



LA FRASCHETTA

DI PORTA PORTESE



**We strive to be as quick as possible,
but if you have to wait a little longer,
trust me, it's a good thing,
since we prepare everything right away.**

(Allergens)

In this restaurant we serve still and carbonated treated drinking water.
Please inform the staff of any intolerances or allergies before ordering.
In use blast chiller. Frozen products indicated with an asterisk*.

During preparations in the kitchen cross-contamination
cannot be excluded. Therefore,
our dishes may contain the following allergenic substances
in accordance with reg. Eu
1169/11, highlighted in the menu with the numerical legend indicated:

1. Cereals containing gluten, namely: wheat (such as spelt and khorasan wheat), rye, barley, oats or their hybridised strains, and products thereof;
2. Crustaceans and products thereof;
3. Eggs and products thereof;
4. Fish and products thereof;
5. Peanuts and products thereof;
6. Soybeans and products thereof;
7. Milk and products thereof (including lactose);
8. Nuts, namely: almonds, hazelnuts, walnuts, cashews, pecan nuts, brazil nuts, pistachio nuts, macadamia or queensland nuts, and products thereof, except for nuts used for making alcoholic distillates including ethyl alcohol of agricultural origin;
9. Celery and products thereof;
10. Mustard and products thereof;
11. Sesame seeds and products thereof;
12. Sulphur dioxide and sulphites at concentrations of more than 10 mg/kg or 10 mg/litre in terms of the total so 2 which are to be calculated for products as proposed ready for consumption or as reconstituted according to the instructions of the manufacturers;
13. Lupin and products thereof;
14. Molluscs and products thereof.



TO BEGIN WITH

Stuzzico (1, 7, 3, 8)

mix of cold cuts, roasted pork, spiced pork strips, cheeses,
pickles for one person

€12

Antipasto della frascetta (1, 3, 7, 8)

mix of cold cuts, roasted pork, spiced pork strips, cheeses,
pickles for 2 people

€20

FOR 2
PEOPLE

Bruschette miste (1, 7, 3, 8)

5 pcs with sauces depending on the season

€10

Prosciutto e bufala (7)

ham and buffalo mozzarella

€12

Caprese con bufala (7)

tomato and buffalo mozzarella

€12

Lingotto cacio e pepe* (1, 3, 7)

fried pasta "ball" with sheep cheese and black pepper

5€ pt





Porchetta di Ariccia IGP

Porchetta al piatto con focaccia e lardo (1)

Roasted pork with roman focaccia and lard

€13

Pork and chips* (1, 3, 12)

Fried and battered pork with homemade pepper ketchup and fries

€15

Polpette di porchetta fritte* (1, 3, 7, 12)

Fried meatballs pork with homemade thyme mayonnaise

€13

Tegamino di porchetta (7)

Pork pan baked with caciocavallo cheese

€15

Millefoglie di porchetta e patate (7)

Pork and potatoes pie with stracciatella cheese and seasonal sauce

€15

Porkettab® co' patate (1, 7, 12)

Pizza bread with lettuce, fresh tomatoes,
warm porchetta, sautéed spring onions
and yogurt sauce, served with homemade fries

€15

FIRTS COURSES

Carbonara (1, 3, 7, 12)

spaghetti with eggs, crispy pork cheek and sheep cheese

€13

THE BEST!

Amatriciana (1, 7, 12)

short pasta with tomato sauce, crispy pork cheek and sheep cheese

Gricia (1, 7, 12)

short pasta with sheep cheese and crispy pork cheek

€13

Cacio e pepe (1, 7)

short pasta with sheep cheese and black pepper

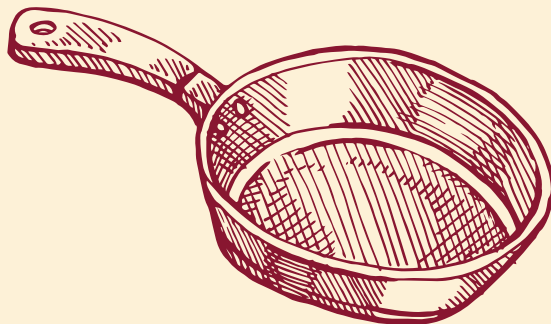
€13

Arrabbiata (1)

short pasta with spicy tomato sauce and parsley

€13

ONLY ON THURSDAYS
SEMOLINA GNOCCHI (1, 3, 7, 9)
with oxtail sauce €14



SECOND COURSES

Saltimbocca alla romana con patate (7, 9, 12)
veal escalopes with ham and sage with roasted potatoes
€17

