

GASTRONOMY



HOMEMADE BREAD 3.50 / 1-6

FOCACCIA BREAD 5.00 / 1

PLATTERS

GREGORIO PLATTER 22.00 / 1-7-8-12

CURED MEATS PLATTER 15.00 / 1

**HAM AND BUFFALO MOZZARELLA
PLATTER** 14.00 / 7

MIXED VEGETABLE PLATTER 12.00 / 1-2

MIXED VEGETABLE BOARD 12.00 / 1-12
Neapolitan Friarielli, Country-style eggplant, Stuffed Peppers, grilled Artichokes

CHEESE PLATTER 16.00 / 7

ONLY FOR LUNCH

SALADS

LA RUCOLA 13.00 / 7-8

Rocket, Peaches, Parmesan shavings, and Walnuts

LA CAESAR SALAD 13.00 / 1-3-4-7-9-10-12

Lettuce, Bread croutons, Chicken, Cherry Tomatoes, Parmesan Shavings, and Caesar dressing

LA FISH 14.00 / 4

Lamb's Lettuce, Smoked Salmon, Avocado, Orange

BURGERS

Served with French fries

GREGORIO BURGER 16.00 / 1-3-7-8-9-12

Burger with 226g of Galli meat, Cheddar, Lettuce, Tomatoes

GREGORIO VEGGEBURGER 15.00 / 1-3-7-8-12

Homemade vegan burger with Eggplant, Carrots, Chickpeas, Sun-dried Tomatoes, Sweet and Sour Onions, and Avocado

KITCHEN



TO START

RAW

BEEF TARTARE 15.00 / 11

Egg Zabaione, Capers powder, Marinated Onion, Worcestershire gel

RAW PRAWNS 18.00 / 4-6

Cherry tomatoes, Basil sauce, Mint

COOKED

SEA SALTIMBOCA 16 / 1-4-11

Seared Swordfish, wrapped in Parma Ham, Sage, Celeriac Cream, Lime, Celeriac Slice

PUFFED PACCHERO 12 / 1-3-7-9-11

Puffed Pacchero filled with Genovese sauce on a Mornay sauce

EGG IN PURGATORY 8 / 3-7

Poached Egg on spicy Tomato sauce

SUPPLÌ AL TELEFONO 3.00 / 1-3-7-9

Carnaroli Rice, Tomato, Mozzarella, and Vegetable Minced Mixture

SUPPLÌ CARBONARA 4.00 / 1-3-7-12

Spaghetti, Guanciale, Egg, Roman Pecorino, Black Pepper

VEGETARIAN SUPPLÌ 6.00 / 1-7

Sauteed Vegetables, Provola Cheese, Sun-dried Tomatoes

SUPPLÌ CODA 9.00 / 1-3-9-12

Sphere filled with Coda alla Vaccinara (Oxtail)

SUPPLÌ CACIO PEPE & TARTARE 9.00 / 1-3-7

Square Angelica Spaghetti, Roman Pecorino, Black Pepper, Butter, Lemon Tuna Tartare

LARDED COD 12.00 / 1-3-4-12

Cod Fillet in Batter, Lard, Butter, Rosemary- Figs*

IN THE FRYER

*Fried foods made with
breeding of Cereals and
stale bread, Carnaroli
Rice, Pasta from Ancient
Sicilian Grains,
Fish, Meat, and
Vegetables from a
controlled supply chain*

FIRST COURSES

ROMAN CLASSICS 13.00 / 1-3-7

Carbonara / Cacio & Pepe / Amatriciana / Gricia

SHORT STROZZAPRETI 16.00 / 1-9

Water and Flour Strozzapreti with a white ragù of Cinta Senese pork scented with Orange

PICI WITH THREE TOMATOES 14.00 / 1-3

Water and Flour Pici CBT creamed with Tomato and Basil, Peeled Red Cherry Tomatoes

RAVIOLI 18.00 / 1-3-7

Ravioli filled with Pumpkin creamed in a Pioppini Mushroom sauce, on a bed of Castelmagno fondue and crumbled Amaretto

PAPPARDELLE

PICCHIAPÒ STYLE 16.00 / 1-3-9

A traditional Roman dish made with boiled Almore and beef muscle regenerated with Tomato sauce and Aromatics

BLACK TONNARELLI 18.00 / 1-2-9

Tonnarelli made with Squid Ink dough, creamed with a shrimp bisque, completed with a quenelle of Shrimp Tartare

