



password

Bread 2,00 €

ON REQUEST WE SERVE GLUTEN-FREE PASTA AND PIZZAS

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



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

THE TASTES OF ITALIAN TRADITION AND ROMAN CUISINE



STARTERS

- 1-7 Supplì - Rice croquette with tomato, filled with mozzarella and deep-fried 3,50 € each
- 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 15,00 € ✓
- 12 Beef carpaccio from Trentino (rocket, parmesan, balsamic vinegar, extra virgin oil) 18,50 €
- 14 Sautéed mussels 16,00 €
- 1-3-4 Fried anchovies* with caramelized onions 9,00 €
- 1-7 Focaccia with raw ham and mozzarella 11,00 €

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 9,50 € ✓
- 1-7-8 Spaghetti with basil pesto 14,50 € ✓
- 1-3-4-7-8 Ricotta ravioli with creamed cod* cream flavored with sage, raisins and honey with crunchy onion rings 16,50 €
- 1-3-7 Ricotta ravioli with tomato sauce and basil 15,50 € ✓
- 1-14 Spaghetti with clams 22,00 €
- 1-3-14 Spaghetti with seafood* 22,50 €
- 1-2-3 Tagliolini with lobster* 27,00 €
- 1-3-7 Fettuccine with bolognese sauce 15,00 €
- 1-3-7-9 Lasagna 15,00 €

House specialties

- 1-4 Spaghetti alla mollica (garlic, oil, chili, anchovies and bread crumb) 16,50 €

FIRST COURSES OF ROMAN CUISINE

- 1-3-7-12 Carbonara - spaghetti creamed with Pecorino Romano cheese, eggs and crispy pork cheek 14,50 €
- 1-7-12 Amatriciana - rigatoni pasta with fresh tomato, crispy pork cheek and Pecorino Romano 14,50 €
- 1-7 Cacio e pepe - (cheese and pepper) rigatoni with Pecorino Romano and black pepper 14,50 €
- 1-7-12 Gricia - rigatoni with crispy pork cheek and Pecorino Romano 14,50 €

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 €

MENU SANTA MARIA

28,00 €

- 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

29,00 €

- 1-8 Bruschetta with romaine lettuce
- Tasting of: 1-8 Beef cheek* with red wine,
- Baked lamb with potatoes,
- Glazed pork ribs
- Coffee, Water 0,5 or 12 Glass of wine

MENU PORETTI

19,00 €

- 1-7 Bruschetta with tomato
- 1-7 Pizza (the traditional)
- 1-12 Mug of beer (0,4 lt)

MENU' APERITIF

A platter to choose from:

- 1-7-12 Cured meats on bruschetta with extra virgin olive oil - or -
- 1-7-8 Cheeses with pears, walnuts and honey
- With a Lursia italian beverage of your choice (chinotto/lemonade/soda) - or -
- a 0.2 cl Poretti beer

18,00 €

- With a cocktail of your choice (gin tonic/mojito/vodka lemon) - or - a 0.4 cl Poretti beer

23,00 €

CHILDREN'S MENU

we pamper children

- 1 Pasta with tomato sauce 5,00 €
- 1-7 Pizza Margherita 5,00 €
- 1-11 Hamburger with french fries* 7,00 €
- French fries* 3,00 €

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.

SALADS

our salads are served in a bowl of pizza dough

- 1-3-12 Caesar - *crispy bacon, chicken, lettuce hearts, Caesar sauce and parmesan* 16,50 €
- 1-7 Greek salad - *tomato, lettuce, Greek feta cheese, oregano, red onion, cucumber and olives* 14,50 €
- 1-4-7 Mediterranean - *lettuce, tomatoes, mozzarella, rocket, olives, capers and tuna* 16,50 €
- 1-4-7 Cretan frisella - *frisella, tomatoes, olives, capers, onion, feta and anchovies* 11,00 €
- 4-12 Salmon - *lettuce, rocket, yellow tomatoes, salmon, black sesame and Caesar sauce* 17,50 €

the classic, on the plate

- 1-7 Caprese salad - *mozzarella, red tomato and basil* 16,00 €

FISH

- 1-14 Fried squid* 21,50 €
- 4-7 Cod* with tomato, capers and olives 25,00 €
- 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 26,00 €
- Tagliata of beef tomatoes and rocket 27,00 €
- 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 26,00 €

