



password

Bread 2,00 €

## ON REQUEST WE SERVE GLUTEN-FREE PASTA AND PIZZAS

- ✓ vegetarian dish
- \* frozen product
- product in jar



## THE TASTES OF ITALIAN TRADITION AND ROMAN CUISINE



For any information on substances and allergens, you can consult the specific list

### Allergens list

- |               |                    |
|---------------|--------------------|
| 1 Cereals     | 8 Fruits in shell  |
| 2 Crustaceans | 9 Celery           |
| 3 Eggs        | 10 Mustard         |
| 4 Fish        | 11 Sesame          |
| 5 Peanuts     | 12 Sulphur dioxide |
| 6 Soy         | 13 Lupine          |
| 7 Milk        | 14 Molluscs        |

for more information, ask the staff

### STARTERS

- 1-7 Bruschetta with tomatoes, mozzarella and basil 3,50 € ✓
- 1-8 Bruschetta of Roman tradition (*lettuce, raisins, pinenuts, blackolives*) 4,00 €  
'Gran composta' of grilled vegetables, courgettes, aubergines, peppers and chicory 14,50 € ✓
- 12 Beef carpaccio from Trentino (*rocket, parmesan, balsamic vinegar, extra virgin oil*) 18,00 € ✗
- 14 Sautéed mussels 15,00 €
- 1-3-4 Fried anchovies\* with caramelized onions 8,00 €
- 1-7 Focaccia with raw ham and mozzarella 10,00 €

### THE PLATTERS OF SANTA MARIA

- 1-7-8-12 Cured meats, cheeses and honey with focaccia 27,50 €
- 1-7-12 Cured meats on bruschetta with extra virgin olive oil 15,50 €
- 1-7-8 Cheeses with pears, walnuts and honey 15,50 € ✓

### FIRST COURSES

- 1 Spaghetti with tomato and basil 9,00 € ✓
- 1-7-8 Spaghetti with walnut pesto, ricotta, radicchio and Grana Padano cheese 14,50 € ✓
- 1-3-4-7-8 Ricotta ravioli with creamed cod\* cream flavored with sage, raisins and honey with crunchy onion rings 14,50 €
- 1-3-7 Ricotta ravioli with tomato sauce and basil 15,50 € ✓
- 1-14 Spaghetti with clams 19,50 €
- 1-3-14 Spaghetti with seafood\* 21,50 €
- 1-2-3 Tagliolini with lobster\* 25,50 €
- 1-3-7 Fettuccine with bolognese sauce 14,50 €
- 1-3-7-9 Lasagna 14,00 €

#### House specialties

- 1-4 Spaghetti alla mollica (*garlic, oil, chili, anchovies and bread crumb*) 16,00 €

### FIRST COURSES OF ROMAN CUISINE

- 1-3-7-12 Carbonara - *spaghetti creamed with Pecorino Romano cheese, eggs and crispy pork cheek* 14,00 €
- 1-7-12 Amatriciana - *rigatoni pasta with fresh tomato, crispy pork cheek and Pecorino Romano* 14,00 €
- 1-7 Cacio e pepe - (*cheese and pepper*) *rigatoni with Pecorino Romano and black pepper* 14,00 €
- 1-7-12 Gricia - *rigatoni with crispy pork cheek and Pecorino Romano* 14,00 €

### RISOTTOS

- 12 Risotto with porcini mushrooms ◦ 21,00 €
- 2-7-12 Risotto with scampi\* 22,00 €
- 2-4-14 Risotto with seafood\* 22,00 €

### TRADITIONAL SOUPS

- 1-9 Vegetable soup\* with rice or pasta 13,00 € ✓
- 1-12 Onion soup ◦ with toasted bread with extra virgin olive oil 13,00 €

IN THIS EATERY THE MENUS ARE DISINFECTED AND SANITIZED AFTER EACH USE

Raw materials - Some fresh products, as well as fishery products administered raw, are subjected to rapid temperature reduction to guarantee quality and safety.

