

DESSERTS

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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
Pineapple	7
Strawberries	7
Blueberries	8
Ice-cream of chocolate, vanilla, strawberry and lemon	7
Dessert of the day	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

GLASS BOTT.
8cl. 50cl.

Muffato Oro IGT, Villa Puri (white, Lazio)	8 - 30
Sagrantino di Montefalco Passito DOCG, Adanti (red, Umbria)	10 - 40
Passito di Pantelleria "Nes" DOP, Pellegrino (white, Sicilia)	12 - 45
Picolit DOCG, Grillo (white, Friuli)	13 - 50
Chaudelune "Ice-Wine" DOC, Cave Mont Blanc /white, Valle d'Aosta)	60

As for wine list, spirits and cocktails, you can ask the staff.

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

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.



TAKEAWAY SERVICE AND HOME DELIVERY AVAILABLE



APPETIZERS

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Fried squash blossoms (each), or fried treviso lettuce (each)	3
Mix of Cod fish and anchovies Croquettes	12
Mixed artichokes triumph (Romano 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	14
Sliced octopus with shrimps and pistachios	14
Mussels sauté	15
Seafood sauté	18

For orders and any other informations:

e-mail address: ristorante34@yahoo.it - Telephone: +39 06 6795091



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Al Trentaquattro



Instagram

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ristoranteal34.it

FIRST COURSES

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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
Tonnarelli with cacio cheese and black pepper	12
Spaghetti 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 cheese	13
Conchiglie with red peppers and gorgonzola cheese	13
Pasta with chick-peas and cuttle fish	13
Paccheri with yellow sweet tomatoes, fresh tuna and black olives	16
Spaghetti with clams	17
Tonnarelli with crab	20
Tonnarelli with Scampi shrimps and red cicory	20
Linguine with lobster, or Linguine with seafood	23
Linguine with lobster and seafood	29
Pici noodle with breadcrumbs, garlic and anchovies	14
Spaghetti with dried fish eggs and zucchini	14
Spaghettoni with tomatoes, fresh anchovies and black olives	14

MEAT MAIN COURSES

Roasted lamb served with roast potatoes	20
Grilled lamb ribs	18
Veal ossobuco in genovese style with mashed potatoes	20
Oxtail vaccinara	20
Roasted veal shank served with roasted potatoes (2 persons)	45
Roasted veal shank served with roasted potatoes (4 persons)	85
Fassona beef hamburger with spicy broccoletti, burrata soft cheese and black olives	19
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	17
Tripe roman style	16
Grilled pork chop with sweet fried potatoes	18

FISH SECOND COURSES

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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	18
Grilled cod fish with Mediterranean salad	19
Baked fillet of bream with crispy potatoes and Colonnata lardon	20
Fried calamari	16
Grilled salmon	20
Grilled sword-fish in Palermo style	20
Salmon tartare with mango, sweet red onions and pink pepper	20
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 served with green pepper and asparagus	20
Grilled Turbot	35
Turbot in the oven with potatoes, artichokes and fish eggs	40
Sea-bass, or Gilthead fish	28
Sea-bass, or Gilthead fish in the oven with potatoes, artichokes and fish eggs	35

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

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 pinenuts	8
Spicy chicory with garlic	7
Mixed Grilled vegetables	15
Mixed salad	7
Grilled red chicory in "34" style	10
Grilled red chicory with Gorgonzola cheese	12
Eggplants parmesan	13