Abbacchio al forno con patate
grilled lamb with roasted potatoes
€20

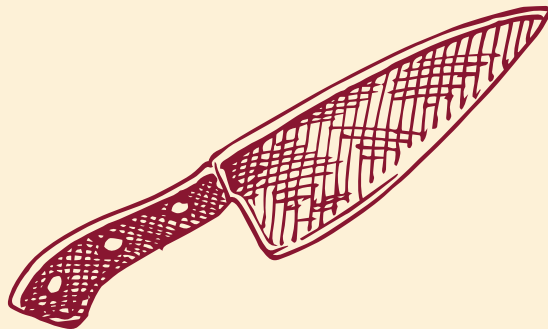
ONLY ON
SATURDAY

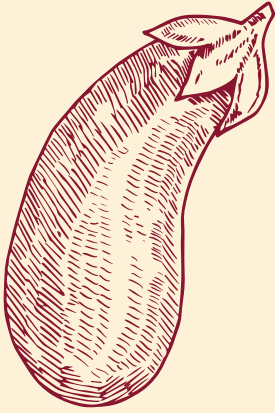
Trippa alla romana (1, 7, 9, 12)
cow tripe in tomato sauce with cheese
€15

Coratella d'agnello (1, 9, 12)
lamb heart, lungs and liver
€15

Coda alla vaccinara (1, 7, 9)
ox tail stew in tomato sauce with cheese
€16

Half roast chicken (450 gr) **with potatoes**
€15





SIDE

Patate al forno

roasted potatoes

€6

Vegetable of the day

€7

Insalata mista (4, 7)

mix salad with tomatoes, mozzarella, corn, tuna fish

€10

DESSERT

Tiramisù (1, 3, 7)

€6

Cheesecake (summer: 1, 7, 8, 12 – winter: 1, 3, 7, 8, 12)

Chocolate / red fruits / salted caramel

€6

Double chocolate cake with ice cream* (3, 7, 8)

€6

Tartufi* (3, 7, 8)

choice between: white, black and pistachio

€6

Sorbetti* (3, 7, 8)

choice between: lemon, mojito and mandarin

€6

Ricotta and sour cherry tart* (1, 3, 7, 12)

€7

Little ring-shaped cookies with dessert wine (1, 8, 12)

€5 / with sweet wine €7



DRINK

Water: 1/2 lt water € 1,5 / 1 lt € 2

Soft drink 33cl €4:

Coca Cola / Coca Cola Zero / Fanta / Cedrata
Lemon and Peach iced tea / Orange juice / Pineapple juice
Lurisia: Gassosa / Chinotto / Lemonade

HOUSE WINE

1/4 L 6 € / 1/2 L 8 € / 1 L 12 €

Red: Cesanese

White: Malvasia

DRAFT BEER

Poretti 4 luppoli / Poretti 9 luppoli Ipa / Grimberger da 0,3 € 5
Poretti 4 luppoli / Poretti 9 luppoli Ipa / Grimberger 1 lt € 14

BOTTLED BEER 33cl € 5

Gluten free / Zero alcohol

CRAFT BEERS €6

Ipa / Session Ipa / Pils / Blanche
Bock Rossa / Weisse

BAR

Espresso € 2

American coffee € 2,5

Coffee with a shot of spirits € 3

Tea € 3

Cappuccino € 3,5

Caffelatte € 3,5

Latte macchiato € 3,5

