GRAZIE ROMA

L'UNICA SEDE DAL 2026

APERITIVO

CRODINO SPRITZ
Crodino Biondo, Soda (non-alcoholic)
6,50

SARTI SPRITZ
Sarti, Prosecco, Soda
7,50

CAMPARI SPRITZ
Campari, Prosecco, Soda
7,50

APEROL SPRITZ
Aperol, Prosecco, Soda
7,50

CAFFÈ AL BANCO
Any espresso at the bar all day long
ONLY 1,50

ANTIPASTI

BRUSCHETTE DEL GIORNO
2 STK: 4,80

ZUPPA DEL GIORNO
4,90

INSALATA MISTA
4,80 / 8,90

SUPPLÌ CACIO E PEPE
Deep-fried pasta with Pecorino Romano & pepper

SUPPLÌ AL TELEFONO
Deep-fried rice balls, with ham, Carnaroli rice, tomatoes & Parmesan

1 STK: 3,00
3 STK: 8,50

PIZZA

Served immediately.

In Rome, they eat crisp, thin pizza senza bordo, rolled out paper-thin with a mattarello (~rolling pin) and loaded to the brim with toppings. Note: Rome doesn't like thick crusts!

RAILJET
Provola cheese, mortadella, rosemary, extra virgin olive oil
11,50

MARINARA
San Marzano tomatoes, garlic, white oregano, extra virgin olive oil
11,50

MARGHERITA
San Marzano tomatoes, Fior di Latte, fresh basil, extra virgin olive oil
12,50

MARGHERITA CON BUFALA
San Marzano tomatoes, Parmesan, buffalo mozzarella, fresh basil, extra virgin olive oil
15,50

MARINARA TOP
Yellow tomato sauce, Datterini tomatoes, garlic, white oregano, Gaeta olives, anchovies, fresh basil, extra virgin olive oil
13,50

FUNGHI
Margherita with mushrooms
14,00

PROSCIUTTO COTTO
Margherita with ham
16,50

PERA E NOCI
Fior di Latte, Gorgonzola, pears, walnuts
16,50

SALAME PICCANTE / E N'DUJA
Margherita with spicy salami and Pecorino Romano / and N'duja from Calabria (spicy sausage spread)
14,50 | 16,50

CAPRICCIOSA
San Marzano tomatoes, Fior di Latte, grilled artichokes, mushrooms, Gaeta olives, ham, egg, extra virgin olive oil
18,50

AMATRICIANA
San Marzano tomatoes, (fruity tomato sauce) guanciale, fried onion, Pecorino Romano, Amatriciana sauce, fresh basil
15,50

PARMIGIANA
San Marzano tomatoes, Fior di Latte, aubergines, Parmesan, extra virgin olive oil
15,50

TONNO
San Marzano tomatoes, Fior di Latte, tuna, onion, basil, extra virgin olive oil
15,50

STRACCIATELLA E ALICI
Fior di Latte, anchovies, lemon zest, Stracciatella di Bufala, fresh basil
16,50

BOSCAIOLA
Fior di Latte, Salsiccia, mushrooms, extra virgin olive oil
14,50

VEGETARIANA
San Marzano tomatoes, Fior di Latte, aubergines, courgettes, mushrooms, peppers, extra virgin olive oil
15,50

PASTA

Pasta takes time. Basta.

TONNARELLI CACIO E PEPE
Pecorino Romano, Tellicherry pepper (aged sheep's milk cheese)
13,00

SPAGHETTI ALLA GRICIA
Pecorino Romano, Tellicherry pepper, guanciale
13,50

RIGATONI ALLA CARBONARA
Pecorino Romano, Tellicherry pepper, guanciale, egg base
14,00

BUCATINI ALL'AMATRICIANA
Pecorino Romano, Tellicherry pepper, guanciale, (salt-cured, air-dried bacon) tomatoes
14,00

POLPETTE

WEEKENDS & PUBLIC HOLIDAYS ONLY

Meatballs in delicious sugo di pomodoro, with fresh basil, a generous serving of Grana & homemade bread
16,50

ALLERGENS
Information about ingredients in our dishes that may cause allergies or intolerances is available on request from our service staff.
All prices are in euros and include VAT. Subject to typos and printing errors.

LUNCH DEAL

11:30 – 14:00 Any pizza of your choice incl. a side salad & an espresso at the bar. All for the price of the pizza.

VINO DELLA CASA

BIANCO
Valpolicella Soave

ROSSO
Montepulciano d'Abruzzo DOC

1/8 ..... 2.90
1/4 ..... 5.80
1/2 ..... 11.60

PROSECCO
Spumante Brut Friaul DOC

1/8 ..... 5.50
1 FLASCHE 35

DOLCE E GELATO

DESSERT DEL GIORNO
6,50

TIRAMISÙ
6,50

GELATO
per scoop
2,80

AFFOGATO AL CAFFÈ
Espresso with vanilla ice cream
5,50

vegan
vegetarian