

Ristorante al '34



Menù

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Menù “Oscar” del Gambero Rosso

Fried squash blossoms

Pasta:

conchiglie sweet red peppers and gorgonzola cheese, and
Positano noodle with spicy tomato, eggplants, capers

Main course:

Saltimbocca roman style

Tiramisù

1/2 lt. House wine

1/2 lt. water

Caffè espresso

Price of menu: € 40,00

Menù “Roma”

Fried squash blossoms

Pasta

Bucatini Amatriciana with bacon and tomato, and Tonnarelli
with cheese and black pepper

Main course:

Tripe roman style, or oxtail vaccinara (tomato and celery), or
roasted spring lamb with potatoes

Tiramisù

1/2 lt. House wine

1/2 lt. water

Caffè espresso

Price of menu: € 45,00

Menù “Syrenuse”

Marinated anchovies

Pasta:

Penne with red lettuce and smoked trout, Paccheri black squid
sauce ,or Spaghetti with dried fish eggs in tuna botargo and
zucchini

Main course:

Mixed fried fish, or Baked fillet of bream with crispy potatoes
and lardon

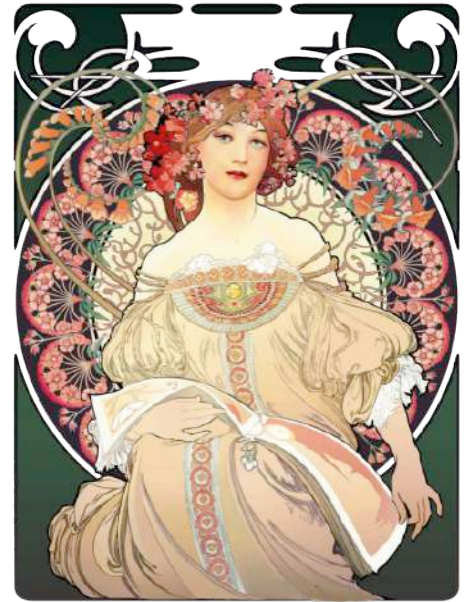
Tiramisù

1/2 lt. House wine

1/2 lt. water

Caffè espresso

Price of menu: € 50,00



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Service and cover charge included € 1.00

Appetizers

Fried squash blossoms (each), fried treviso lettuce (each)	€ 3.00
Mixed artichokes triumph	€ 20.00
Caprese (tomato and mozzarella)	€ 12.00
Sliced raw zucchini with truffe cheese	€ 12.00
San daniele ham and melon	€ 12.00
San daniele ham and mozzarella	€ 13.00
Selection of mixed cured meats	€ 12.00
Bresaola cured meat with arugula and parmesan	€ 12.00
Burrata soft cheese with culatello ham	€ 18.00
Marinated anchovies	€ 11.00
Mussels sauté	€ 13.00
Seafood sauté	€ 15.00
Smoked sword-fish with avocados, fresh tomato, sweet onions	€ 14.00
Smoked tuna-fish with eggplants, cheese, olives, fresh tomato	€ 14.00
Sliced octopus with shrimps and pistachios	€ 14.00

Soups

Passatelli soup	€ 12.00
Pasta with chick-peas and cuttle fish	€ 12.00
Tortellini soup	€ 12.00
Vegetable soup	€ 11.00
Black bean soup with lobster and shrimps (Friday, Saturday and Sunday)	€ 13.00

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First course pasta

Pumpkin gnocchi in a creamy “castelmagno” cheese sauce with nuts	€ 13.00
Pappardelle with wild boar ragù	€ 13.00
Garganelli with duck ragù	€ 13.00
Orecchiette with lamb ragù and asparagus	€ 13.00
Strascinati with truffle and bacon	€ 13.00
Fusilli napoli style with meat and mushrooms	€ 12.00
Paccheri with cherry tomato, buffalo’s mozzarella and goat cheese	€ 13.00
Ravioli “34” with herbs, pinenuts and white cream sauce	€ 12.00
Gnocchi truffled roman style (15 min.)	€ 12.00
Cappellacci with artichokes and Pecorino	€ 13.00
Tagliolini with artichokes	€ 12.00
Fettuccine with mushrooms	€ 12.00
Fine herbs and vegetable risotto	€ 12.00
Tonnarelli with cacio cheese and black pepper	€ 12.00
Bombolotti noodle carbonara (eggs, bacon and black pepper)	€ 12.00
Bucatini noodle amatriciana (tomato and bacon)	€ 12.00
Rigatoni with “Pajata”, or with the sauce of oxtail vaccinara	€ 13.00
“Positano” noodle with spicy tomato, eggplants and cheese	€ 12.00
Conchiglie with red peppers and gorgonzola cheese	€ 12.00
Ravioli stuffed with ricotta e spinach, with meat and tomato sauce	€ 12.00
Lasagna bolognese style (meat and tomato sauce)	€ 12.00

