

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

VINES OF CHIANTI AND CASTLES

Via della Croce, 81 | **ROMAN CUSINE**

STARTERS

Tomatoes and basil bruschetta	5
Bufala, spicy cichory and crispy bacon bruschetta	9
Stracciatella, puntarelle and anchovies bruschetta	8
Stewed white beans “all’uccelletto”	8
Fried cod fish fillets	11
Fried anchovies	14
Fried zucchini flowers with mozzarella and anchovies	7
Mixed fried vegetables (arichoke, zucchini and sage)	10
Otello’s fried Special (mixed vegetables, anchovies, cod fish and zucchini flowers)	25
Potatoe chips with pecorino cheese and black pepper	6

PASTA

Spaghetti all’Otello (tomatoes, parmesan, butter and basil)	12
Rigatoni all’amatriciana (tomatoes sauce, guanciale, pecorino)	12
Spaghetti alla carbonara (eggs, guanciale, parmesan)	12
Tonnarelli cacio e pepe (pecorino, black pepper)	11
Rigatoni alla gricia (pecorino, guanciale)	12
Linguine with anchovies cream and bread crumbs	13
Spaghettoni with clams	16
Home made burrata ravioli alla gricia	14

MAIN COURSE

Roman style Saltimbocca	15
Roasted veal “Fornara” with potatoes	16
Fried brains and entrails with zucchini	15
Lamb chops with spicy chicory	16
Roasted lamb with potatoes	18
Grand Mother’s meat balls	14
Roman style beef rolls with mashed potatoes	17
Stewed veal tail with potatoes	16

FISH

Fried squids and shrimps	19
Salmon in courgette crust	20
Turbot fillets with potatoes	22
Sliced tuna fish with sesame and marinated zucchini	20
Fish of the day	On request

PINSA (ROMAN PIZZA)

Pinsa margherita with bufala	11
Pinsa with bufala, parma ham, cherry tomatoes and basil cream	15
Pinsa with stracciatella and anchovies	13
Pinsa with mortadella, burrata and pistacchio	15
Pinsa Diavola (tomatoes, mozzarella and spicy salame)	13
Pinsa with salmon, rocket and stracciatella	15
Pinsa Margherita, with bufala and porcini mushrooms	16
Pinsa with bufala, porchetta and grilled artichokes	16
Pinsa with nutella, strawberries and hazelnuts	10

SIDE DISHES

Roman style or gewish style artichoke	7
Puntarelle with anchovies sauce	7
Mixed seasonal vegetables	6
Mixed seasonal saute’ vegetables	7
Spicy chicory	6
Rosemary potatoes	5
French fries	5
Potatoes chips	5



SINCE 1700

Otello alla Concordia's history goes way back to the 18th century. As early as 1750 it was already a point of reference for many of the wayfarers and pilgrims who traveled to Rome. [Read more](#)

OUR HISTORY

Even in the earlier years, this small inn was well-known among wayfarers and pilgrims who traveled to Rome. The name "Concordia", or "harmony" in English, dates back to the mid eighteenth century; it became "Otello alla Concordia" in 1948 when Giuseppe Caporicci, better known as Otello" took over the restaurant together with his wife, Nora Geronzi. Thanks to their enthusiasm, talent and savoir faire, it soon became a favorite among artisans, artists, actors and filmmakers.

You will find the traditional Roman dishes, prepared with mastery, and a wide selection of Italian and international wines, carefully chosen to enhance the flavor of our dishes.

TODAY

Otello alla Concordia in the courtyard of Palazzo Ludovisi Boncompagni developed along the years and now has three dining rooms and a covered veranda shaded by a magnificent three-hundred-year-old wisteria.

Nora and Otello passed the restaurant on to their daughters and today their grandchildren, Cecilia, Giulia and Andrea, maintain the original friendly, relaxed, typically Roman atmosphere.

Our daily engagement, for the last seventy years, has been to dedicate all the required care and attention to prepare the best dishes. Trattoria Otello alla Concordia is today one of the few restaurants in Rome where you can still taste the traditional Roman cuisine