
RISTORANTE 34
DAL
1968

SET MENU

Menù “Oscar” - € 55

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” - € 60

Appetizer	Fried squash blossom and grilled artichoke
First course	Mezze maniche 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” - € 65

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 €

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)	23
Caprese salad (tomato and mozzarella)	15
Parma ham (24/30 months) and mozzarella di Bufala Campana D.O.P	18
Parma ham (24/30 months) and melon	16
Selection of local meat	18
Selection of local cheese	20
King size Soft cheese "Burrata" (500 gr) served with anchovies and dry tomatoes pesto with capers and olives	28
Meat beef "Bresaola" with arugula and parmesan	18
Roman style focaccia "Pinsa" with truffle mortadella, stracciatella soft cheese and pistachios	16
Roman style Focaccia "Pinsa" with stracciatella soft cheese, caramelized figs and Parma ham	16
Culatello ham of Zibello with soft cheese "Burrata"	20
Sliced raw zucchini with truffle cheese	16
Smoked sliced swordfish with little tomatoes, avocado and lampascioni	18
Sliced octopus with shrimps and pistachios	18
Mussels sautè	20
Seafood sautè	28

Cover Charge/Bread € 2,00

We don't serve half portions

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 €

Truffle semolina gnocchi in Roma style 16
Pumpkin gnocchi in a creamy "Castelmagno" cheese sauce with pistachios 16
Pappardelle with wild boar ragù 17
Strascinati with truffle and guanciale 16
Bigoli with lamb ragù and asparagus 16
Lasagna with sausage and artichokes 16
Burnt grain Orecchiette with broccoli and sausage 16
Tagliolini with artichokes, guanciale and sheep cheese 16
Mezze maniche with the sauce oxtail vaccinara 17
Ravioli of the day 17
Ravioli "Canestrini 34" with herbs, pinenuts and white cream sauce 16
Tonnarelli with cacio cheese and black pepper 14
Bombolotti Carbonara (eggs, guanciale and black pepper) 14
Bucatini Amatriciana (tomato and guanciale) 14
Fine herbs and vegetable risotto 14
Maccaroncelli "Positano" with tomato, capers, eggplants and provola cheese 14
Conchiglie with red peppers and gorgonzola cheese 14
Cream of pumpkin soup with lentils and taleggio cheese 16

FIRST COURSES WITH FISH

Pasta Soup with chick-peas and cattle fish 18
Paccheri with yellow sweet tomatoes, fresh tuna and black olives 20
Spaghetti with clams 20
Gnocchi with red peppers and mazzancolle shrimps 23
Tonnarelli with fresh crab 25
Tonnarelli with Scampi and red lettuce 25
Linguine with seafood 32
Linguine with lobster 34
Linguine with lobster and seafood 39
Pici with breadcrumbs, garlic, anchovies and crispy sweet red pepper 20
Spaghetti with dried fish eggs and zucchini 18
Spaghettoni with tomatoes, fresh anchovies and black olives 18
Paccheri with cuttlefish ink 30
Spaghetti in foil with crustaceans 32

MAIN COURSES WITH MEAT €

Fiorentina Steak with roasted potatoes . . . . . 12 €/hg
Roasted lamb served with roast potatoes 23
Grilled lamb ribs with roast potatoes 22
Veal ossobuco in genovese style with mashed potatoes 24
Oxtail vaccinara 23
Roasted veal shank served with roasted potatoes (2 persons). 60
Roasted veal shank served with roasted potatoes (4 persons). 110
Chianina beef hamburger with spicy broccoletti, burrata soft cheese and black olives, served with baked potato and taleggio cheese 23
Beef carpaccio with arugula and parmesan 20
Sliced beef "34" with cheese and leek 25
Sliced beef with artichokes and sheep milk cheese 25
Sliced beef with rosemary, or with arugula and vinegar, or with red lettuce 22
Sliced chicken with sheep milk cheese and dry tomato 18
Sliced veal with tuna sauce 20
Grilled fillet of beef, or in a green pepper sauce 23/26
Saltimbocca roman style with mashed potatoes 22
Meatballs in Roman style with fresh tomato and sweet red peppers sauce with mashed potatoes . . 22
Tripe with vegetable sauce 18
Grilled pork fillet with scamorza cheese and pistachios 18
Grilled pork chop with sweet fried potatoes 20
Grilled veal chop with roast potatoes 35
Braised sliced beef in Cesanese red wine sauce served with polenta 25
Sweetbread of lamb with artichokes 22
Baked butter brain (if available). 25