### MENU SANTA MARIA

27,00 €

1-7 Bruschetta with tomato

Trio of first courses:

1-3-7-12 Carbonara, 1-7 Cacio e pepe, 1-7-12 Amatriciana

9 Lamb\* with baked potatoes

Coffee, Water 0,5 or 12 Glass of wine

### MENU ROMAN

28,00 €

1-8 Bruschetta with romaine lettuce

Tasting of: 1-8 Rack of pork ribs,

1-8 Beef Cheek\* with potatoes,

Porchetta chicken rolls

Coffee, Water 0,5 or 12 Glass of wine

### MENU PORETTI

18,00 €

1-7 Bruschetta with tomato

1-7 Pizza (the traditional)

1-12 Mug of beer (0,4 lt)

### CHILDREN'S MENU

*we pamper children*

1 Pasta with tomato sauce 4,00 €

1-7 Pizza Margherita 4,00 €

Chicken with french fries\* 6,00 €

1-11 Hamburger with french fries\* 6,00 €

French fries\* 2,00 €

SALADS

our salads are served in a bowl of pizza dough

- 1-3-12 Caesar - *crispy pork cheek, lettuce hearts, Casear sauce, toasted bread and Parmigiano cheese* 15,50 €
- 1-7 Greek salad - *tomato, lettuce, Greek feta cheese, oregano, red onion, cucumber and olives* 13,50 €
- 1-4-7 Mediterranean - *lettuce, tomatoes, mozzarella, rocket, olives, capers and tuna* 15,50 €
- 1-4-7 Cretan frisella - *frisella, tomatoes, olives, capers, onion, feta and anchovies* 10,50 €
- the classic, on the plate*
- 1-7 Caprese salad - *mozzarella, red tomato and basil* 14,50 €

FISH

- 1-14 Fried squid \* 20,50 €
- 4-7 Saint Peter fish fillet \* on mashed potatoes and gorgonzola 24,00 €  
*(parmesan, potatoes, gorgonzola cheese, oil, salt)*
- 1-4 Redfish fillet \* in a zucchini crust and potatoes 24,00 €
- 14 Grilled octopus \* with vegetables and chickpeas cream 21,50 €
- 4 Citrus-flavored swordfish steak \* served with fennel, olive and orange salad 22,50 €
- 2-4-12-14 Seafood Grill \* *(squid, prawns, scampi, redfish fillet)* 30,00 €

MEAT AND SECOND COURSES

Our selected meats come exclusively from the old Roman butcher *Minozzi*, since 1944

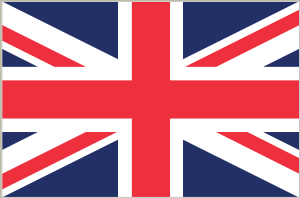
- 1-3 Chicken cutlet Santa Maria with french fries \* 19,50 €
- Grilled beef steak with roast potatoes 25,00 €
- Tagliata of beef tomatoes and rocket 26,00 €
- 12 Tagliata of beef with porcini mushrooms 28,00 €
- Grilled chicken breast with french fries \* 19,00 €
- 9-12 Beef cheek \* with celery, carrots, onions, red wine, thyme, marjoram and rosemary 24,00 €
- Glazed pork ribs *(low temperature cooking)* with grilled radicchio and baked potatoes 24,00 €
- 7 Veal shank with marrow sauce and cauliflower and parmesan puree 24,00 €
- 9 Roast lamb \* with potatoes 24,50 €

SANTA MARIA BURGER

- 1-3-11-12 Beef burger \* 280 gr  
*with tomatoes, icebergs, caramelized red onion and crispy bacon* 19,00 €

CLASSIC SIDE DISHES

- Roast potatoes with rosemary 6,00 €
- Mixed salad *(rocket, lettuce and carrots)* 6,00 €
- Cooked vegetables \* 6,00 €
- French fries \* 6,00 €
- Chicory \* with garlic, oil and chilli 6,00 €
- 7 Buttered spinach \* 6,00 €
- Mixed grilled vegetables 7,00 €



