



Bread 2,00

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

- vegetarian dish
- aseptic



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        |

## THE TASTES OF ITALIAN TRADITION AND ROMAN CUISINE



### STARTERS

- 1-7 Bruschetta with tomatoes, mozzarella and basil 3,50
- 1-8 Bruschetta of Roman tradition (*lettuce, raisins, pinenuts, blackolives*) 4
- 'Gran composta' of grilled vegetables, courgettes, aubergines, peppers and chicory 13,50
- Beef carpaccio from Trentino (*rocket, parmesan, balsamic vinegar, extra virgin oil*) 17
- 4 Sautéed mussels 14
- 3-4-5 Fried anchovies with caramelized onions 7
- 7 Focaccia with raw ham and mozzarella 9

### THE PLATTERS OF SANTA MARIA

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

### FIRST COURSES

- 1 Spaghetti with tomato and basil 9
- 3 Tonnarelli water and flour with yellow lentil cream and artichokes 14 (*onion, thyme, rosemary, sage, oil, mint, garlic, lentils and artichokes*)
- 1-3 Tonnarelli water and flour with zucchini, mint and provolone 14
- 1-14 Ravioli with ricotta and spinach 15
- 1-3-4-14 Spaghetti with clams 19
- 1-2-3 Spaghetti with seafood\* 21
- 1-3-9 Tagliolini with lobster\* 25
- 1-3-7-9 Fettuccine with bolognese sauce 14
- Lasagna 13,50

#### House specialties

- 1-4 Spaghetti alla mollica (*garlic, oil, chili, anchovies and bread crumb*) 15

### FIRST COURSES OF ROMAN CUISINE

- 1-3-7 Carbonara - *spaghetti creamed with Pecorino Romano cheese, eggs and crispy pork cheek* 13,50
- 1-7 Amatriciana - *rigatoni pasta with fresh tomato, crispy pork cheek and Pecorino Romano* 13,50
- 1-7 Cacio e pepe - (*cheese and pepper*) *rigatoni with 12-month Pecorino and black pepper* 13,50
- 1-7 Gricia - *rigatoni with crispy pork cheek and Pecorino Romano* 13,50

### RISOTTOS

- Risotto with porcini mushrooms 21
- 2-7 Risotto with scampi\* 22
- 2-4-14 Risotto with seafood\* 22

### TRADITIONAL SOUPS

- 1-3 Vegetable soup\* with rice or pasta 13
- 1-3 Onion soup with toasted bread with extra virgin olive oil 13

### MENU SANTA MARIA

25

- Bruschetta with tomato
- 1-3-7 Trio of first courses:  
Carbonara, Cacio e pepe, Amatriciana
- Lamb with baked potatoes
- Coffee, Water 0,5 or Glass of wine



### MENU ROMAN

26

- 1-8 Bruschetta with romaine lettuce
- Tasting of: Rack of pork ribs,  
Roast lamb with potatoes,  
Porchetta chicken rolls
- Coffee, Water 0,5 or Glass of wine



### MENU PORETTI

17

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



### CHILDREN'S MENU

*we pamper children*

- 1 Pasta with tomato sauce 4
- 1-7 Pizza Margherita 4
- Chicken with french fries \*6
- 1-11 Hamburger (F) with french fries \* 6
- French fries \* 2

\* if not available fresh, the product may be frozen  
(F) Flash-frozen

## SALADS

*our salads are served in a bowl of pizza dough*


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

## FISH

- 4-14 Fried squid 20
- 2-4-14 Sea bass fillet on mashed potatoes and gorgonzola 23  
*(parmesan, potatoes, gorgonzola, oil, salt, sea bass)*
- 4 Grilled octopus \* with vegetables and chickpea cream 21
- 2-4-14 Sicilian swordfish rolls with salmory, oil emulsion and lemon 22  
*(Parmesan, pecorino cheese, breadcrumbs, parsley, garlic, salt, pepper, capers, tomatoes)*
- 4 Seafood Grill (*squid, prawns, scampi, sea bass fillet*) 29

## 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
- Grilled beef steak with roast potatoes 24
- Tagliata of beef tomatoes and rocket 25
- Tagliata of beef with porcini mushrooms 27 
- Grilled chicken breast with french fries\* 18
- 9 Beef cheek with celery, carrots, onions, red wine, thyme, marjoram and rosemary 23
- 1-10-7 Lamb in bread crust - *with carrots, onions, red wine, thyme, marjoram and rosemary* 23
- Porchetto chicken roll - *chicken, lard, thyme, sage, rosemary, marjoram* 24
- 9 Roast lamb with potatoes 24

## SANTA MARIA BURGER

- 1-11 Santa Maria beef burger (F) 280 gr  
*with tomatoes, icebergs, caramelized red onion and crispy bacon* 18

## CLASSIC SIDE DISHES

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



## 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* 12 ✓
- 1-3-7 Capricciosa  
*tomato, mozzarella, ham, mushrooms, artichokes, olives, eggs* 14
- 1-7 Four cheeses  
*brie, mozzarella, fontina and Parmesan cheese* 13 ✓
- 1-7 Diavola - *spicy salami, mozzarella and tomato* 13
- 1-7 Vegetariana - *grilled and cooked vegetables and mozzarella* 12 ✓
- 1-4 Tuna and onion 13
- 1-7 Pizza alla Norcina - *mozzarella, mushrooms and sausage* 14

### Specials

*surcharge of 2 euro for gluten-free*

- 1-7 Rich and Good  
*mozzarella, cherry tomatoes, parmesan, raw ham and rocket* 13
- 1-7 Roman traditional "Calzone"  
*with cooked ham and mozzarella* 17

## DRINKS

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

**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

## DESSERTS *single portion*

- 7 Tiramisù - *of the house with mascarpone* 7
- 7 Nuvola - *biscuit dough, white chocolate cream and dark chocolate, cocoa and milk cream biscuits* 7
- 7 Pellecchiella - *chocolate sponge cake filled with a light mascarpone mousse, scented with orange and apricot pulp* 7
- 7 Cheese cake with berries - *biscuit dough with mascarpone cream covered with berries* 7
- 7 Manila - *cocoa biscuits filled with coconut ricotta cream and hazelnut and cocoa cream* 7
- 7 Sphere dessert - *sponge cake with creamy dark chocolate* 7
- 7 Creamy pistachio - *pistachio and almond biscuit, filled with white chocolate cream and pistachio from Sicily* 7
- 7 Desserts Santa Maria - *souffle with a warm heart of fine chocolate* 7

## GLUTEN FREE

- 7 Ricotta and sheep peraricotta lightened with cream and Williams pears between two hazelnut biscuits 7
- 7 Tiramisù gluten and lactose free 7

## THE ARTISANS TART

- 7 The house tart 6

## ICE CREAM AND FRUIT

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

*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*