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 6,50 €
- Mixed salad (*rocket, lettuce and carrots*) 6,50 €
- Cooked vegetables* 6,50 €
- French fries* 6,50 €
- Chicory* with garlic, oil and chilli 6,50 €
- 7 Buttered spinach* 6,50 €
- Mixed grilled vegetables 7,50 €



PIZZE

Traditional

surcharge of 2 euro for gluten-free

- 1-7 Margherita - *tomato, mozzarella and basil* 9,00 € ✓
- 1-4-7 Napoletana - *tomato, mozzarella and anchovies* 10,00 €
- 1-7 Funghi - *tomato, mozzarella and mushrooms* 13,50 € ✓
- 1-3-7-12 Capricciosa
tomato, mozzarella, ham, mushrooms, artichokes, olives, eggs 15,00 €
- 1-7 Four cheeses
brie, mozzarella, fontina and Parmesan cheese 14,50 € ✓
- 1-7-12 Diavola - *spicy salami, mozzarella and tomato* 14,00 €
- 1-7 Vegetariana - *grilled and cooked vegetables and mozzarella* 13,50 € ✓
- 1-4 Tuna and onion 14,00 €
- 1-7 Pizza alla Norcina - *mozzarella, mushrooms and sausage* 14,50 €

Specials

- 1-7 Rich and Good (*surcharge of 2 euro for gluten-free*)
mozzarella, cherry tomatoes, parmesan, raw ham and rocket 15,00 €
- 1-7 Roman traditional "Calzone"
with cooked ham and mozzarella 18,00 €
- 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 wine *white or red* 5,00 €
- 12 Wine *0.375 cl - 9,00 € 0.750 cl - 16,00 €*
- Water *0,50 lt - 2,50 € 1 lt - 4,00 €*
- 1-12 Draught beers
- Brewery Angelo Poretti
- lager - *small 0,2 cl* 4,00 €
- lager - *medium 0,4 cl* 6,00 €
- lager - *large 1lt.* 11,00 €
- Grimbergen Abbey
- amber - *small 0,25 cl* 5,00 €
- amber - *medium 0,5 cl* 7,50 €
- amber - *large 1lt.* 14,00 €
- Brewery Angelo Poretti
- ipa - *small 0,2 cl* 4,50 €
- ipa - *medium 0,4 cl* 6,50 €
- ipa - *large 1lt.* 13,00 €
- Drink *0,2 cl - 4,50 € 0,4 cl - 6,00 €*
- 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* 7,50 €
- 1-3-7 Nuvola - *biscuit dough, white chocolate cream and dark chocolate, cocoa and milk cream biscuits* 7,50 €
- 1-3-7 Pellecchiella - *chocolate sponge cake filled with a light mascarpone mousse, orange and apricot pulp* 7,50 €
- 1-3-7 Cheese cake with berries - *biscuit dough with mascarpone cream covered with berries* 7,50 €
- 1-3-7-8 Manila - *cocoa biscuits filled with coconut ricotta cream and hazelnut and cocoa cream* 7,50 €
- 1-3-7 Sphere dessert - *sponge cake with creamy dark chocolate* 7,50 €
- 1-3-7-8 Creamy pistachio - *pistachio and almond biscuit, filled with white chocolate cream and pistachio from Sicily* 7,50 €

GLUTEN FREE

- 1-3-6-8 Sheep ricotta with pear lightened with cream and Williams pears between two hazelnut biscuits 7,50 €
- 1-3-6 Tiramisù gluten and lactose free 7,50 €

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