

STARTERS

Deli

SELECTION OF ARTISANAL CURED MEATS, BUFFALO MOZZARELLA, AND HOMEMADE PICKLED VEGETABLES (7,9) 16 euro

CANTABRIAN ANCHOVIES, BUTTER, AND TOASTED BREAD (4,7,1) 14 euro

HOUSE-MARINATED ANCHOVIES (4) 12 euro

BLACK CHICKPEAS, SMOKED HERRING, SAGE, AND CHILI PEPPERS (4,9) 12 euro

SELECTION OF ARTISANAL CHEESES (7) 12 euro

Fried

SUPPLÌ (RISOTTO BALLS WITH MEAT SAUCE) (1,3,9) 3 euro

ZUCCHINI BLOSSOMS (1,7) 3 euro

FRIED BABY SQUID (1,14) 12 euro

FRIED ANCHOVIES (1,3,4) 13 euro

FRIED COD FILLET (1,3,4) 5 euro

From the kitchen

BOILED BEEF SALAD, HOMEMADE PICKLED VEGETABLES, GREEN SAUCE, AND HORSERADISH SAUCE (4,9) 14 euro

EGGPLANT PARMESAN WITH BASIL SAUCE (1,9,7) 10 euro

FAVA BEAN PURÉE WITH SAUTÉED CHICORY (7) 10 euro

PANISSA (TRADITIONAL CHICKPEA-BASED DISH), WHIPPED COD, AND CRISPY SWEET PEPPERS(7,4) 12 euro

PASTA

BUCATINI ALL'AMATRICIANA 13 euro

(ARTISANAL BUCATINI "GEMME DEL VESUVIO," SMOKED AMATRICIANO GUANCIALE BY BERARDI, AND PECORINO ROMANO) (1,7)

TONNARELLI CHEESE AND PEPPER 13 euro

(PECORINO FROM THE SHEEP BREEDERS COOPERATIVE AND A MIX OF INTERNATIONAL PEPPERS) (1,7)

CARBONARA 13 euro

(MACCHERONE REALE SENATORE CAPPELLI, GUANCIALE FROM "LE SELVE DI VALLOLMO" FARM, ORGANIC EGGS AND PECORINO ROMANO) (1,3,7)

TAGLIOLINI WITH BUTTER, ANCHOVIES AND LEMON BREAD CRUMBS (1,4,7) 14 euro

PASTA AND BEAN SOUP

(WITH TUSCIA TONDINI BEANS, ZOLLINO BEANS, AND PIEDMONTESE BORLOTTI BEANS) (1,3) 12 euro

SEAFOOD SPAGHETTI (1,4,14) 16 euro

TAVERNA CESTIA

dal 1967

MAIN DISHES

From the kitchen

WHOLE YOUNG ROOSTER, 'NDUJA, AND ROASTED CABBAGE (SPICY) (4) 18 euro

CODFISH WITH TOMATO, ONION, AND TAGGIASCA OLIVES (4) 16 euro

AUTHENTIC OCTOPUS, LEMON POTATO PURÉE, AND CHIVES (4) 18 euro

ROMAN-STYLE TRIPE (7,9) 12 euro

SLOW-COOKED VEAL BRISKET, RED WINE REDUCTION, AND ROASTED POTATOES(10,12,9) 20 euro

CATCH OF THE DAY (SEE DAILY MENU)

FRIED CALAMARI AND SEA LETTUCE (1,4,14) 18 euro

From the grill

ROSEMARY-FLAVORED SIRLOIN STEAK WITH ROASTED POTATOES 22 euro

BEEF FILLET WITH ROASTED POTATOES 25 euro

ROMAN IGP LAMB COOKED 'SCOTTADITO' STYLE WITH ROASTED POTATOES AND SAUTÉED CHICORY 18 euro

SQUID (14) 18 euro

SIDE DISHES

CHICORY HEARTS (PUNTARELLE) IN ANCHOVY SAUCE (4) 7 euro

SEASONAL VEGETABLES SAUTÉED OR IN A SOUR DRESSING 6 euro

HOMEMADE FRIED POTATOES (1) 6 euro

ROMAN-STYLE ARTICHOKE 7 euro

DESSERT

PANNA COTTA WITH GLAZED ALMOND CRUMBLE (1,3,7) 7 euro

RICOTTA AND SOUR CHERRY TART (1,7) 6 euro

TIRAMISÙ (1,3,7) 6 euro

CHOCOLATE CAKE WITH CHOCOLATE AND ORANGE (1,3,7) 7 euro

ZABAGLIONE SEMIFREDDO, SALTED CARAMEL (3,7) 7 euro

SGROPPINO (LEMON SORBETTO AND PROSECCO) (12) 6 euro

WOOD-FIRED OVEN *From 7.30 pm to 11.00 pm*

STARTERS

Fried (made in-house)

