

• DAL 1914 •

ALFREDO

— ALLA SCROFA —

ROMA



ALFREDO'S SIGNATURE COCKTAILS (FROM 6:30 P.M.)

<i>Fellini drinks bitter</i>	16€
Gin, Campari infused chocolate, Sweet vermouth, Vermouth extra dry	
<i>Pink Bardot</i>	16€
Lillet blanc, Chambord liqueur, Lemon juice, Pink grapefruit soda	
<i>Jimi goes to Mexico</i>	16€
Tequila infused hibiscus, Agave syrup, Lemon juice, Salt solution	
<i>Audrey in a cup</i>	16€
Venturo aperitif liqueur, elderflower syrup, Lemon juice, Orange bitter	
<i>Walt cherry</i>	16€
Bourbon whisky, Cherry liqueur, Lemon juice, Simple syrup, Miraculous foam	

ALFREDO'S SPECIAL COCKTAIL (FROM 6:30 P.M.)

<i>Director's cut</i>	18€
Tito's vodka , Popcorn syrup, Lemon juice	

ALFREDO'S DELUXE COCKTAILS (FROM 6:30 P.M.)

<i>House of Margarita</i>	24€
Tequila Casamigos reposado, Cointreau liqueur, Lime juice, Himalayan pink salt	
<i>Gold Vodkatini</i>	24€
Vodka Beluga Noble, Vermouth extra dry, Golden olives	
<i>Old Japanese</i>	24€
Whisky Nikka from the barrel, Angostura bitter, Simple syrup	
<i>Royal Star Martini</i>	24€
Vodka Beluga Noble infused Madagascar vanilla, Passion fruit puree, Lemon juice, Champagne	



CLASSIC COCKTAILS

<i>Aperol Spritz</i> Aperol, Prosecco, Soda	15€
<i>Hugo</i> Saint Germain, Prosecco, Soda	15€
<i>Gin Tonic</i> Gin o Vodka, Tonic water	15€
<i>Negroni</i> Gin, Campari, Sweet Vermouth	15€
<i>Manhattan</i> Rye Whiskey, Sweet Vermouth, Angostura Bitter	15€
<i>Old Fashioned</i> Bourbon Whiskey, Angostura Bitter, simple syrup	15€
<i>Martini Cocktail</i> Gin o Vodka, Dry Vermouth	15€
<i>Espresso Martini</i> Vodka, Coffee liqueur, simple syrup, Espresso	15€

Ask the waiter for your favorite

ZERO ALCOOL

<i>Spritz Zero Cocktail</i> Zero Sparkling Riesling, Aperitivo Alcohol free, Tonic water	15€
<i>Hugo Zero Cocktail</i> Zero Sparkling Riesling, elderflower syrup, soda	15€
<i>Apple Ginger Zero Cocktail</i> Zero Sparkling Riesling, apple juice, ginger beer	15€
<i>Steinbock Zero Sparkling Riesling</i> Selection Dr Fischer dealcoholized wine	glass 12€ bottle 45€
<i>Steinbock Zero Riesling</i> Selection Dr Fischer dealcoholized wine	glass 12€ bottle 45€
<i>Pierre Zero Signature Red Grenache</i> Dealcoholized wine	glass 12€ bottle 45€

FRUIT JUICES

Fruit juice harvested when ripe and processed with artisanal care
(Apricot, Raspberry, Tomato, Pineapple, Orange, Blueberry)

8€

ALFREDO TASTING MENU

Deep fried meatball

Beef and green sauce

“Giudia” style Artichoke

The king of roman cuisine, double fried and crispy

FETTUCCINE ALFREDO

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

Cappellacci

Cacio and pepe homemade stuffed Cappellacci with gravy and truffle

Deep fried Lamb and Chicory

Deep fried with breadcrumbs and sauted chicory

Ricotta and Sour Cherry Tart

Shortcrust pastry, ricotta cheese, and sour cherry jam

80€ per person

Drinks and service not included

Wine Pairing with 5 glasses, including a dessert pairing

60€

BASKET OF BREAD 4€

BASKET OF ROMAN PIZZA 4€

SERVICE CHARGE +10%

 **GLUTEN FREE**

 **VEGETARIAN**

 **VEGAN**

Depending on the season and availability of seafood products, some of them could be frozen at source.
Our fresh fish undergoes to a blast freezing treatment according to EC regulation 853/2004.
In case of food allergies and intolerances please consult the allergen menu.

