



@cresciroma

CRESCI

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COLD CUTS & CHEESE

€ 9.00

Hand sliced Prosciutto Rustico

€ 12.00

Prosciutto di Nogara

€ 15.00

Prosciutto di Mangalica

€ 10.00

Platter of cold cuts

Platter of salame (liver, coriander and fennel)

Selection of Alpine cow milk cheeses

Selection of raw sheep milk cheeses from breeders and dairies of the Roman countryside

Selection of goat cheeses

Buffalo Mozzarella di Paestum

Homemade bread € 2,00
Water (1 lt) € 1,50

PERONI DRAFT BEER
0,20 cl e 0,40 cl

Cruda € 3,00 / € 5,00

Rossa Gran Riserva € 4,00 / € 6,00

Double malt Gran Riserva € 5,00 / € 7,00

THE TRADITIONAL PASTA

€ 10.00

Tonnarelli cacio e pepe

Spaghetti alla carbonara

Maccheroncini all'amatriciana

Spaghetti alla puttanesca

Pizza is served in a square 10-inch baking tin, perfect for either lunch or dinner... or it can be shared by friends as an appetizer before dinner.

OTHER PASTA

€ 11.00

Ravioli stuffed with mixed vegetables, seasoned with tomato sauce and savoury bread

Gnocchi sorrentina

€ 13.00

Fettuccine with red shrimp and cardoncelli (King Oyster mushrooms)

BREAD AND...

€ 6.00

Pappa al pomodoro with shredded buffalo mozzarella

Bruschetta with seafood

Scarpetta with beans in tomato sauce

Bread, caponata (sweet and sour eggplant) and uncured Pecorino cheese

Bread and creamed salt cod

Bread and omelette

TAPAS

The size of servings will let you enjoy a full meal. Trust the Chef and chose whatever suits your appetite (from Kitchen, Pizza and Counter menus).

5 Tapas

€ 8

10 Tapas

€ 16

20 Tapas

€ 30

PIZZA

€ 8.00

Arrabbiata with Pomodoro del Piennolo and Cantabrian sea anchovies (vesuvian tomato, garlic, chilli and parsley)

Margherita

(tomato sauce, fior di latte and basil)

€ 10.00

Capricciosa

(tomato sauce, fior di latte, mushrooms, artichokes, olives, hard-boiled egg and prosciutto)

Gorgonzola, hazelnuts and fig must

Nerano style

(fior di latte, stir-fried courgettes and zucchini flowers, provola cheese)

Eggplant, smoked prosciutto and buffalo mozzarella

€ 12.00

Puttanesca with preserved Favignana tuna

Extra thin potato chips, salt cod and crisp peppers

Sardella, Tropea onions and stracciata cheese

STARTERS

€ 9.00

Braised beef rissoles with courgettes 'Scapece' (fried and sprayed with vinegar)

Roast beef, lemon mayonnaise, powder of capers and bottarga (cured fish roe)

Fava bean purée and pan fried wild chicory

Fried uncured Pecorino cheese with anchovies sauce

Fried anchovies with soused vegetables

Whitebait fritters and zucchini flowers

MEAT COURSES

€ 12.00

Eggplant parmigiana

€ 15.00

Beef messinese

Fried meatballs with tomato sauce

Grilled baby lamb chops with aromatic herbs

Breaded cutlets

Grilled Steccata di Morolo cheese with cardoncelli (King Oyster mushrooms)

€ 17.00

Herb-breaded grilled calamari

€ 18.00

Steak

SIDE DISHES

€ 5.00

Stir-fried wild chicory

Green beans

Friggitelli (sweet Italian peppers)

Baked potatoes

#FRIEDMIX

Suppli (Roman's fried rice ball), Potato croquette, Fried uncured Pecorino cheese, Whitebait fritters

€ 10.00



YOU MAY SELECT YOUR WINE BY THE GLASS FROM THE BLACKBOARD AT THE COUNTER OR BY THE BOTTLE FROM THE WINE LIST

DOLCI
€ 6.00

Tiramisù

Diplomatico with custard and cocoa beans

Potato fritters with vanilla cream and apples

Coconut bonbon with yogurt and mango gel

Pistachio soft ice cream with cocoa sauce and salted caramel

Menu dishes contain allergens. We invite all staff to communicate allergies or intolerances to help them in their choice.

www.cresciroma.it

The fresh products of animal origin are subjected to rapid abatement of temperature according to the law.