

RISTORANTE 34

DAL
- 1968 -



SET MENU

Menù “Oscar” - € 45

Appetizer	Fried squash blossom
First course	Conchiglie with sweet red peppers and gorgonzola cheese
Main course	Meatballs Roman style with fresh tomato and sweet peppers sauce, with mashed potatoes
Dessert	Tiramisù
Drinks	Wine glass, water and coffee

Menù “Roma” - € 50

Appetizer	Fried squash blossom and grilled artichoke
First course	Rigatoni with oxtail vaccinara sauce
Main course	Saltimbocca Roman style with mashed potatoes
Dessert	Ricotta cheese cake with chocolate
Drinks	Wine glass, water and coffee

Menù “Syrenuse” - € 55

Appetizer	Sliced octopus with shrimps and pistachios
First course	Paccheri with yellow tomato, fresh tuna and black olives
Main course	Baked fillet of bream with crispy potatoes and lardon
Dessert	Tiramisù
Drinks	Wine glass, water and coffee



APPETIZERS

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Fried squash blossom (stuffed with mozzarella and anchovies) or fried Treviso lettuce	3
Mix of Cod fish and anchovies croquettes	15
Mixed artichokes triumph (Romana style, giudia style, grilled and raw)	20
Caprese salad (tomato and mozzarella)	12
Parma ham (24/30 months) and mozzarella di Bufala Campana D.O.P	14
Parma ham (24/30 months) and melon	13
Selection of local meat	14
Selection of local cheese	17
King size Soft cheese "Burrata" (500 gr) served with anchovies and dry tomatoes pesto with capers and olives	25
Meat beef "Bresaola" with arugula and parmesan	14
Roman style focaccia "Pinsa" with truffle mortadella, stracciatella soft cheese and pistachios	13
Culatello ham of Zibello with soft cheese "Burrata"	19
Sliced raw zucchini with truffle cheese	13
Smoked sliced swordfish with little tomatoes, avocado and lampascioni	16
Sliced octopus with shrimps and pistachios	15
Mussels sauté	15
Seafood sauté	20

Bread/cover charge € 1,50

This restaurant uses fresh products.

Some ingredients, if not available, could be frozen.

**For information on the use of substances
and ingredients that can cause allergies or intolerances,
it is possible to consult the book of ingredients
which will be provided on request by the staff on duty.**

Our staff will work respecting all the guidelines issued,
with strict application of the health protocol in sanitized environments.



FIRST COURSES

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Truffle semolina gnocchi in Roma style	14
Pumpkin gnocchi in a creamy "Castelmagno" cheese sauce with pistachios	14
Pappardelle with wild boar ragù	14
Strascinati with truffle and bacon	14
Bigoli with lamb ragù and asparagus	14
Lasagna with sausage and artichokes	14
Burnt grain Orecchiette with broccoli and sausage	14
Tagliolini with artichokes, bacon and sheep cheese	14
Rigatoni with the sauce of oxtail vaccinara	14
Ravioli of the day	15
Ravioli "Canestrini 34" with herbs, pinenuts and white cream sauce	15
Tonnarelli with cacio cheese and black pepper	12
Bombolotti Carbonara (eggs, bacon and black pepper)	12
Bucatini Amatriciana (tomato and bacon)	12
Fine herbs and vegetable risotto	12
Maccaroncelli "Positano" with tomato, eggplants and provola cheese	13
Conchiglie with red peppers and gorgonzola cheese	13

FIRST COURSES WITH FISH

Pasta Soup with chick-peas and cattle fish	13
Paccheri with yellow sweet tomatoes, fresh tuna and black olives	16
Spaghetti with clams	17
Gnocchi with red peppers and mazzancolle shrimps	18
Tonnarelli with fresh crab	20
Tonnarelli with Scampi shrimps and red lettuce	20
Linguine with seafood	23
Linguine with lobster	27
Linguine with lobster and seafood	34
Pici with breadcrumbs, garlic and anchovies	14
Spaghetti with dried fish eggs and zucchini	14
Spaghettoni with tomatoes, fresh anchovies and black olives	15