ALFREDO'S VEGAN TASTING MENU

Olivier Salad

Blanched Vegetable Salad with Mayonnaise

Arrabbiata Spaghetti

With spicy tomato, garlic and parsley

Roasted Aubergine

Glazed aubergine with balsamic, garlic and tomato and thyme icecream

Caprese

Chocolate cake with almonds and vanilla custard

60€ per person

Drinks and service not included

KIDS' MENU

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

30€ per person

Drinks and service not included

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ITALIAN ANTIPASTI

<i>Italian Antipasti (for 2 people)</i> 🍷	40€
A journey through the best Italian gastronomic specialties: Mountain Ham, Capocollo, Monte San Biagio Salami, Porchetta Romana, Bergamino goat cheese, Sardinian Pecorino, Caciocavallo cheese and “Morgan” sweet and sour vegetable pickles	
<i>Alfredo Cheese Tasting Board</i> 🍷 🌿	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	
<i>Raw Artichokes</i> 🍷 🌿	18€
Artichokes with mixed salad, pecorino cheese, mint, and crispy Jerusalem artichoke	
<i>Tartare</i> 🍷	20€
Handmade minced Beef with seasoning: gherkins, old style grain mustard, shallot, caper's berry, chives and organic raw egg yolk	
<i>Beef Bresaola Carpaccio</i> 🍷	24€
Handmade cured Beef with mixed spices produced in the Alps Mountain, served with rocket salad and 24 month Parmigiano Reggiano	
<i>Roman Porchetta</i>	20€
Iconic dish of Rome and Lazio: thin sliced cold oven roasted Pork with herbs, crunchy and gourmand, served with Roman white pizza bread	
<i>Culatello di Zibello</i> 🍷	25€
The finest ham from the heart of the pork leg produced by “Squisito” cured meat specialist, served with fruit mustard	
<i>Buffalo Mozzarella from Lazio</i> 🍷 🌿	16€
Daily fresh handmade buffalo mozzarella	
<i>Burrata</i> 🍷 🌿	16€
The best vaccino milk make this jewel, with Puglia's semi-dried and fresh tomatoes	
<i>Caprese</i> 🍷 🌿	18€
Buffalo mozzarella with roasted tomatoes, oregano and basil	

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STARTERS FROM THE KITCHEN

<i>Deep fried Anchovies</i>	18€
Buttered deep fried anchovies with lemon and mint sauce	
<i>Egg and Truffle</i> 🌾	29€
Organic eggs (two) with polenta and 24-month-aged Parmigiano-Reggiano fondue and truffle	
<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>Stewed Octopus</i>	20€
Octopus with red wine, tomato and spicy fried bread	
<i>Aubergine Parmigiana</i> 🌾 🌿	16€
Aubergine timbal with tomato, Parmigiano Reggiano, mozzarella and basil	
<i>“Alla romana” Artichoke</i> 🌾	12€
Stewed artichoke with garlic, parsley and roman mint	
<i>“Giudia” style Artichoke</i> 🌿	12€
The king of roman cuisine, double fried and crispy	
<i>Roman crispy Salad Sprout “Puntarelle”</i> 🌾	10€
With garlic and anchovies	
<i>Olivier Salad</i> 🌿	18€
Blanched Vegetable Salad with Vegan Mayonnaise	

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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

Pasta and potatoes Soup

17€

Mixed pasta, potatoes, smoked buffalo mozzarella and basil

Beef Ragù Lasagna

22€

Hand-pulled egg pasta with traditional meat ragù

Three tomatoes and burrata spaghetti 🌱

19€

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

Risotto with Pear and Gorgonzola 🌱 🌱

28€

Riserva San Massimo rice with Gorgonzola, red hibiscus pears, cranberries and walnuts

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MAIN COURSES

<i>Calamari and Prawns</i>	25€
Deep fried calamari and prawns with lemon zest	
<i>Seabass “Mugnaia”</i>	28€
Seabass fillet with buttery sauce, carrots and spring onions	
<i>Lamb Cutlets</i>	28€
Deep fried with breadcrumbs and sauted chicory	
<i>Chicken “Cacciatora”</i> 🍷	20€
Roasted free range chicken with olives, garlic rosemary, with roasted potatoes	
<i>Meatballs</i>	18€
Traditional beef and pork meatballs, with tomato sauce, basil and Parmigiano Reggiano	
<i>Slow-braised beef</i> 🍷	29€
Barolo wine-braised beef with herbs potato cream, hibiscus pear, blueberries and pink pepper	
<i>Saltimbocca alla Romana</i>	20€
Boned Veal cutlet with butter, sage, ham, flour and mix herbs baby potatoes	
<i>Roasted Aubergine</i> 🍷 🌿	18€
Glazed aubergine with balsamic, garlic and tomato and thyme icecream	
<i>Steak</i> 🍷	30€
Italian Frisona rib eye with oven roasted vegetables	