Pasta served with fish

Paccheri black squid sauce	€ 16.00
Penne with red lettuce and smoked trout	€ 14.00
Tagliatelle black (monk-fish, shrimps and fresh tomato)	€ 22.00
Tonnarelli with crab and fresh cherry tomato	€ 19.00
Tonnarelli with scampi shrimps and radicchio	€ 19.00
Linguine with lobster or seafood	€ 23.00
Linguine with lobster and seafood	€ 28.00
Pici noodle with a breadcrumbs, garlic and anchovies	€ 13.00
Spaghetti with clams sauce	€ 16.00
Spaghetti whole grain with prawns and shrimps in papillote	€ 24.00
Sverzino noodle with dried fish eggs in tuna botargo and zucchini	€ 14.00
Spaghetti with arugula and smoked sword-fish (oil and garlic)	€ 14.00
Black ravioli with ricotta cheese and salmon, with lemon and green pepper	€ 15.00
Gnocchi with prawns and sweet red peppers	€ 18.00

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Main Course with meat

Duck breast in a “chianti” red wine sauce, with masse fava beans	€ 20.00
Fillet of pork with almonds and pistachios on provola smoked cheese	€ 16.00
Veal ossobuco genovese style with a vegetable sauce	€ 18.00
Fiorentina (steak)	7€/etto
Roasted spring lamb served with roast potatoes	€ 18.00
Grilled spring lamb	€ 16.00
Lamb roman style	€ 18.00
Sweetbread of lamb with artichokes	€ 16.00
Oxtail vaccinara (celery and tomato)	€ 18.00
Tripe roman style	€ 16.00
Saltimbocca roman style	€ 18.00
Veal chop, grilled, with roast potatoes and artichokes	€ 26.00
Sliced raw meat with arugula, parmesan and mushrooms	€ 18.00
Sliced beef with cheese and leek	€ 18.00
Sliced beef with mushrooms, or with artichokes and sheep milk cheese	€ 19.00
Sliced beef with Rosemary, or with arugula and vi negar, or with radicchio (red lettuce)	€ 18.00
Sliced chicken with sheep milk cheese and dry tomato	€ 16.00
Braised sliced beef in Barolo sauce served with polenta	€ 18.00
Roasted veal shank served with roasted potatoes (2 persons)	€ 39.00
Roasted veal shank served with roasted potatoes (3-4 persons)	€ 70.00
Grilled fillet of beef, or in a green pepper sauce	€ 20.00
Entrecote	€ 18.00
Rabbit vinegar and garlic sauce with olives	€ 16.00
Meatballs with celery, fresh tomato and sweet peppers	€ 16.00

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Main course with fish

Rolled Shrimps and sword-fish with truffle cheese in a zucchini sauce	€ 22.00
Sesame and peeps crusted sliced tuna steak on radicchio salad	€ 20.00
Baked fillet of bream with crispy potatoes and lardon	€ 20.00
Fillet of sole fish muniere served with spinach	€ 29.00
Anchovies and endivie pie (20 min)	€ 18.00
Turbot, bass and gilt-head fish in a light tomato sauce and seafood	€ 40.00
Turbot, bass and gilt-head with potatoes, artichokes and fish eggs	€ 35.00
Sliced baked salmon served with herbs	€ 18.00
Mixed fried fish	€ 18.00
Fried calamaries	€ 16.00
Salmon or tuna tartare	€ 18.00