SALADS

Mixed salad with smoked salmon, grilled goat cheese and walnuts 15
Spinach salad with crispy guanciale, parmesan cheese, raisins and pinenuts 14
Greek salad 14
Caesar salad with chicken 15

MAIN COURSES WITH FISH

	€
Rolled Shrimps and sword-fish with truffle cheese in a zucchini sauce	28
Cod fish and purple potato pie with semi-dried tomatoes and pesto sauce salad	18
Grilled cod fish with Mediterranean salad	23
Baked fillet of sea bream with crispy potatoes and Colonnata lardon	23
Fried calamari	22
Grilled sword-fish in Palermo style	25
Salmon tartare with mango, sweet red onions and pink pepper	28
Grilled salmon	28
Red shrimp tartare with avocado, soft cheese burrata and pistachios	30
Mixed Grilled fish	45
Sesame and peeps crusted sliced tuna steak on radicchio and anchovies salad	25
Sliced salmon in the oven with green pepper and rosemary	23
Grilled scampi shrimps and prawns	40
Grilled Turbot	45
Turbot in the oven with potatoes, artichokes and fish eggs	50
Grilled Sea bass, or Sea bream fish	35
Sea-bass, or Sea bream fish in the oven with potatoes, artichokes and fish eggs	40
Grilled lobster	60
Fish of the Day (if available)	

SIDE DISHES

Mashed green beans with chicory	12
Grilled artichokes	12
Roman style artichoke, or fried “Giudia” artichoke	8
Fried potatoes, or roasted potatoes	8
Raw artichokes salad	16
Endive with raisins and pine nuts	8
Spicy chicory with garlic	8
Mixed Grilled vegetables	18
Mixed salad	8
Grilled red lettuce in “34” style with garlic and almonds	12
Grilled red lettuce with Gorgonzola cheese	14
Eggplants parmesan	15
Grilled “scamorza” cheese with endive	15
Grilled mixed cheese	20

DESSERTS

	€
Apple pie with vanilla ice cream	8
Chocolate soufflé	8
Ricotta cheese cake with chocolate	8
Halzenut parfait with hot chocolate	8
Panna cotta with hot chocolate, or wild berries	8
Tiramisù	8
Homemade sorbets	8
Tozzetti biscuits with Vin Santo sweet wine	8
Fresh Pineapple	8
Fresh Strawberries	8
Mixed berry fruit salad	10
Ice cream of chocolate, vanilla, strawberry and lemon	8
Dessert of the day	8
Tart of the day	8
Appel strudel with vanilla ice cream	8

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 Nastro Azzurro 0,0% 33cl.	4
Fruit juice (green apple, pineapple, pear)	4
Fresh orange juice	5
Tomato juice, campari soda, crodino	6

DESSERT WINE

		50cl
Aleatico di Gradoli DOC, Cantina di Gradoli (Red, Lazio)	8	30
Passito del Lazio IGT, Pileum (White, Lazio)	10	40
Sagrantino di Montefalco Passito DOCG, Adanti (Red, Umbria)	12	45
Passito di Pantelleria "Jemara" DOP, Martinez (White, Sicilia)	12	45
Idromele (fermented honey) "Sintesi", Mieli Thun (White, Trentino)	13	50
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. 13
Rosso Lazio IGT ½ lt. 8

GLASS OF WINE

Roma DOC, Castello di Torre in Pietra (Lazio) 7
Cesanese del Piglio DOCG, Pileum (Lazio) 7