MAIN COURSES WITH MEAT

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Fiorentina Steak	9 €/hg
Roasted lamb served with roast potatoes	20
Grilled lamb ribs	20
Veal ossobuco in genovese style with mashed potatoes	20
Oxtail vaccinara	20
Roasted veal shank served with roasted potatoes (2 persons)	50
Roasted veal shank served with roasted potatoes (4 persons)	90
Chianina beef hamburger with spicy broccoletti, burrata soft cheese and black olives, served with baked potato and taleggio cheese	19
Beef carpaccio with arugula and parmesan	20
Sliced beef "34" with cheese and leek	20
Sliced beef with artichokes and sheep milk cheese	20
Sliced beef with rosemary, or with arugula and vinegar, or with red lettuce	19
Sliced chicken with sheep milk cheese and dry tomato	16
Sliced veal with tuna sauce	19
Grilled fillet of beef, or in a green pepper sauce	20/23
Saltimbocca roman style with mashed potatoes	18
Meatballs in Roma style with fresh tomato and sweet peppers	18
Tripe with vegetable sauce	17
Grilled pork fillet with scamorza cheese and pistachios	17
Grilled pork chop with sweet fried potatoes	18
Grilled veal chop with roast potatoes	28
Braised sliced beef in Cesanese red wine sauce served with polenta	23
Sweetbread of lamb with artichokes	20
Baked butter brain (if available)	20

SALADS

Mixed salad with smoked salmon, grilled goat cheese and walnuts	13
Spinach salad with crispy bacon, parmesan cheese, raisins and pinenuts	13
Greek salad	13
Caesar salad	13



MAIN COURSES WITH FISH

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Rolled Shrimps and sword-fish with truffle cheese in a zucchini sauce	22
Cod fish and purple potato pie with semi-dried tomatoes and pesto sauce salad	18
Grilled cod fish with Mediterranean salad	19
Baked fillet of sea bream with crispy potatoes and Colonnata lardon	20
Fried calamari	16
Grilled sword-fish in Palermo style	20
Salmon tartare with mango, sweet red onions and pink pepper	20
Grilled salmon	23
Red shrimp tartare with avocado, soft cheese burrata and pistachios	25
Mixed Grilled fish	40
Sesame and peeps crusted sliced tuna steak on radicchio and anchovies salad	20
Sliced salmon in the oven with green pepper and rosemary	20
Grilled scampi shrimps and prawns	38
Grilled Turbot	35
Turbot in the oven with potatoes, artichokes and fish eggs	40
Grilled Sea bass, or Sea bream fish	28
Sea-bass, or Sea bream fish in the oven with potatoes, artichokes and fish eggs	35
Grilled lobster	40
Fish of the Day (if available)	

SIDE DISHES

Mashed green beans with chicory	12
Grilled artichokes, or roman style artichoke, or fried "Giudia" artichoke	7
Fried potatoes, or roasted potatoes	7
Raw artichokes salad	13
Endive with raisins and pine nuts	8
Spicy chicory with garlic	7
Mixed Grilled vegetables	15
Mixed salad	7
Grilled red lettuce in "34" style with garlic and almonds	10
Grilled red lettuce with Gorgonzola cheese	12
Eggplants parmesan	13
Grilled "scamorza" cheese with endive	15
Grilled mixed cheese	18



DESSERTS

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Apple pie with vanilla ice cream	7
Chocolate soufflé	7
Ricotta cheese cake with chocolate	7
Halzenut parfait with hot chocolate	8
Panna cotta with hot chocolate, or wild berries	7
Tiramisù	7
Homemade sorbets	7
Tozzetti biscuits with Vin Santo sweet wine	8
Fresh Pineapple	7
Fresh Strawberries	7
Fresh wild berries	8
Ice cream of chocolate, vanilla, strawberry and lemon	7
Dessert of the day	7
Tart of the day	7
Appel strudel with vanilla ice cream	7

SOFT DRINKS

Mineral water	3
Coca-cola, Fanta, Sprite, Ice-tea, Schweppes	4
Italian beer Nastro Azzurro 33cl	4
Italian beer unfiltered Ichnusa 33cl	5
Italian beer Peroni 66cl.	7
Not alcoholic beer Tourtel 33cl.	4
Fruit juice (green apple, pineapple, pear)	4
Fresh orange juice	5
Tomato juice, campari soda, crodino	6