<i>Filetto 1955</i>	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> (GF) (V)	15€
The best vegetables of the daily market, sauted with herbs	
<i>Sauted Chicory</i> (GF) (V)	9€
Sauted chicory with evo oil, garlic and chili	
<i>“Agro” Chicory</i> (GF) (V)	9€
Steamed chicory with evo oil and lemon	
<i>Potatoes</i> (GF) (V)	9€
Roasted potatoes with rosemary	
<i>Mixed Field Salad</i> (GF) (V)	12€
Green field salad, baby lettuce, endive, rocket salad and herbs	
<i>Mixed Field Salad and Tomatoes</i> (GF) (V)	14€
Green field salad, baby lettuce, endive, rocket salad, mint, tomatoes and spring onion	
<i>“Alla romana” Artichoke</i> (GF) (V)	12€
Stewed artichoke with garlic, parsley and roman mint	
<i>“Giudia” style Artichoke</i> (V)	12€
The king of roman cuisine, double fried and crispy	
<i>Roman crispy Salad Sprout “Puntarelle”</i> (GF)	10€
With garlic and anchovies	

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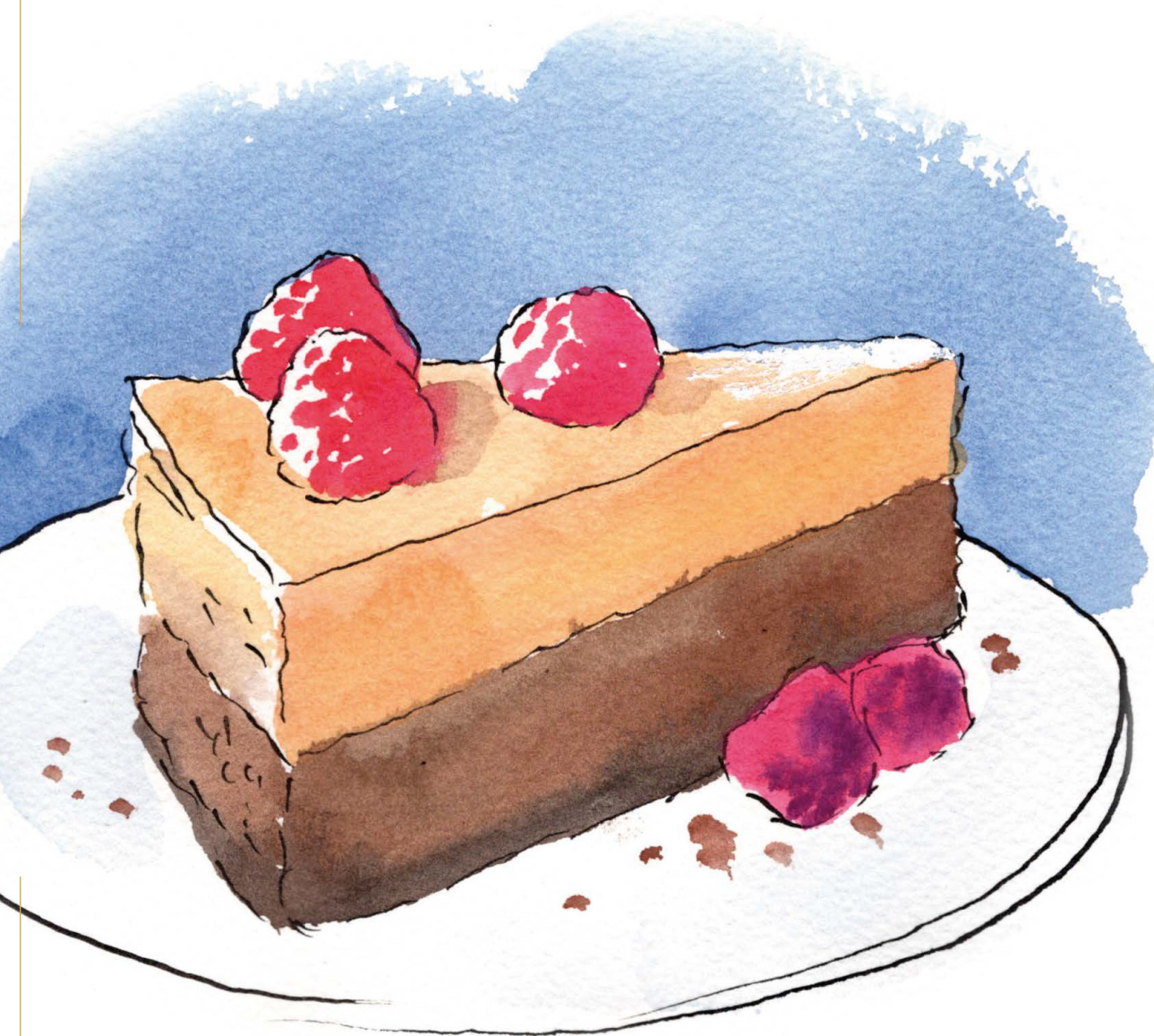
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DESSERT

