

FROM 12:00 PM

# GASTRONOMY



**HOMEMADE BREAD** 3.50 / 1-6

**FOCACCIA** 5.00 / 1

## CURED MEATS & CHEESES

**SPANISH SELECTION HAND-CUT** 22.00

*Jamon Iberico de Cebo Senorio de Olivenza*

**ITALIAN CURED MEATS & CHEESES SELECTION** 22.00 / 1-7

**CURED MEATS SELECTION** 15.00 / 1

**CHEESE SELECTION** 16.00 / 7

**HAM WITH MELON** 10.00

## MOZZARELLA 125 G

**BUFFALO**

**MOZZARELLA** 8.00 / 7

*Caseificio Costanzo selection*

- **FRIED** 9.00 / 7  
*Buffalo mozzarella in batter*
- **ALLA CAPRESE** 12.00 / 7-8  
*Buffalo mozzarella, fresh datterino, basil, olives*
- **WITH PROSCIUTTO** 14.00 / 7  
*Buffalo mozzarella, 20 months aged Parma ham*
- **WITH ALICI** 12.00 / 4-7  
*Buffalo mozzarella, Cantabrian Sea anchovies*

## BURRATA 125 G

**BURRATA WITH  
PROSCIUTTO** 14.00 / 7

*Andria's Burrata with 20 months aged Parma ham*

**BURRATA WITH  
DATTERINO** 10.00 / 7

*Andria's Burrata with fresh datterino tomatoes, basil, olives*

**BURRATA  
WITH ALICI** 12.00 / 4-7

*Andria's Burrata with Cantabrian Sea anchovy fillets*

## SALADS (LUNCH ONLY)

**THE FISH** 14.00 / 4

*Smoked salmon, songino lettuce, avocado, orange*

**LA CAESAR** 12.00 / 1-3-4-7-9-10-12

*Lettuce, bread croutons, chicken, pachino tomatoes, Parmesan flakes, caesar*

**THE AVOCADO** 12.00 / 7

*Mixed greens, avocado, melon, feta, cucumbers*

**FROM 5:00 PM**

**KITCHEN**



## STARTER

### GREGORIO APPETIZER 16.00

*A selection of five dishes chosen  
by the Chef* 1-2-3-4-5-6-7-8-9-10-11-12-13-14

### APPETIZERS

**BEEF TARTARE 12.00** / 8-11  
*Beef tartare, avocado, Taggiasca olives, and sesame seeds*

**SALMON TARTARE 14.00** / 7  
*Salmon tartare, mango, ricotta mousse, raspberry sauce*

**CRISPY EGG 12.00** / 1-3-5  
*Crispy egg with asparagus, songino lettuce, licorice powder*

**CODFISH 12.00** / 4-7  
*Whipped cod with hunter's sauce*

## FRIED HOMEMADE DISHES

*Fried foods made with breading of cereals and stale bread, carnaroli rice, pasta from ancient sicilian grains, fish, meat, and vegetables from a controlled supply chain*

**SUPPLÌ AL TELEFONO 3.50** / 1-3-7-9  
*Carnaroli rice, tomato, mozzarella, vegetable mince*

**SUPPLÌ CACIO E PEPE & TUNA TARTARE 9.00** / 1-3-7  
*Spaghettoni, Roman Pecorino, black pepper, butter, lemon tuna tartare*

**CHICKEN ROCHER WITH PEPPERS 8.00** / 1-7  
*Free-range chicken, red peppers, Parmigiano Reggiano*

**CRISPY FRIED PARMIGIANA 8.00** / 1-7-8  
*Eggplant parmigiana, oven-baked, mozzarella, basil, Parmigiano Reggiano*

## FIRST COURSES

### SPECIAL

#### **PACCHERO** 14.00 / 1-7

*Paccheri pasta tossed with basil tomato (low temperature cooked), red and copper peeled datterini tomatoes, and buffalo stracciatella cheese*

#### **CANNELLONE** 14.00 / 1-7-9

*Homemade cannelloni with four types of meat*

#### **SPAGHETTONE** 15.00 / 1-7

*Zucchini flowers, and saffron mixed with buffalo ricotta cheese*

#### **TAGLIOLINO** 16.00 / 1-2-4-8

*Tagliolini pasta with squid and mussels in a basil and walnut pesto*

#### **TORTELLONE** 16.00 / 1-4

*Homemade pasta filled with fish, served with mint zucchini cream and lemon crumble*

### CLASSICS

#### **CARBONARA** 14.00 / 1-3-7

*Hard wheat spaghetti, organic eggs, romano Pecorino, guanciale pork cheek from Amatrice, black pepper*