DESSERT WINE



Muffato "Il Merlano" IGT, Villa Puri (red, Lazio)	.8	.30
Sagrantino di Montefalco Passito DOCG, Adanti (red, Umbria)	10	.40
Passito di Pantelleria "Jemara" DOP, Martinez (white, Sicilia)	12	.45
Picolit DOCG, Grillo (white, Friuli)	13	.50
Chaudelune "Vino di ghiaccio" DOC, Cave Mont Blanc (white, Valle d'Aosta)		.60





RED HOUSE WINE

€

Rosso Lazio IGT 1 lt.	11
Rosso Lazio IGT ½ lt.	6.50

GLASS OF WINE



Roma DOC, Castello di Torre in Pietra (Lazio)	7
Siroe IGT, Fontana Candida (Lazio)	7

RED WINE

Siroe IGT, Fontana Candida (Lazio)	22
Cannaiola di Marta "Martino IV" amabile DOP, Castelli (Lazio)	22
Tellus Syrah Falesco IGP, Famiglia Cotarella (Lazio)	25
Montepulciano d'Abruzzo DOC, Casal Thaulero (Abruzzo)	27
Rosè "Rosa Chiara" DOCG, La Scolca (Piemonte)	30
Morellino di Scansano "Mentore" DOCG, Mantellassi (Toscana)	30
Nero D'Avola "Sherazade" DOC, Donnafugata (Sicilia)	30
Chianti Classico DOCG, Carpineto (Toscana)	30
Primitivo IGT, Tiberio (Puglia)	30
Dolcetto d'Alba "Colombè" DOC, Ratti (Piemonte)	30
Merlot "Kron" IGT, Fontana Candida (Lazio)	34
Barbera d'Alba "Battaglione" DOC, Ratti (Piemonte)	34
Ripasso della Valpolicella Classico "Corte Giara" DOC, Allegrini (Veneto)	35
Cesanese del Piglio Riserva "Bolla di Urbano" DOCG, Pileum (Lazio)	37
Rosso di Montalcino DOC, Carpineto (Toscana)	40
Supertuscan Belnero IGT, Banfi (Toscana)	40
Nebbiolo d'Alba "Ochetti" DOC, Ratti (Piemonte)	40
Etna Rosso "I Vigneri" DOC, I Vigneri di Salvo Foti (Sicilia)	45
Nero Buono di Cori "Apolide" IGT, Carpineti (Lazio)	45
Nobile di Montepulciano Riserva DOCG, Carpineto (Toscana)	45
Sagrantino di Montefalco DOCG, Adanti (Umbria)	50
Chianti Classico Riserva "Ducale Oro" DOCG, Ruffino (Toscana)	60
Amarone della Valpolicella Classico DOCG, Santi (Veneto)	70



Brunello di Montalcino "Poggio alle Mura" DOCG, Banfi (Toscana)95
Barolo "Marcenasco" DOCG, Ratti (Piemonte)95
Amarone della Valpolicella Classico DOCG, Allegrini (Veneto)130
Supertuscan Tignanello "Tenuta Tignanello" IGT, Marchesi Antinori (Toscana)160
Brunello di Montalcino Riserva "Tenuta Greppo" DOCG, Biondi-Santi (Toscana)190
Supertuscan Ornellaia "Tenuta dell'Ornellaia" Bolgheri DOC, Marchesi Frescobaldi (Toscana)290
Supertuscan Sassicaia "Tenuta San Guido" Bolgheri DOC, Marchesi Incisa della Rocchetta (Toscana)340
Supertuscan Solaja "Tenuta Tignanello" IGT, Marchesi Antinori (Toscana)390

SPARKLING WINE

Lambrusco di Sorbara amabile "Contessa Matilde" DOC, Cavicchioli (Emilia)	22
Pinot nero Rosè "Pas Dosè" Metodo Classico, Torre Fornello (Emilia)35