RED WINE

Cesanese del Piglio DOCG, Pileum (Lazio) 25
Cannaiola di Marta "Martino IV" sweet wine DOP, Castelli (Lazio) 25
Tellus Syrah Falesco IGP, Famiglia Cotarella (Lazio) 25
Montepulciano d'Abruzzo DOC, Casal Thaulero (Abruzzo) 30
Rosè "Rosa Chiara" DOCG, La Scolca (Piemonte) 30
Cabernet Sauvignon DOC, Tenuta Luisa (Friuli) 30
Morellino di Scansano "Mentore" DOCG, Mantellassi (Toscana) 30
Nero D'Avola "Sherazade" DOC, Donnafugata (Sicilia) 30
Chianti Classico DOCG, Carpineto (Toscana) 30
Primitivo di Manduria "Ausilio" DOC, Calitro (Puglia) 30
Dolcetto d'Alba "Colombè" DOC, Ratti (Piemonte) 30
Merlot "Kron" IGT, Fontana Candida (Lazio) 35
Barbera d'Alba "Battaglione" DOC, Ratti (Piemonte) 35
Pinot Nero IGT "I Ferretti", Tenuta Luisa (Friuli) 35
Aglianico del Sannio DOC, Pietre di Fiume (Campania) 35
Ripasso della Valpolicella Classico "Corte Giara" DOC, Allegrini (Veneto) 35
Morcinaia (Merlot, Cabernet Sauvignon, Sangiovese) IGT "Terre dei Cavalieri", Castello di Magione (Umbria) 40
Cesanese del Piglio Riserva "Bolla di Urbano" DOCG, Pileum (Lazio) 40
Rosso di Montalcino DOC, Carpineto (Toscana) 40
Supertuscan Belnero IGT, Banfi (Toscana) 45
Nebbiolo d'Alba "Ochetti" DOC, Ratti (Piemonte) 40
Pignolo DOC "Terre dei Cavalieri", Rocca Bernarda (Colli Orientali, Friuli) 45
Etna Rosso "I Vigneri" DOC, I Vigneri di Salvo Foti (Sicilia) 50

Nero Buono di Cori "Apolide" IGT, Carpineti (Lazio) 50
Nobile di Montepulciano Riserva DOCG, Carpineto (Toscana) 50
Sagrantino di Montefalco DOCG, Adanti (Umbria) 50
Chianti Classico Riserva "Ducale Oro" DOCG, Ruffino (Toscana) 60
Amarone della Valpolicella Classico DOCG, Santi (Veneto) 70
Barolo "Marcenasco" DOCG, Ratti (Piemonte) 100
Brunello di Montalcino "Poggio alle Mura" DOCG, Banfi (Toscana) 100
Amarone della Valpolicella Classico DOCG, Allegrini (Veneto) 140
Supertuscan Tignanello "Tenuta Tignanello" IGT, Marchesi Antinori (Toscana) 250
Supertuscan Ornellaia "Tenuta dell'Ornellaia" Bolgheri DOC, Marchesi Frescobaldi (Toscana) 390
Supertuscan Sassicaia "Tenuta San Guido" Bolgheri DOC, Marchesi Incisa della Rocchetta (Toscana) 420
Supertuscan Solaia "Tenuta Tignanello" IGT, Marchesi Antinori (Toscana) 590

SPARKLING WINE

Lambrusco di Sorbara sweet sparkling "Contessa Matilde" DOC, Cavicchioli (Emilia). 25
Lambrusco Grasparossa di Castelvetro Demi-sec "Magia Nera" DOC, La Piana (Emilia) 25
Pinot nero Rosè "Pas Dosè" Metodo Classico, Torre Fornello (Emilia) 45

HALF BOTTLE

Tellus Syrah Falesco IGP, Famiglia Cotarella (Lazio) 15
Chianti Classico DOCG, Carpineto (Toscana) 15
Nobile di Montepulciano DOCG, Il Conventino (Toscana) 25
Barolo "Marcenasco" DOCG, Ratti (Piemonte) 50
Amarone della Valpolicella Classico DOCG, Brigaldara (Veneto) 50
Supertuscan Tignanello "Tenuta Tignanello" IGT, Marchesi Antinori (Toscana) 140

