RAMO

Perché Ramo?

Ramo è l'anagramma di ROMA e AMOR,
due parole che racchiudono l'essenza di questo luogo,
la bellezza eterna di Roma e il calore dell'amore.

Un nome semplice ma carico di significati
che celebra i legami, le radici e la passione per la vita.

Ramo vuol essere un omaggio ad un amico speciale,
un amante del bello e della buona cucina
e ai legami che rimangono vivi nel cuore.



STARTERS

SQUID AND PRAWN SKEWERS (1, 2, 7, 8, 14)*
squid in an aromatic herb and lemon crumb and
prawns in an almond and cereal crumb, guacamole

17

BUFFALO MOZZARELLA (7)
variations of cherry tomatoes and basil

16

BEEF TARTARE (3, 7)
with cardoncelli mushrooms, Parmesan foam

24

FRESH TUNA TATAKI (1, 3, 4, 9)
Cherry tomatoes, crispy bread and raspberry mayo

21

SELECTION OF LAZIO DOP CHEESES (1, 7, 8)
with jams, honey and focaccia
Agro Pontino cow's milk ricotta, Montefiascone goat's cheese with sage,
aged Fiore di Rocca, Fiocco della Tuscia

15

SELECTION OF LAZIO DOP COLD CUTS with focaccia (1, 8)
Campocatino ham, Corallina di Montefiascone, Montefiascone capocollo,
Mangalitza mortadella, fireplace-dried pork sausages

17

CHEF'S SELECTION OF DOP COLD CUTS AND CHEESES (1, 7, 8)
with jams, honey and focaccia

19

*Products may be blast-chilled or frozen depending on the season, in line with HACCP regulations
Allergens: 1. Gluten **2.**Crustaceans **3.**Eggs **4.**Fish **5.**Peanuts **6.**Soy **7.**Milk **8.**Tree nuts **9.**Celery **10.**Mustard **11.**Sesame **12.**Sulphur dioxide **13.**Lupin **14.**Molluscs

ROMAN PASTA CLASSICS

FETTUCCINE ALLA BOLOGNESE (1, 3, 9, 12)
egg pasta with classic beef ragù
18

MEZZE MANICHE AMATRICIANA (1, 7)
Mancini pasta, guanciale from Amatrice, San Marzano tomato sauce, Pecorino Romano DOP, black pepper
17

SPAGHETTI CARBONARA (1, 3, 7)
Mancini pasta, pasteurised eggs, guanciale from Amatrice, Pecorino Romano DOP, black pepper
17

TONNARELLI CACIO E PEPE (1, 7)
Flour-and-water tonnarelli, Pecorino Romano DOP, pepper
17

FIRST COURSES

GNOCCHI WITH COURGETTE FLOWERS ALLA TRILUSSA (1, 7)
with saffron and Parmigiano DOP
20

IDEA ALLA NORMA (1, 3)
fresh orecchiette with tomato, basil, aubergine and cacioricotta cheese
19

CARNAROLI RICE WITH BRAISED BEEF (1, 7, 9, 12)
with 24-month aged Parmigiano Reggiano, saffron and reduced jus
23

FETTUCCINE WITH LAMB RAGOUT (1, 3, 7, 9, 12)
artichokes with wild mint, Pecorino Romano DOP and Jerusalem artichoke fondant
22

ONION SOUP AU GRATIN (1)
with bread croutons
17

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MAIN COURSES

ROAST SALMON (4, 6, 7, 8)
with maple syrup, broccoli and pistachio zeppole, spiced kefir
28

SEA BASS FILLET IN A POTATO CRUST WITH MEDITERRANEAN FLAVOURS (4, 7)
with aubergine cream and cherry tomatoes
30

BEEF FILLET (7, 10) min. 250 g
grass-fed Fassona beef, plain or with rosemary, served with a side of your choice: roast potatoes, fresh salad or sautéed chicory
35

SLICED BEEF STEAK (1, 9, 12) min. 280 g
Argentinian selection. With rosemary and a side of your choice: roast potatoes, fresh salad or sautéed chicory
28

SPRING CHICKEN COOKED TWO WAYS (1, 3, 7, 9, 12)
with spiced potato rösti, sweet pepper extract and cacciatora sauce
29

BRAISED VEAL CHEEK (1, 9, 12)
with grilled pumpkin, savoy cabbage leaves, hazelnuts and truffle sauce
29

BURGER TRILUSSA (1, 3, 4, 7, 12) 250 g
Classic or Smashed. Scottona beef patty, iceberg lettuce, tomato, cheddar, crispy bacon and house sauce. Served with French fries.
Smashed: no tomato.
26

SIDE DISHES

Roast potatoes	**French fries**	**Sautéed chicory**	**Puntarelle, anchovy** (4, 12)
9	9	9	9

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OUR SALADS

GREEK (7)
lamb's lettuce, feta, cucumber, red onion, tomato and Leccino olives
14

ADRIATIC (4)
lettuce hearts, tuna fillets, sweetcorn and cherry tomatoes
14

NORDIC (4, 8)
baby spinach, smoked salmon, cherry tomatoes and almonds
14

ROMAN PINSA*

PLAIN FOCACCIA (1)
Extra virgin olive oil and rosemary
10

NAPOLI (1, 4)
Tomato sauce, anchovies, oregano
15

MARGHERITA (1, 7)
Tomato sauce, mozzarella and basil
15

VEGETARIAN (1, 7)
Mozzarella, seasonal vegetables
15

DIAVOLA (1, 7)
Tomato sauce, mozzarella, spicy salami
15

ROMA (1, 7, 8)
Focaccia, Mangalitza mortadella, pistachio and buffalo mozzarella
19

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DESSERT

DECONSTRUCTED TIRAMISÙ (1, 3, 7)
11

APPLE TART (3, 7)
with vanilla ice cream
10

PANNA COTTA (7)
with berries, salted caramel or chocolate
10

DECONSTRUCTED CHEESECAKE (1, 7)
with mango sauce, coconut foam and lime
11

WARM CHOCOLATE FONDANT (1, 3, 7, 8)
8

SORBETS

Raspberry Lime and ginger
8

ICE CREAM

Hazelnut (3, 7, 8) Vanilla (7) Pistachio (3, 7, 8)
8

FRUIT

SLICED SEASONAL FRUIT
12

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