HALF BOTTLE

Tellus Syrah Falesco IGP, Famiglia Cotarella (Lazio)15
Chianti Classico DOCG, Carpineto (Toscana)15
Nobile di Montepulciano DOCG, Il Conventino (Toscana)22
Amarone della Valpolicella Classico DOCG, Allegrini (Veneto)65
Supertuscan Tignanello "Tenuta Tignanello" IGT, Marchesi Antinori (Toscana)80





WHITE HOUSE WINE

€

Bianco Lazio IGT 1 lt.	11
Bianco Lazio IGT ½ lt.	6.50

GLASS OF WINE



Frascati "Santa Teresa" DOCG, Fontana Candida (Lazio)	7
Pecorino "Orsetto Oro" IGP, Casal Thaulero (Abruzzo)	7

WHITE WINE

Frascati "Santa Teresa" DOC, Fontana Candida (Lazio)	22
Bellone "Capolemole" IGT, Carpineti (Lazio)	27
Falanghina DOC, Mastroberardino (Campania)	27
Pecorino Superiore "Sciarr" DOC, D'Alesio (Abruzzo)	30
Ribolla Gialla Collio DOC, Borgo Conventi (Friuli)	30
Muller Thurgau Alto Adige DOC, Terlan (Trentino)	30
Greco di tufo DOCG, Mastroberardino (Campania)	30
Vallée d'Aoste DOC, Blanc de Morgex et de La Salle, Cave Mont Blanc (Valle d'Aosta)	30
Chardonnay Collio DOC, Borgo Conventi (Friuli)	30
Lugana DOC, Cà Lojera Tenuta Tiraboschi (Lombardia)	30
Pinot Grigio DOC, Le Vigne di Zamó (Friuli)	30
Frascati Superiore Riserva "Luna Mater" DOCG, Fontana Candida (Lazio)	35
Gewurztraminer Alto Adige DOC, Terlan (Trentino)	35
Sauvignon Colli Orientali del Friuli DOC, Le Vigne di Zamó (Friuli)	35
Friulano "No Name" Colli Orientali del Friuli DOC, Le Vigne di Zamó (Friuli)	35
Vitovska IGP, Skerk (Venezia Giulia)	50
Vermentino di Gallura "Vigna'Ngena" DOCG, Capichera (Sardegna)	55
Gavi dei Gavi DOCG, la Scolca (Piemonte)	60
Cervaro della Sala "Tenuta Castello della Sala" IGT, Marchesi Antinori (Umbria)	85
Furore Bianco "Fiorduva" DOC, Marisa Cuomo (Campania)	90



SPARKLING WINE & CHAMPAGNE

€

Moscato (Piemonte)20
Prosecco Superiore di Conegliano-Valdobbiadene DOCG, Cima da Conegliano (Veneto)25
Ribolla Gialla Spumante Brut Millesimato, Collavini (Friuli)50
Franciacorta "Satèn" Brut DOCG, La Valle (Lombardia)55
Trento DOC "Maximum" Brut, Ferrari (Trentino)60
Champagne G.H. Mumm "Cordon Rouge" Brut AOC (Champagne-Ardenne, Francia)65
Champagne Pommery Brut Royal (Champagne-Ardenne, Francia)70
Champagne Moët & Chandon Imperial Brut (Champagne-Ardenne, Francia)90
Champagne Brut Veuve Clicquot AOC (Champagne-Ardenne, Francia)100
Champagne Dom Perignon Vintage (Champagne-Ardenne, Francia)260

HALF BOTTLE

Frascati DOC, Fontana Candida (Lazio)10
Falanghina IGT, Telaro (Campania)13
Chardonnay "Terre di Chieti" IGP, Tollo (Abruzzo)13
Gavi dei Gavi DOCG, la Scolca (Piemonte)35
Trento DOC "Maximum" Brut, Ferrari (Trentino)35

For the Menu about Spirits and Cocktails, please ask to the staff.



RISTORANTE 34

DAL
- 1968 -

TAKEAWAY AND
HOME DELIVERY SERVICE
AVAILABLE



For orders and informations:

E-mail: ristorante34@yahoo.it

Telephone: +39 06 6795091



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