WHITE HOUSE WINE

	€
Bianco Lazio IGT 1 lt.	13
Bianco Lazio IGT ½ lt.	8

GLASS OF WINE

Frascati "Santa Teresa" DOCG, Fontana Candida (Lazio)	7
Pecorino IGP "Terre di Chieti", La Vinarte (Abruzzo)	7

WHITE WINE

Frascati "Santa Teresa" DOC, Fontana Candida (Lazio)	25
Bellone "Capolemole" IGT, Carpineti (Lazio)	25
Falanghina DOC, Mastroberardino (Campania)	30
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
Moscato Giallo "Vigneti delle Dolomiti" IGT, Alfio Nicolodi	30
Gewurztraminer Alto Adige DOC, Terlan (Trentino)	35
Sauvignon Colli Orientali del Friuli DOC, Le Vigne di Zamó (Friuli)	35
Frascati Superiore Riserva "Luna Mater" DOCG, Fontana Candida (Lazio)	40
Vermentino di Sardegna DOC "Is Argiolas", Argiolas (Sardegna)	40
Friulano "No Name" Colli Orientali del Friuli DOC, Le Vigne di Zamó (Friuli)	40
Falanghina del Sannio DOC affinata 2 anni in botti di rovere, Pietre di Fiume (Campania)	45
Gavi dei Gavi DOCG, la Scolca (Piemonte)	65
Furore Bianco "Fiorduva" DOC, Marisa Cuomo (Campania)	100

SPARKLING WINE & CHAMPAGNE €

Prosecco Superiore di Conegliano-Valdobbiadene DOCG, Cima da Conegliano (Veneto) 25
Moscato sweet sparkling (Piemonte) 30
Ribolla Gialla Spumante Brut Millésimée, Luisa (Friuli) 35
Franciacorta "Satèn" Brut DOCG, La Valle (Lombardia) 60
Trento DOC "Maximum" Brut, Ferrari (Trentino) 70
Champagne G.H. Mumm "Cordon Rouge" Brut AOC (Champagne-Ardenne, Francia) 85
Champagne Moët & Chandon Imperial Brut (Champagne-Ardenne, Francia) 110
Champagne Brut Veuve Clicquot AOC (Champagne-Ardenne, Francia) 120
Champagne Dom Perignon Vintage (Champagne-Ardenne, Francia) 490

HALF BOTTLE

Frascati DOC, Fontana Candida (Lazio) 10
Falanghina DOC Campi Flegrei, La Sibilla (Campania) 15
Chardonnay "Terre di Chieti" IGP, Tollo (Abruzzo) 15
Moscato d'Asti DOCG "Fiori di Campo", Cascina Carlot (Piemonte) 20
Gewurztraminer DOC, Salizzoni (Trentino) 20
Gavi dei Gavi DOCG, la Scolca (Piemonte) 40
Trento DOC "Maximum" Brut, Ferrari (Trentino) 45

NATURAL WINES E ORANGE WINES (WHITE AND RED)

Malvasia di Candia, Trebbiano "Formica Pazza Gialla", Soc.Agr.Colleformica (Floral Sparkling White, Lazio) . . . 30
Reale Bianca, Raspato Nero, Syrah "Lettera 3", Az. Agr. Aurete (Fruity Red, Lazio) 30
Sangiovese, Syrah, Merlot "Rosso di Gaetano", Az. Agr. Le Coste (Spicy Red, Lazio) 35
Moscato di Terracina "Flora", Az.Agr.Sete (Floral White, Lazio) 35
Malvasia "Orange"IGT, Le Vigne di Zamó (Fruity White, Friuli) 45
Vitovska IGP, Skerk (Dry White, Venezia Giulia) 55

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

RISTORANTE 34

DAL 1968

For informations:
E-mail: ristorante34@yahoo.it
Telephone: +39 06 6795091

Facebook
Al Trentaquattro

Instagram
/ristoranteal34