PIZZE

Traditional

surcharge of 2 euro for gluten-free

- 1-7 Margherita - *tomato, mozzarella and basil* 8,50 € ✓
- 1-4-7 Napoletana - *tomato, mozzarella and anchovies* 9,50 €
- 1-7 Funghi - *tomato, mozzarella and mushrooms* 13,00 € ✓
- 1-3-7-12 Capricciosa  
*tomato, mozzarella, ham, mushrooms, artichokes, olives, eggs* 14,50 €
- 1-7 Four cheeses  
*brie, mozzarella, fontina and Parmesan cheese* 14,00 € ✓
- 1-7-12 Diavola - *spicy salami, mozzarella and tomato* 13,50 €
- 1-7 Vegetariana - *grilled and cooked vegetables and mozzarella* 12,50 € ✓
- 1-4 Tuna and onion 13,50 €
- 1-7 Pizza alla Norcina - *mozzarella, mushrooms and sausage* 14,50 €

Specials

- 1-7 Rich and Good *(surcharge of 2 euro for gluten-free)* 14,00 €
- 1-7 Roman traditional “Calzone”  
*with cooked ham and mozzarella* 17,50 €
- 1-7 La Quadrata - *stuffed pizza with the flavors of Rome - Amatriciana, Cacio e pepe, Carbonara, Gricia (pizza for 2 people)* 25,00 €

DRINKS

- 12 Glass of white or red wine 5,00 €
- 12 Wine 0.375 cl 8,00 €
- 12 Wine 0.750 cl 15,00 €
- Water 0,50 lt 2,50 €
- Water 1 lt 4,00 €
- 1-12 Draught beer *light or dark* 0,2cl 4,00 €
- 1-12 Draught beer *light or dark* 0,4cl 6,00 €
- 1-12 Draught beer *light or dark* 1lt 11,00 €
- Small drink 0,2 cl 4,50 €
- Large drink 0,4 cl 6,00 €
- 1-12 Craft beer 6,50 €
- Fresh orange juice  
*small* 6,00 € *medium* 8,00 € *large* 10,00 €
- Fresh pomegranate juice  
*small* 8,00 € *medium* 10,00 € *large* 12,00 €
- Coffee 2,50 €    Liquors 6,00 €
- Cocktails 11,00 €
- Coffee with alcohol 4,00 €

The selection of Santa Maria liqueurs is very varied and of the highest quality. Ask for the full list to the waiter

IRISH COFFEE 8,00 €

Some wines, vinegars, and beers may contain sulfites. Ask the staff.

DESSERTS *single portion*

- 1-3-7 Tiramisù - *of the house with mascarpone* 7,00 €
- 1-3-7 Nuvola - *biscuit dough, white chocolate cream and dark chocolate, cocoa and milk cream biscuits* 7,00 €
- 1-3-7 Pellecchiella - *chocolate sponge cake filled with a light mascarpone mousse, orange and apricot pulp* 7,00 €
- 1-3-7 Cheese cake with berries - *biscuit dough with mascarpone cream covered with berries* 7,00 €
- 1-3-7-8 Manila - *cocoa biscuits filled with coconut ricotta cream and hazelnut and cocoa cream* 7,00 €
- 1-3-7 Sphere dessert - *sponge cake with creamy dark chocolate* 7,00 €
- 1-3-7-8 Creamy pistachio - *pistachio and almond biscuit, filled with white chocolate cream and pistachio from Sicily* 7,00 €

GLUTEN FREE

- 1-3-6-8 Sheep ricotta with pear lightened with cream and Williams pears between two hazelnut biscuits 7,00 €
- 1-3-6 Tiramisù gluten and lactose free 7,00 €

THE ARTISANS TART

- 1-3-7 The house tart 6,00 €

ICE CREAM AND FRUIT

- 3-7 Santa Maria Cup *(fresh fruit and ice cream)* 10,00 €
- 3-7 Cup of ice cream  
*(cream, chocolate, strawberry, lemon)* 7,00 €
- 7 Seasonal strawberries  
*(with lemon or cream or ice cream)* 8,00 €
- 7 Mixed fruit salad 7,00 €
- 7 Lemon sorbet 5,00 €

Our ice creams are made with raw materials at km 0, free of additives and preservatives, pasteurized, rich in fiber and vitamins with a low percentage of sugars and contain fresh fruit pulp