Grilled fish

Grilled cod fish salad with tomato, potatoes and onions	€ 18.00
Grilled anchovies	€ 17.00
Grilled sole, or turbot	€ 29.00
Grilled bass, or gilt-head fish	€ 23.00
Grilled sword-fish steak or grilled calamaries, in Palermo style	€ 20.00
Grilled salmon, or sword-fish, steak	€ 19.00
Grilled lobster	€ 39.00
Mixed grilled fish	€ 35.00
Grilled scampi shrimps and prawns	€ 39.00

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Alternative dishes

Grilled red lettuce in 34' style	€ 10.00
Grilled scamorza cheese and red lettuce	€ 11.00
Baked eggplants with parmesan	€ 11.00
Mashed green beans with cicory	€ 10.00
Mixed grilled vegetable	€ 15.00
Mixed grilled cheeses	€ 18.00

Side dishes

Mixed salad	€ 7.00
Caesar Salad	€ 12.00
Exotic salad	€ 11.00
“34” salad (mix salad, cherry tomato, dry tomato, olives, cheese, eggplants, sweetcorn, mozzarella, carrot and fennel)	€ 13.00
Spinach salad with pinenuts, parmesn and bacon	€ 11.00
Mixed salad with smoked salmon	€ 12.00
Orange salad with onion and olives	€ 10.00
Red lettuce salad with anchovies	€ 9.00
Grilled artichokes (2 pieces for portion)	€ 7.00
Fried or roman style artichoke	€ 7.00
French fries	€ 7.00
Roasted potatoes	€ 7.00
Artichokes salad	€ 10.00

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Desserts

<i>Fresh fruit salad</i>	€ 6.00
<i>Pinapple</i>	€ 6.00
<i>Strawberries</i>	€ 6.00
<i>Wild berries</i>	€ 8.00
<i>Banana split</i>	€ 8.00
<i>coppetta tricolore (fresh fruit salad with vanilla ice-cream)</i>	€ 7.00

Home made desserts

<i>Halzenut parfait with hot chocolate</i>	€ 7.00
<i>Ricotta cheese mousse with pears, or with marron glacè</i>	€ 7.00
<i>Panna cotta with hot chocolate, or wild berries</i>	€ 7.00
<i>Tiramisù</i>	€ 7.00
<i>Napoli cake</i>	€ 7.00
<i>Apple pie and vanilla ice-cream</i>	€ 7.00
<i>Pears and chocolate cake with hot chocolate</i>	€ 7.00
<i>Catalan cream</i>	€ 7.00
<i>Home made tart</i>	€ 7.00
<i>Ricotta cheese cake</i>	€ 7.00
<i>Chocolate mousse</i>	€ 7.00
<i>Profiteroles</i>	€ 7.00
<i>Chocolate salami</i>	€ 7.00
<i>Babà</i>	€ 7.00
<i>Chocolate soufflè</i>	€ 7.00
<i>Sweet croissants with nutella</i>	€ 7.00
<i>Apple strudel and vanilla ice-cream</i>	€ 7.00
<i>Cantucci almonds cookies and vin santo (sweet wine)</i>	€ 7.00

Ice-cream and Sorbet

<i>Different flavors of sobert, home made</i>	€ 6.00
<i>Sgroppino (lemon sorbet with alcohol)</i>	€ 6.00
<i>Vanilla, chocolate, strawberrie, lemon ice-cream</i>	€ 6.00

Cafeteria

<i>Espresso, or decaffeinated coffee</i>	€ 2.00
<i>Double espresso</i>	€ 3.50
<i>Barley coffee</i>	€ 2.50
<i>Cappuccino</i>	€ 3.00
<i>Hot tea</i>	€ 4.00



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Soft Drinks	
Mineral water 1 lt.	€ 3.00
Mineral water ½ lt.	€ 2.00
Coca-cola, Fanta, Sprite, Ice-tea, Schweppes	€ 4.00
Italian beer Nastro Azzurro/Ichnusa 33cl.	€ 4.50
Foreign beer Heineken 33cl.	€ 6.00
Italian beer Peroni 66cl.	€ 7.00
Not alcoholic beer Tourtel	€ 4.00
Fruit juice (green apple, pineapple, pear)	€ 4.00
Fresh orange juice	€ 5.00
Tomato juice, campari soda, crodino	€ 6.00
Dessert Wine	
	Glass 8cl. - Bott 50cl.
Passito di Pantelleria "Nes" DOP, Pellegrino (bianco, Sicilia)	€ 8.00 - € 30.00
Muffato Oro IGT, Villa Puri (bianco, Lazio)	€ 8.00 - € 30.00
Sagrantino di Montefalco Passito DOCG, Adanti (rosso, Umbria)	€ 10.00 - € 40.00
Picolit DOCG, Grillo (bianco, Friuli)	€ 13.00 - € 50.00
Chaudelune "Vino di ghiaccio" DOC, Cave Mont Blanc (bianco, Valle d' Aosta)	Only bottle 50cl. € 60.00