SEASONAL SOUP 14.00

SECOND COURSES

SAKURA YOZA TAGLIATA

(SLICED MEAT) 30.00

300 g - Served with seared Corn, Salad, Lemon

BEEF FILET 28.00 / 3-8

Beef fillet with a Pistachio crust, purple Potato, and Roman Broccoli

BONELESS CHICKEN THIGH 16.00 / 3

Served with seared Corn, Salad, Lemon

MEAT CUT OF THE DAY

Ask the waiting staff

CHOP 16.00 / 1-7

Veal chop with an herb crust served with Celeriac cream and fennel

CRISPY OCTOPUS 16.00 / 7-8-14

Octopus with sour cream and ginger carrot cream, almond ground with paprika*

SIDE DISHES

Sautéed/ All'Agro (Sour Condiments) Chicory 6.00

Sablè-style Baked Potatoes 6.00 / 1

Vegetable Wok 7.00 / 1-6

Fried Potatoes with Sauces 5.00 / 1



IL PADELLINO

Focaccia made with a mix of stone-ground flours, mixed seeds, and toasted barley. Double cooking: first steamed in a small pan and then in a conventional oven

THE PROTEIN-RICH: PIZZA IN PADELLINO

Salame Cibaria, Pasteurized Egg Cream, Parmesan, Celery 14.00 / 1-3-7-10

Ricotta, Mortadella, Mixed Greens 14.00 / 1-9

Cereal-Crusted Fried Chicken, Mayonnaise, Pickles, Lettuce 14.00 / 3-7-9-10

PIZZA SLICE FROM THE TRAY

Roasted Pork, Melted Cheese, and Mustard 13.00 / 1-7-10

Sautéed Chicory, Confit Tomatoes, and Orange-flavored Olives 10.00 / 1

Roasted Sausage Spinach, and Parmesan 13.00 / 1-7

ROMAN SLICE

Small slice of pizza from a Roman-style tray, made with stone-ground flour hydrated to 90% and kneaded using the Biga technique

MARGHERITA 10.00 / 1-7

Tomato, Fiordilatte cheese, Basil

MARGHERITA BUFFALO MOZZ. 13.00 / 1-7

Tomato, Buffalo Mozzarella, Basil

GRICIA WITH TRUFFLE 25.00 / 1-7

Mozzarella, Cibaria Pecorino, Guanciale, Pecorino Cream, Pepper, Fresh Truffle

NEAPOLITAN 13.00 / 1-4-7-12

Tomato, Fiordilatte cheese, Basil, Anchovies, Oregano

COSACCA 13.00 / 1-7

Peeled Tomato, 30 Month Aged Parmigiano Reggiano, Roman Pecorino, Extra Virgin Olive Oil, Basil

MARINARA GREGORIO 13.00 / 1-4-12

Tomato, Capers, Olives, Oregano, Anchovies, Fermented Black Garlic

CAPRICCIOSA 15.00 / 1-3

Tomato, Buffalo Mozz., Baby Artichoke, 18-Month Aged Parma Ham, Sun-Dried Leccino Olives, Mushrooms, Pasteurized Hen Egg Cream

4 CHEESES PLUS 15.00 / 1-4-7-12

Parmigiano Reggiano, Taleggio, Gorgonzola, Stracchino, Bread Crumbs, Radish

FRASCHETTA 15.00 / 1-3-7-9

Homemade Porchetta, Sweet Provola, Celery, Fennel Mayonnaise

ROMAN BOSCAIOLA 15.00 / 1-7-12

Sausage, Sautéed Mushrooms, Fiordilatte cheese, Mix of Herbs, Pecorino cream

TUNA & ONION 2.0 20.00 / 1-4-7-12

Tuna Carpaccio, Tomato, Buffalo Mozzarella, Braised Leek, Mint

COME IN PEACE DIAVOLA 18.00 / 1-7

Spicy Tomato, Nduja, Spicy Salami, Buffalo Straccetti, Balsamic Herbs

DOUBLE-LAYER SEXY BOMB 16.00 / 1-7

Braised Leek, Potatoes, Mozzarella, Roasted Mortadella

DOUBLE-LAYER MORTAZZA 16.00 / 1-7-9

Mortadella, Burrata

DOUBLE-LAYER VEGAN 16.00 / 7 1-4

Sautéed Chicory, Confit Tomatoes, Olives

DOUBLE-LAYER TORTELLONE 19.00 / 1-4-7

Ricotta, Spinach in Butter, Sage, Anchovy Fillets

**PIZZA
ROMANA**

— 170 g / 32 cm Ø —

Some pizzas on the menu are designed to be served at a lower temperature to ensure the quality of the ingredients, maintaining the cold chain

Service charge 1.50

Water 1 LT 3.00

ALLERGENS

1 - CEREALS CONTAINING GLUTEN

2 - CRUSTACEANS

3 - EGGS

4 - FISH

5 - PEANUTS

6 - SOY

7 - MILK

8 - NUTS

9 - CELERY

10 - MUSTARD

11 - SESAME SEEDS

12 - SULPHUR DIOXIDE AND SULPHITES

13 - LUPINS

14 - MOLLUSCS

***Frozen Product**

Some products are locally subjected to blast chilling
to ensure their quality and safety,
as described in the HACCP procedures in accordance with Reg. EC 852/04.