

. TRATTORIA .
OTELLO
 = ALLA CONCORDIA =
 'dal 1948'

VINI DEL CHIANTI E DEI CASTELLI

Via della croce, 81 | CUCINA ROMANA

TODAY'S SPECIAL

APPETIZERS

Parma ham	10.00
Lazio salumi selection	12.00
Cheeses selection with pears and jam	10.00
Mixed bruschette	8.00
Buffalo mozzarella	9.00
Smoked buffalo mozzarella	9.00
Smoked burrata	7.00

FRIED

Fried zucchini flowers	4.00
Fried artichokes, zucchini and sage	8.00
Fried codfish	10.00
Fried anchovies	12.00
Mixed fried (zucchini flowers, zucchini, artichokes, codfish)	16.00
Potatoes chips with pecorino and black pepper	5.00

PASTA

Spaghetti all'Otello (tomatoes, basilic and parmesan)	10.00
Bucatino all'amatriciana (tomatoes, bacon and pecorino cheese)	11.00
Spaghetti alla carbonara (eggs, bacon, parmesan)	11.00
Tonnarelli cacio e pepe (pecorino cheese and black pepper)	10.00
Rigatoni alla gricia (pecorino cheese and bacon)	11.00
Lasagne bolognese	12.00
Tagliolini bolognese	12.00
Spaghetti with claims	14.00
Pacchero with octopus, dry tomatoes, pecorino cheese	13.00
Spaghetto with anchois sauce	12.00

FISH

Grilled slices of tuna with sesame	18.00
Grilled salmon	18.00
Sea bass "acquapazza"	16.00
Cuttlefishes and peas	14.00

SECOND COURSE

Baked lamb with potatoes	16.00
Lamb chop with spicy chicory	15.00
Fried brains with zucchini	13.00
Roman style saltimbocca (veal)	14.00
Old style meat balls	13.00
Roast veal and potatoes	15.00
Boiled mixed of meats	14.00
LAMB ANIMELLE	12.00
Beef tagliata with rosemary	21.00

SIDE DISH

Mixed seasonal vegetables	6.00
Fried artichok (jewish style) or stew (roman style)	7.00
Puntarelle in anchovies sauce	7.00
Spicy chicory	7.00
Stew broccoletto	6.00
Roast potatoes	7.00
French fries or chips potatoes	4.50
Green salad	4.50

SALADS

CAESAR SALAD	9.00
RUSTIC (spinach, mushrooms, bacon , eggs)	9.00
SIMPLE (green salad, fennel, cherry tomatoes, olives, mozzarella and fennel seeds)	8.00

DESSERTS

Homa made pie (sour and ricotta)	6.00
Tiramisù	6.00
Pannacotta with almond crumble and salty caramel	6.00
Chantilly delight (with berries or chocolate)	6.00
Nutella crepes	5.00
Pear in chianti with cream	5.00
Chocolate pie with cream and raspberry	6.00
Seasonal fruit salad cut with hot chocolate	7.00
Berries with cream	7.00
Sorbet (lemon or coffee)	3.50

DRINKS

Mineral water 1lt	2.50
House wine 75cl.	12.00
Beer 66cl	5.50
Beer 33cl	3.50
Coca Cola/ Fanta/ Sprite	2.50
Coffee, the	2.00
Cappuccino	3.00
Liquore	3.50

Prices in Euros | For intolerance, contact the staff

Bread € 1.00 - Bread and extra virgin olive oil € 3.00