#### **GRICIA** 14.00 / 1-7

*Hard wheat rigatoni, Pecorino romano, guanciale pork cheek from Amatrice, black pepper*

#### **CACIO E PEPE** 14.00 / 1-7

*Hard heat spaghetti, Pecorino romano, black pepper*

#### **AMATRICIANA** 14.00 / 1-3-7

*Egg tonnarello, guanciale pork cheek from Amatrice, peeled "Gargano" tomato, Pecorino romano*

## CACIO E PEPE YOU & ME

*Spaghetti for two, served directly on the table in a Pecorino cheese wheel to share*

**15.00 per person** / 1-7

## SECOND COURSES

### **THE FILLET** 30.00 / 1-8

*Smoked Danish beef fillet served with potatoes and homemade sauce*

### **LA TAGLIATA** 30.00

*30-day aged Danish beef served with scorched corn*

### **THE THIGH** 16.00 / 3

*Boneless chicken thigh served with seared corn and homemade sauce*

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

*226g hamburger, cheddar, lettuce, and tomatoes, served with potatoes and sauces*

### **THE SQUID** 18.00 / 12-14

*Seared squid, roman-style marinated zucchini, zucchini flowers, and Pecorino romano*

### **FRIED FISH** 18.00 / 1-2-4-8

*Selection of fish with homemade sauce*

## SIDES

### *Jewish style artichoke*

**7.00** / 1-8-11

### *Roman style artichoke*

**7.00** / 8

### *Mixed oven vegetables*

**7.00**

### *Sauteed chicory / Sour*

**6.00**

### *Oven-baked sable potatoes*

**6.00** / 1

### *Vegetable wok*

**7.00** / 1-6

### *French fries with sauces*

**5.00** / 1-8

**FROM 12:00 PM**

**PIZZA**



# CLASSIC ROMAN PIZZA

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 while maintaining the cold chain

## MARGHERITA 10.00 / 1-7

Tomato, fiordilatte, basil

## MARGHERITA WITH BUFALA 13.00 / 1-7

Tomato, buffalo mozzarella, basil

## NEAPOLITAN 13.00 / 1-4-7-12

Tomato, fiordilatte, basil, anchovies, oregano

## MARINARA GREGORIO 13.00 / 1-4-12

Tomato, capers, olives, oregano, anchovies, fermented black garlic

## THE FLOWERS 14.00 / 1-4-7-8

Zucchini flowers, roman zucchini cream, anchovies, fiordilatte, marinated zucchini

## THE EGGPLANT 13.00 / 1-7-8

Tomato, fried eggplant, buffalo mozzarella shred, and basil

## THE SALMON 19.00 / 1-4-7

Smoked salmon, roman zucchini cream, fiordilatte, buffalo mozzarella shred, arugula leaves

## MADE IN ITALY 15.00 / 1-7

Andria's burrata, songino lettuce, fresh datterino tomatoes, olives, basil

## CAPRICCIOSA 15.00 / 1-3-7

Tomato, buffalo mozzarella, baby artichokes, 18 months Bassiano ham, dehydrated Leccino olives, mushrooms, egg yolk zabaglione

## FOUR CHEESES 15.00 / 1-4-7-12

Radicchio and gorgonzola cream, grana flakes, fiordilatte, taleggio, and crumbled breadcrumbs

## BOSCAIOLA A ROMA 16.00 / 1-7-12

Sausage, sautéed mushrooms, fiordilatte, and chopped parsley

## THE TUNA 16.00 / 1-4-7

Tuna tartare, tomato, buffalo mozzarella shreds, stewed leeks, and mint

## DIAVOLA COME IN PEACE 15.00 / 1-7

Tomato, spicy salami, buffalo mozzarella shreds

## THE POTATO 14.00 / 1-7

Yellow potato, purple potato, fiordilatte, and onion reduction





**GREGORIAMISÙ 8.00 / 1-2**

*Traditional Tiramisù*

**THE GREEDY 8.00 / 1-3-7**

*Milk cream ice cream cup, Nutella, and whipped cream*

**SWEET EARTH 8.00 / 1-3-7**

*Caramel mou and mint cheesecake, chocolate soil, and brownies*

**DROWN ME 7.00 / 1-3-7**

*Crunchy homemade cantucci to drown in zabaglione cream*

**THE DECONSTRUCTED 8.00 / 1-3-7**

*Deconstructed fruit tart with pastry cream*

**RASPBERRY BLOSSOM 8.00 / 1-3-7**

*Semi-frozen cream and raspberries, lime zest, and meringue*

**ARTISAN ICE CREAM 3.00 per flavor / 1-3-5-6-7-8-11-12**

*Selection of artisanal ice cream, ask the service staff*

*Service charge* **2.00**

*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**

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### ***\*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.