



Bread 1.50  
Service 15%

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

✓ vegetarian dish



*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, pine nuts, black olives*) 4
- bresaola petals on raw rocket and flakes of Parmesan cheese 12
- 'Gran composta' of grilled vegetables, courgettes, aubergines, peppers and chicory 12 ✓
- 4 baby squid alla Luciana \* 13
- 14 sautéed mussels 12,50
- 4 warm turbot carpaccio with diced tomato, thyme and lemon 14
- 3-7-8 gluten-free mortadella rolls with melted cheeses (*Parmesan, mozzarella and Pecorino*) 10
- 8-9 beef rolls with rocket, cherry tomatoes and Grana cheese 12

### FIRST COURSES

- 1 spaghetti with tomato and basil 8
- 1-3 gnocchi with vegetables 11 ✓
- 1-3 fettuccine with porcini mushrooms (*aseptic*) 16
- 1-3-7 ravioli with ricotta and spinach 12,50
- 1-14 spaghetti with clams 15
- 1-2-4-14 spaghetti with seafood\* 18
- 1-2-3 tagliolini with lobster\* 21
- 1-3-9 fettuccine with bolognese sauce 12
- 1-3-7-9 lasagna 12

#### *House specialties*

- 1-4 spaghetti alla mollica garlic, oil, chilli, anchovies and bread crumb 12

### RISOTTOS

- risotto with porcini mushrooms (*aseptic*) 16
- 2-7 risotto with scampi\* 19
- 2-4-14 risotto with seafood\* 18

### FIRST COURSES OF ROMAN CUISINE

- 1-3-7 carbonara *spaghetti creamed with Pecorino Romano cheese, eggs and crispy pork cheek* 11
- 1-7 amatriciana *mezze maniche pasta with fresh tomato, crispy pork cheek, Pecorino Romano* 11
- 1-7 cacio e pepe (*cheese and pepper*) *rigatoni with 12-month Pecorino and black pepper* 11
- 1-7 gricia *rigatoni with crispy pork cheek and Pecorino Romano* 11

### TRADITIONAL SOUPS

- 1-3 pasta and beans 11,50
- 1-3 pasta and chickpeas 11
- 1-3 vegetable soup\* with rice or pasta 10,50 ✓

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

### THE PLATTERS OF SANTA MARIA

*our cured meats come from the old artisan pork butcher Cecchini in Via Merulana since 1930*

- 1-8 cured meats, cheeses and honey with focaccia 24
- 1-8 cured meats on bruschetta with extra virgin olive oil 13
- 8 Cheeses with pears, walnuts and honey 13

**SANTA MARIA MENU**

21

1 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



**ROMAN MENU**

22

1-8 bruschetta with romaine lettuce  
Tasting of: chicken chasseur,  
roast lamb with potatoes, 8-9 Roman beef rolls  
coffee, water 0,5 or glass of wine



**PORETTI MENU**

15

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 (A) with french fries \* 6  
french fries \* 2

## 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* 13  
 1-7 greek salad *tomato, lettuce, Greek feta cheese, oregano, red onion, cucumber and olives* 10  
 1-7 mediterranean *lettuce, tomatoes, mozzarella, rocket, olives, capers and tuna* 11  
*the classic, on the plate*  
 7 caprese salad *mozzarella, red tomato and basil* 11,50

## FISH

- 4 octopus\* and potatoes with cherry tomatoes and rocket 16  
 4-8 swordfish\* *alla siciliana*, fresh cherry tomatoes, capers, black olives, oregano 18,50  
 4-14 grilled fish, slice of swordfish, squid, shrimps and prawns\* 24  
 2-4-14 fillet of sea bass *all'amalfitana* with seafood\* and cherry tomatoes 18  
 1-4 fried squid\* 16