<i>Italian Pâtisserie (for 2 people)</i> 🍷	38€
A sweet journey through italian patisserie, chocolates dragée, biscuits, cakes and tiramisù	
Suggested wine pairing: Zibibbo Passito di Ustica Hibiscus 🍷	18€
<i>Tiramisù</i> 🍷	12€
Whipped custard with mascarpone, savoiardi biscuits, coffee and cocoa powder	
Suggested wine pairing: Passito di Sicilia Hira Colosi 🍷	8€
<i>Pavlova</i> 🍷 🌱	12€
Crispy merengue, whipped cream, red berries	
Suggested wine pairing: Moscato rosa Franz haas 🍷	13€
<i>Caprese</i> 🍷 🌱	12€
Vegan chocolate cake with almonds and vanilla custard	
Suggested wine pairing: Recioto della Valpolicella Brigaldara 🍷	10€
<i>Maritozzo romano</i> 🍷	12€
Roman traditional brioche with whipped cream	
Suggested wine pairing: Muffato della Sala Antinori 🍷	18€
<i>Ricotta and Sour Cherry Tart</i> 🍷	12€
Shortcrust pastry, ricotta cheese, and sour cherry jam	
Suggested wine pairing: Vi de visciola Vignamato 🍷	9€

<i>Coppa Alfredo 1960</i> 🍷	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

<i>Pineapple</i>	9€	<i>Mixed fruit</i>	12€
<i>Mixed berries</i>	10€	<i>Extra ice cream added to fruits</i>	3€
<i>Homemade Ice cream</i>	10€		
chocolate, creme patissiere, lemon, pistacchio, wild berries			

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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€

FRUIT JUICES

Fruit juice harvested when ripe and processed with artisanal care (Apricot, Raspberry, Tomato, Pineapple, Orange, Blueberry)	8€
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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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BASKET OF ROMAN PIZZA 4€

 **VEGETARIAN**

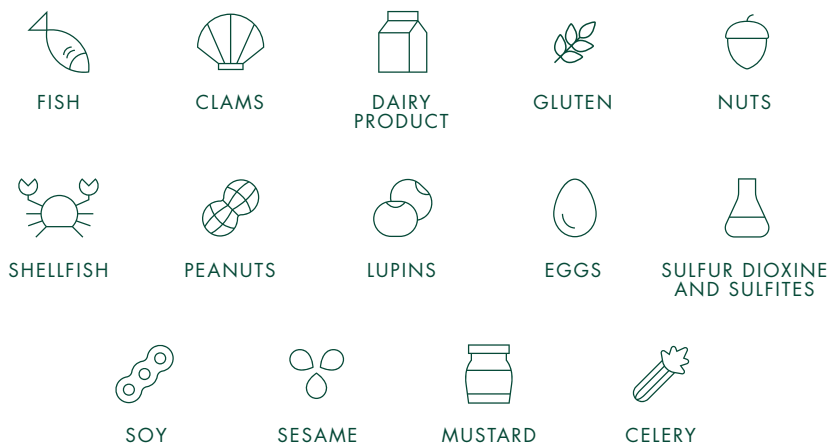
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ALL THE INFORMATION REGARDING THE PRESENCE OF SUBSTANCES OR PRODUCTS THAT CAUSE ALLERGIES OR INTOLERANCE ARE AVAILABLE INSIDE AN APPROPRIATE DOCUMENT, THAT OUR STAFF ON DUTY WILL BE PLEASED TO SHOW YOU AT YOUR REQUEST

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



ALFREDOALLASCROFA.COM