

I AM FROM ROMA.....

A LITTLE TASTE OF MY TOWN BETWEEN STREET FOOD AND
POPULAR RECIPES

GIUSEPPE RISTORANTE

TUESDAY JUNE 28 AND WEDNESDAY 29 FROM 5PM TO 9PM -
\$55 PER PERSON PLUS TAXES AND GRATUITY

NO SUBSTITUTION, NO SPLIT - REGULAR MENU ALWAYS
AVAILABLE

MENU

FRITTO ALLA ROMANA - a bouquet of fried delicacies - Zucchini flowers with
mozzarella, Suppli (Rice croquette), baby Artichokes

— *Fritto alla Romana is made with several items (brain, sweetbreads, veal liver and vegetables - no worries I will
just fry vegetables and rice croquette)* —

VIGNAROLA - braised combination of artichokes, English peas, onions, fava beans
and lettuce

— *Vignarola is a Roma dish made with in season peas, beans and artichokes. The word vignarola comes from the
old practice of planting vegetables between grapevines.* —

BOMBOLOTTI ALLA CARBONARA - organic rigatoni sautéed in one of the most
famous sauce in Roma - Eggs, Pecorino romano, black pepper, Guanciale

— *With the Amatriciana definitely is the most famous sauce known all over the world, where everything starts
with the guanciale (cured pork cheek)* —

GUANCIA DI MANZO 6 hours slow braised beef cheeks with rosemary potatoes

— *In Roma beef cuts like cheek, oxtail and tongue are a specialty and after done properly are extremely delicious*

SOME WINE PAIRING SUGGESTION

Chardonnay Vivier, Sonoma Coast \$ 15 Glass - \$ 52 Bottle

— *Stylistically, a California cousin to Meursault (Burgundy) this wine is fresh, crisp with layers of white fruit
and apricot.* —

Pinot Noir Schug, Carneros \$ 15 Glass - \$ 52 Bottle

— *It has flavors reminiscent of black cherry, currant and strawberry, followed by a rich, spicy texture and a long
silky finish.* —

Merlot Truchard, Carneros Napa Valley \$ 16 Glass - \$ 55 Bottle

— *Intense aromas of wild blueberry, ripe cherry, and cassis with a touch of cedar and earth.* —