's berry, chives and organic raw egg yolk	
<b><i>Beef Bresaola Carpaccio</i></b> 🌾	24€
Handmade cured Beef with mixed spices produced in the Alps Mountain, served with rocket salad and 24 month Parmigiano Reggiano	
<b><i>Roman Porchetta</i></b>	20€
Iconic dish of Rome and Lazio: thin sliced cold oven roasted Pork with herbs, crunchy and gourmand, served with Roman white pizza bread	
<b><i>Mortadella IGP</i></b>	18€
The ancient cured meat from Bologna with Roman white pizza bread	
<b><i>Culatello di Zibello ham</i></b> 🌾	25€
The finest ham from the heart of the pork leg produced by “Squisito” cured meat specialist, served with fresh cubed Cantaloupe	
<b><i>Buffalo Mozzarella from Lazio</i></b> 🌾🌿	16€
Daily fresh handmade buffalo mozzarella	
<b><i>Burrata</i></b> 🌾🌿	16€
The best vaccino milk makes this jewel, with Puglia's semi-dried and fresh tomatoes	
<b><i>Caprese</i></b> 🌾🌿	18€
Buffalo mozzarella with fresh tomatoes, oregano and basil	
<b><i>Giardiniera Morgan</i></b> 🌾	14€
Crispy sweet and sour pickled vegetables with Cantabrico Anchovies	

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## STARTERS FROM THE KITCHEN

<i>Deep fried Anchovies</i>	18€
Buttered deep fried anchovies with lemon and mint sauce	
<i>“Purgatory” eggs</i> 🌿	17€
Organic eggs (two) served in his pan with tomato sauce, parmigiano 24 month and toastes bread	
<i>“Vitello Tonnato”</i> 🌿	18€
Italian classic antipasto of cold roasted veal with Tuna sauce and capers berry	
<i>Deep fried meatballs</i>	15€
Beef meatballs served with green sauce	
<i>Cheakpeas tart and Burrata</i> 🌿	18€
Cheakpeas traditional tart served with sweet and sour roman zucchini, semidried and Burrata’s Stracciata	
<i>Aubergine Parmigiana</i> 🌿 🌿	16€
Aubergine timbal with tomato, Parmigiano Reggiano, mozzarella and basil	
<i>Courgette flower</i>	18€
The King of roman summer. Deep fried stuffed with fiordilatte, anchovies and mint	

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## PASTA COURSES

### FETTUCCINE ALFREDO

25€

Original Fettucine Alfredo, with 24 months aged Parmigiano Reggiano and artisanal butter Caseificio Cavola

*Extra black truffle*

+25€

*Extra Caviar 10g*

+40€

*Extra white truffle (market price)*

### CLASSIC ROMAN PASTA

*Cacio and pepe Tonnarelli, homemade fresh spaghetti* 🌱

17€

*Mezzemaniche "Amatriciana" with bacon and tomato sauce*

18€

*Carbonara, with egg yolk, bacon, pepper and pecorino cheese*

18€

*Arrabbiata Spaghetti with spicy tomato, garlic and parsley* 🌿

17€

*Spaghetti with Clams*

24€

Spaghetti sauted with clams, parsley, garlic and chili

*Cappellacci*

26€

Cacio and pepe homemade stuffed Cappellacci with gravy and truffle

*Risotto Nerano* 🌱 🌿

26€

Carnaroli Rice Riserva San Massimo, with courgettes, provolone cheese, mint and honey vinegar

*Three tomatoes and burrata spaghetti* 🌱

19€

Spaghetti with tomato sauce, fresh tomato and roasted tomato, burrata cheese and basil

*Garden Soup* 🌱 🌿

16€

With green peas, green beans, carrots, tomatoes and celery

*Beef ragù Lasagna*

22€

Hand-pulled egg pasta with traditional meat ragù

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## MAIN COURSES

<b><i>Calamari and Prawns</i></b>	25€
Deep fried calamari and prawns with lemon zest	
<b><i>Seabass “Mugnaia”</i></b>	28€
Seabass fillet with buttery sauce, carrots and spring onions	
<b><i>Swordfish Sicilian Style</i></b> 🍷	28€
Swordfish steak with salmoriglio, tomatoes, pine nuts, mint and raisin	
<b><i>Lamb cutlets</i></b>	28€
Deep fried with breadcrumbs and sauted chicory	
<b><i>Chicken “Cacciatora”</i></b> 🍷	20€
Roasted free range chicken with olives, garlic rosemary, with roasted potatoes	
<b><i>Meatballs</i></b>	18€
Traditional beef and pork meatballs, with tomato sauce, basil and Parmigiano Reggiano	
<b><i>Steak</i></b> 🍷	30€
Italian Frisona rib eye with tomato and basil salad (Cooking preferences: well done, medium or rare)	
<b><i>Saltimbocca alla Romana</i></b>	20€
Boned Veal cutlet with butter, sage, ham, flour and mix herbs baby potatoes	
<b><i>Aubergine</i></b> 🌱 🍃	18€
Aubergine variation: roasted and glazed, creamy and fried with garlic and tomato and thyme icecream and taralli crumble	