## 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 16  
 grilled beef steak with roast potatoes 19,50  
 tagliata of beef tomatoes and rocket 21  
 tagliata of beef with porcini mushrooms (*aseptic*) 23  
 grilled chicken breast with French fries\* 14,50

## SECOND COURSES OF ROMAN CUISINE

- 8-9 roman-style beef rolls 17 (*traditional recipe of ancient Roman cuisine*)  
 chicken *chasseur* with potatoes 15  
 roast lamb with potatoes 20

## SANTA MARIA BURGER

- 1-11 Santa Maria beef burger (A) 280 g *with tomatoes, iceberg lettuce, sweet and sour red onion and crispy pork cheek* 14  
 1-3-7-9 Veg burger *quinoa, potatoes, carrots with parsley, tofu, soybeans, bean sprouts and green sauce* 13 ✓

## CLASSIC SIDE DISHES

- Roast potatoes with rosemary 5  
 Mixed salad rocket, lettuce and carrots 5  
 Cooked vegetables\* 5  
 French fries\* 5  
 Chicory\* garlic, oil and chilli 5  
 7 Buttered spinach\* 5  
 Mixed grilled vegetables 5



## PIZZAS

*traditional*  
 surcharge of 2 euro for gluten-free

- 1-7 margherita *tomato, mozzarella and basil* 7 ✓  
 1-4-7 neapolitan *tomato, mozzarella and anchovies* 8  
 1-7 mushroom *tomato, mozzarella and mushrooms* 9,50 ✓  
 1-3-7 capricciosa *tomato, mozzarella, ham, mushrooms, artichokes, olives, eggs* 10  
 1-7 four cheese *brie, mozzarella, fontina and Parmesan cheese* 10 ✓  
 1-7 diavola *spicy salami, mozzarella and tomato* 10  
 1-7 vegetarian *grilled and cooked vegetables and mozzarella* 12 ✓  
 1-4 tuna and onion 13

*specials*  
 surcharge of 2 euro for gluten-free

- 1-7 rich and good *mozzarella, cherry tomatoes, parmesan, ham and rocket* 14  
 1-7-8 santa maria *focaccia with mortadella, buffalo mozzarella and pistachios* 13  
 1-2-4-14 seafood\* 15  
 1 bresaola and rocket *rocket, bresaola, parmesan and cherry tomatoes* 13

## DESSERTS

*single portion*

- 7 homemade tiramisu 7  
 1-7 sicilian cannolo 7  
 dark chocolate pyramid 7  
 1-7 ricotta and pear pie 7  
 1-7 ricotta and chocolate pie 7  
 1-7 strawberry cheesecake 7  
 7 pistachio and ricotta cylinder 7  
 chocolate and rum dome 7  
**HOMEMADE CAKES**  
 1-7 ricotta and chocolate cake 5  
 1-7 pear and nutella cake 5  
 1-7 grandmother's cake with cream and pine nuts 5  
 1 apple pie 5  
 1 tarts 5  
**ICE CREAM AND FRUIT**  
 7 Santa Maria cup *fresh fruit and cream ice cream* 10  
 7 ice cream cup 6  
 7 seasonal strawberries (*with lemon or ice-cream*) 7  
 mixed fruit salad 7

## DRINKS

- Glass of white or red wine 3,50  
 Wine 0,375 cl 6,50  
 Wine 0,750 cl 12  
 Water 0,50 lt 2  
 Water 1 lt 3,50  
 Draught beer (*light or dark*) 0,2 3,50  
 Draught beer (*light or dark*) 0,4 5  
 Draught beer (*light or dark*) 1 lt 10  
 Small drink 0,2 3,50  
 Large drink 0,4 5  
 Craft beer 7  
 Fresh orange juice (*small*) 5 (*medium*) 7 (*large*) 9  
 Fresh pomegranate juice (*small*) 6 (*medium*) 8 (*large*) 10  
 Coffee 2,50 Liquors 5,50 Cocktails 9

IRISH COFFEE 8