SUPPLÌ (RISOTTO BALLS WITH MEAT SAUCE) (1,3,9) 3 euro

ZUCCHINI BLOSSOMS (1,7) 3 euro

FRIED BABY SQUID (1,14) 12 euro

FRIED ANCHOVIES (1,3,4) 13 euro

FRIED COD FILLET (1,3,4) 5 euro

Bruschette

GARLIC, OLIVE OIL AND FRESH TOMATO (1) 3 euro

BUFALA CHEESE AND TRUFFLE CREAM (1,7) 4 euro

PROVOLA CHEESE AND ANCHOVIES (1,7) 4 euro

PIZZE

MARINARA (Tomato, oregano, garlic) (1) 7 euro

NAPOLI (Tomato, mozzarella cheese, anchovies) (1,4,7) 8,5 euro

MARGHERITA (Tomato, mozzarella cheese) (1,7) 7,5 euro

FUNGHI (Tomato, mozzarella cheese, mushroom) (1,7) 8,5 euro

CAPRICCIOSA Tomato, capers, mozzarella cheese, black olives, artichoke in olive oil (1,3,7) 9 euro

PROSCIUTTO (Tomato, mozzarella cheese, prosciutto) (1,7) 9 euro

GORGONZOLA E RADICCHIO (1,7) 11 euro

QUATTRO FORMAGGI (Mozzarella cheese, parmesan, gorgonzola cheese, fontina cheese) (1,7) 11 euro

RUCOLA E SALAME PICCANTE (Tomato, mozzarella cheese, rocket, spicy salame) (1,7) 8,5 euro

FIORI DI ZUCCA E ALICI (Mozzarella cheese, zucchini flowers, anchovies) (1,4,7) 9 euro

SPECK E BUFALA (Speck, bufala cheese) (1,7) 11 euro

BOSCAIOLA (Mozzarella cheese, sausage, champignon mushroom) (1,7) 9 euro

VEGETARIANA (Seasonal vegetables) (1,7) 9 euro

PROSCIUTTO COTTO ARROSTO, PATATE E POMODORI SECCHI (Roasted cooked ham, potatoes, and sun-dried tomatoes) (1,4) 12 euro

CALZONI

CALZONE PROVOLA E PROSCIUTTO (1,3,7) 9 euro

CROSTINI

AL PROSCIUTTO (1,7) 7 euro

AI FUNGHI (1,7) 7 euro

ALLE ALICI (1,4,7) 7 euro

PROVOLA E SALSICCIA (1,7) 8 euro

DOLCI

PANNA COTTA WITH GLAZED ALMOND CRUMBLE (1,3,7) 7 euro

RICOTTA AND SOUR CHERRY TART (1,7) 6 euro

TIRAMISÙ (1,3,7) 6 euro

CHOCOLATE CAKE WITH CHOCOLATE AND ORANGE (1,3,7) 7 euro

ZABAGLIONE SEMIFREDDO, SALTED CARAMEL (3,7) 7 euro

SGROPPINO (LEMON SORBETTO AND PROSECCO) (12) 6 euro

ALLERGENS:

1.CEREALS containing gluten such as wheat, rye, barley, oats, spelt, kamut and their derivatives **2.CRUSTACEANS** and crustacean products **3.EGGS** and egg products **4.FISH** and fish products **5.PEANUTS** and peanut products **6.SOYBEANS** and soybean products **7.MILK** and milk products (including lactose) **8.NUTS** such as almonds, hazelnuts, walnuts, pistachios, and their products **9.CELERY** and celery products **10.MUSTARD** and mustard products **11.SESAME** seeds and sesame seed products **12.SULPHUR DIOXIDE AND SULPHITES** in concentrations exceeding 10 mg/kg or 10 mg/litre in terms of total sulphur dioxide **13.LUPIN** and lupin products **14.MOLLUSCS** and mollusc products