Distillates, Grappe, Spirits

- This restaurant uses fresh products.
Some ingredients, if not available, can be frozen.

- For informations on the use of substances and ingredients that can cause allergies or intolerances, you can consult the book of the ingredients that can be requested from the staff.

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Lista Vini



Red house wine		
Rosso Lazio IGT 1 lt.		€ 11.00
Rosso Lazio IGT ½ lt.		€ 6.50
Rosso Lazio IGT ¼ lt.		€ 4.50
Glass of wine: - Roma DOC, Castello di Torre in Pietra (Lazio) - Siroe IGT, Fontana Candida (Lazio)		€ 7.00
Red Wine		
Tellus Syrah Falesco IGP, Famiglia Cotarella (Lazio)		€ 25.00
Montepulciano d' Abruzzo DOC, Villa Medoro (Abruzzo)		€ 27.00
Rosè "Rosa Chiara" DOCG, La Scolca (Piemonte)		€ 30.00
Merlot IGT, Schioppetto (Collio, Friuli)		€ 30.00
Morellino di Scansano "Mentore" DOCG, Mantellassi (Toscana)		€ 30.00
Nero D'Avola "Sherazade" DOC, Donnafugata (Sicilia)		€ 30.00
Chianti Classico DOCG, Carpineto (Toscana)		€ 30.00
Primitivo IGT, Tiberio (Puglia)		€ 30.00
Dolcetto d'Alba "Colombè" DOC, Ratti (Piemonte)		€ 30.00
Barbera d'Alba "Battaglione" DOC, Ratti (Piemonte)		€ 34.00
Ripasso della Valpolicella Classico "Corte Giara" DOC, Allegrini (Veneto)		€ 35.00
Cesanese del Piglio Riserva "Bolla di Urbano" DOCG, Pileum (Lazio)		€ 37.00
Rosso di Montalcino DOC, Carpineto (Toscana)		€ 40.00
Supertuscan Belnero IGT, Banfi (Toscana)		€ 40.00
Etna Rosso "I Vigneri" DOC, I Vigneri di Salvo Foti (Sicilia)		€ 42.00
Nero Buono di Cori "Apolide" IGT, Carpineti (Lazio)		€ 42.00
Nebbiolo d'Alba "Ochetti" DOC, Ratti (Piemonte)		€ 42.00
Nobile di Montepulciano Riserva DOCG, Corte alla Flora (Toscana)		€ 45.00
Sagrantino di Montefalco DOCG, Adanti (Umbria)		€ 50.00
Supertuscan Il Bruciato "Tenuta Guado al Tasso" Bolgheri DOC, Marchesi Antinori (Toscana)		€ 55.00
Chianti Classico Riserva "Ducale Oro" DOCG, Ruffino (Toscana)		€ 60.00
Amarone della Valpolicella Classico DOCG, Santi (Veneto)		€ 70.00
Brunello di Montalcino "Poggio alle Mura" DOCG, Banfi (Toscana)		€ 95.00
Barolo "Marcenasco" DOCG, Ratti (Piemonte)		€ 95.00
Amarone della Valpolicella Classico DOCG, Allegrini (Veneto)		€ 140.00
Supertuscan Tignanello "Tenuta Tignanello" IGT, Marchesi Antinori (Toscana)		€ 180.00
Brunello di Montalcino Riserva "Tenuta Greppo" DOCG, Biondi-Santi (Toscana)		€ 200.00
Supertuscan Ornellaia "Tenuta dell'Ornellaia" Bolgheri DOC, Marchesi Frescobaldi (Toscana)		€ 300.00
Supertuscan Sassicaia "Tenuta San Guido" Bolgheri DOC, Marchesi Incisa della Rocchetta (Toscana)		€ 350.00
Supertuscan Solaia "Tenuta Tignanello" IGT, Marchesi Antinori (Toscana)		€ 400.00
Sparkling		
Lambrusco di Sorbara DOC, Contessa Matilde (Emilia)		€ 22.00
Bonarda DOC, Oltrepò Pavese, Bianchi (Lombardia)		€ 22.00
Half Bottle		
Tellus Syrah Falesco IGP, Famiglia Cotarella (Lazio)		€ 15.00
Chianti Classico DOCG, Carpineto (Toscana)		€ 15.00
Nobile di Montepulciano DOCG, Corte alla Flora (Toscana)		€ 22.00
Amarone della Valpolicella Classico DOCG, Allegrini (Veneto)		€ 70.00
Supertuscan Tignanello "Tenuta Tignanello" IGT, Marchesi Antinori (Toscana)		€ 90.00