<b><i>Filetto 1955</i></b>	40€
Historical Recipe from 1955 Alfredo Alla Scrofa’s menu. Vacca Vecia Beef Fillet with Liver Pate, Barolo wine sauce and dried fruit bread (Cooking preferences: medium or rare)	

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## VEGETABLES AND SALADS

<i>Sauted vegetables</i> 🌾 🌿	15€
The best vegetables of the daily market, sauted with herbs	
<i>Sauted chicory</i> 🌾 🌿	9€
Sauted chicory with evo oil, garlic and chili	
<i>“Agro” chicory</i> 🌾 🌿	9€
Steamed chicory with evo oil and lemon	
<i>Potatoes</i> 🌾 🌿	9€
Roasted potatoes with rosemary	
<i>Mixed field salad</i> 🌾 🌿	12€
Green field salad, baby lettuce, endive, rocket salad and herbs	
<i>Mixed field salad and tomatoes</i> 🌾 🌿	14€
Green field salad, baby lettuce, endive, rocket salad, mint, tomatoes and spring onion	
<i>Tomatoes and basil salad</i> 🌾 🌿	12€
Tomatoes and basil salad	

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## DESSERT

<b><i>Italian pâtisserie (for 2 people)</i></b> 🌿	38€
A sweet journey through italian patisserie, chocolates dragée, biscuits, cakes and tiramisù	
Suggested wine pairing: Zibibbo Passito di Ustica Hibiscus 🍷	18€
<b><i>Tiramisù</i></b> 🌿	12€
Whipped custard with mascarpone, savoiardi biscuits, coffee and cocoa powder	
Suggested wine pairing: Passito di Sicilia Hira Colosi 🍷	8€
<b><i>Pavlova</i></b> 🌿 🍷	12€
Crispy merengue, whipped cream, red berries	
Suggested wine pairing: Vi De Visciola Vignamato 🍷	8€
<b><i>Semifreddo</i></b>	13€
Semifreddo with Greek yogurt and raspberries	
Suggested wine pairing: Moscato rosa Franz haas 🍷	13€
<b><i>Caprese</i></b> 🌿 🍷	12€
Vegan chocolate cake with almonds and vanilla custard	
Suggested wine pairing: Recioto della Valpolicella Brigaldara 🍷	10€
<b><i>Maritozzo romano</i></b> 🌿	12€
Roman traditional brioche with whipped cream	
Suggested wine pairing: Muffato della Sala Antinori 🍷	18€

<b><i>Coppa Alfredo 1960</i></b> 🌿	12€
Historical recipe from 1960 Alfredo Alla Scrofa's Menu with cream, chocolate, pistachio, chocolat glaze and langue de chat biscuit	
Suggested wine pairing: Porto Tawny 10y Burmester 🍷	10€

## FRUIT AND ICECREAM

<b><i>Pineapple, Watermelon or Cantaloupe</i></b> 🌿 🍷	9€
<b><i>Mixed berries</i></b> 🌿 🍷	10€
<b><i>Mixed fruit</i></b> 🌿 🍷	12€
<b><i>Homemade Ice cream</i></b> 🌿 🍷	10€
Chocolate, creme patissiere, lemon, pistacchio, wild berries	
<b><i>Extra ice cream added to fruits</i></b>	3€

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## BEVERAGE

<i>Microfiltered sparkling or still water</i>	2€
<i>Mineral water "Panna" / Sparkling water "San Pellegrino"</i>	4€
<i>Craft beer</i>	8€
<i>Italian beer</i>	6€
<i>Coca-Cola, Coca-Cola Zero, Fanta, Sprite</i>	7€
<i>Tea and Infusions (1 cup)</i>	6€

<i>Fruit juices</i>	8€
Fruit juice harvested when ripe and processed with artisanal care (Apricot, Raspberry, Tomato, Pineapple, Orange, Blueberry)	

## COFFEE

<i>Coffee</i>	3€
<i>"Macchiato" coffee</i>	3€
<i>Double coffee</i>	5€
<i>Barley coffee</i>	4€
<i>Decaffeinated coffee</i>	4€
<i>American coffee</i>	4€

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