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Lista Vini



White house wine

Bianco Lazio IGT 1 lt.	€ 11.00
Bianco Lazio IGT ½ lt.	€ 6.50
Bianco Lazio IGT ¼ lt.	€ 4.50
Glass of wine: - Frascati DOC, Fontana Candida (Lazio) - Pecorino IGT, Villa Medoro (Abruzzo)	€ 7.00

White Wine

Pecorino IGT, Villa Medoro (Abruzzo)	€ 25.00
Falanghina DOC, Mastroberardino (Campania)	€ 27.00
Ribolla Gialla Collio DOC, Borgo Conventi (Friuli)	€ 30.00
Muller Thurgau Alto Adige DOC, Terlan (Trentino)	€ 30.00
Greco di tufo DOCG, Mastroberardino (Campania)	€ 30.00

Vallée d'Aoste DOC, Blanc de Morgex et de La Salle, Cave Mont Blanc (Valle d'Aosta)	€ 30.00
Chardonnay Collio DOC, Borgo Conventi (Friuli)	€ 30.00
Leone d'Almerita "Tenuta Regaleali" IGT, Tasca d'Almerita (Sicilia)	€ 30.00
Frascati Superiore Riserva "Luna Mater" DOCG, Fontana Candida (Lazio)	€ 35.00
Gewurztraminer Alto Adige DOC, Terlan (Trentino)	€ 35.00
Pinot Grigio "Linea Mario Schiopetto" Collio DOC, Schiopetto (Friuli)	€ 35.00
Sauvignon "Linea Mario Schiopetto" Collio DOC, Schiopetto (Friuli)	€ 35.00
Pinot Grigio IGT, Jermann (Friuli)	€ 42.00
Vitovska IGP, Skerk (Venezia Giulia)	€ 50.00
Vermentino di Gallura "Vigna'Ngena" DOCG, Capichera (Sardegna)	€ 60.00
Gavi dei Gavi DOCG, la Scolca (Piemonte)	€ 70.00
Cervaro della Sala "Tenuta Castello della Sala" IGT, Marchesi Antinori (Umbria)	€ 90.00

Sparkling e Champagne

Moscato (Piemonte)	€ 20.00
Prosecco di Conegliano Valdobbiadene DOCG, Cima da Conegliano (Veneto)	€ 25.00
Ribolla Gialla Spumante Brut DOC, Eugenio Collavini (Friuli)	€ 45.00
Franciacorta "Satèn" Brut DOCG, La Valle (Lombardia)	€ 50.00
Trento DOC "Maximum" Brut, Ferrari (Trentino)	€ 60.00
Champagne G.H. Mumm "Cordon Rouge" Brut AOC (Champagne-Ardenne, Francia)	€ 65.00
Champagne Pommery Brut Royal (Champagne-Ardenne, Francia)	€ 70.00
Champagne Moët & Chandon Imperial Brut (Champagne-Ardenne, Francia)	€ 90.00
Champagne Brut Veuve Clicquot AOC (Champagne-Ardenne, Francia)	€ 100.00
Champagne Dom Perignon Vintage (Champagne-Ardenne, Francia)	€ 260.00

Half Bottle

Frascati DOC, Fontana Candida (Lazio)	€ 10.00
Falanghina IGT, Telaro (Campania)	€ 13.00
Chardonnay "Terre di Chieti" IGP, Tollo (Abruzzo)	€ 13.00

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

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