



RISTORANTE_ILNIPOTINO

**Starter - Antipasto**

		Allergens
Cuore di carciofi fritti (Fried artichoke hearts) * *	8,60 ✓	1,3,7
Verdure grigliate (mix grilled vegetables)	8,20 ✓	
Polpettine fritte di carne (fried meat balls)	11,00	1,3,7
Omelette scamorza e prosciutto (with smoked scamorza cheese and ham)	7.90	3,7
Suppli (fried rice ball & mozzarella; freshly homemade)	2.60 ✓	1,7,3
Crocchetta (fried potatoes ball & cheese; freshly homemade)	2.50 ✓	1,7,3
Bruschettine miste (4 pz. mix)	7.90 ✓	1
Parmigiana di melanzane (eggplant, tomato & mozzarella)	8.90 ✓	1,7
Carciofo alla romana (artichokes roman style)	6.30 ✓	1
Melanzana ripiena – assaggio (tapas of stuffed eggplant)	8.40 ✓	1
Caprese (tomato and buffalo mozzarella salad)	11.20 ✓	7
Antipasto mix "Il Nipolino" x 2/3p	17.90/24.70 ✓	1,3,7

La Pasta – Fresh Pasta**Roma's classic recipes (Classici romani)**

Spaghetti or tonnarelli cacio e pepe (pecorino cheese & black pepper)	11.90 euro ✓	1,7
Spaghetti or tonnarelli alla carbonara (traditional recipe)	12.10 euro	1,3,7
Spaghetti or tonnarelli alla gricia (traditional recipe)	11.10 euro	1,7
Spaghetti or Rigatoni alla matriciana (traditional recipe)	12.40 euro	1
Tonnarelli carciofi, guanciale e pecorino (artichokes & cheek pork)	13.70 euro	1,7

Italian tradition recipes (La tradizione italiana)

Gnocchi o Maccheroncini al Ragù Bolognese	14.30 euro	1,9,12
Fettuccine "Alfredo" (traditional recipe butter & parmigian cheese)	10.90 euro ✓	1,7
Lasagna al ragù (Bolognese)	12.20 euro	1,9,12
Pappardelle ai funghi porcini (wild porcini mushroom) **	13.90 euro ✓	1,12
Ravioli con ripieno di Zucca (pumpkin & parmesan cheese)*	12.50 ✓	1,7
Ravioli ricotta e spinaci (ricotta cheese and spinach)*	12.70 euro ✓	1,7
Gnocchi o linguine al pesto (gnocchi or linguine pasta with pesto)	11.90 euro ✓	1,8
Cannelloni ((pasta tubes stuffed with meat and tomato sauce, béchamel)	11.80 euro	1,9,12

With vegetables (con le verdure)

Lasagne con verdure (eggplant, courgettes, mozzarella)	13.20 euro ✓	1,7
Fettuccine carciofi e pecorino (artichokes & pecorino cheese)	13.90 euro ✓	1,7

Main Course

Allergens

Polpette della nonna (meatball, tomato & cheese) – Spaghetti option available	11.80	1,3,7
Straccetti con rucola, pachino e grana (sliced beef, rocket, cherry tomatoes, cheese)	12.50	7
Filetto spigola/crosta di patate/zucchine (sea bass fillet & crispy potatoes/zucchini) *	17.80	4
Hamburger 180g "Scottona" (with smoked scamorza cheese, mixed salad, roasted potatoes)	16.80	
Cotoletta di pollo con patate (Chicken cutlet with baked potatoes)	13.00	
Melanzana ripiena al forno (stuffed eggplant)	10.90 ✓	
Salsiccia, provola e patate (sausage & smoked mozzarella)	12.90	7

Side Dish – Contorni

Patate al forno (roasted potatoes)	5.50 ✓	
Cicoria saltata (sauteed cicory) *	5.20 ✓	
Insalata mista (mix salad)	6.20 ✓	
Verdure grigliate miste (mix grilled vegetables)	7.80 ✓	
Funghi porcini (wild mushroom) **	11.40 ✓	12
Pane (bread basket)	2.00 ✓	

Pizza in Roman Style (Flat & Cruncy)

Margherita	10.10	Allergens
Napoli (anchovies) Diavola (spicy salami)	11.40	1, 7
Capricciosa (tomato, mozzarella, ham, black olives, artichokes & boiled egg)	12.30	1, 3, 7
Regina Margherita (tomato & buffalo mozzarella)	13.40 ✓	1, 7
Papa Francesco (fresh pachino tomato, mozzarella, rocket salad, sausage)	13.70	1, 7
Vegetariana (tomato, mozzarella & mixed vegetables)	13.00 ✓	1, 7
4 formaggi (4 kind of cheese)	12.20 ✓	1, 7 ?
Wrustel e patate (mozzarella & wrustel, potatoes)	13.80 ✓	1, 7 ?
A piacere (make your own pizza)	14.90	1, 7

Dessert (Freshly Home Made)

Tiramisù (mascarpone cheese, eggs, coffee, ladyfinger cookies, cocoa)	5.50	1,3,7
Panna cotta (cream vanilla milk fruit sauce)	5.30	1,7
Crème Caramel (milk, eggs, vanilla, sugar)	5.70	1,3,7
Crostata di visciole (sour cherry tart)	5.90	1,3
Torta al cioccolato (chocolate cake)	5.90	1,3,7
Torta alle carote (traditional carrot cake)	5.90	1,3
Torta di mele e cannella (apple and cinnamon cake)	6.00	1,3
Gelato "affogato" al liquore (vanilla ice cream with liqueur)	7.30	7
Torta con gelato alla crema (cake with Vanilla ice cream)	9.30	1,3,7
Tartufo cioccolato (chocolate Ice cream artisanal)	5.00	1,3,7
Tartufo pistacchio (pistachio Ice cream artisanal)	5.00	1,3,7
Tartufo alla crema (vanilla ice cream)	5.00	1,3,7
Sorbetto al limone (lemon sorbet artisanal)	5.00	1,3,7

Dessert in Roman style:

Vin Santo con biscottini (Vin Santo & artisanal cookies)	5.30	1,12
--	------	------

✓ : vegetarian / no meat / fish options * surgelati/frozen **surgelati non di stagione/some dishes may include ingredients that are frozen when not in season to ensure quality and availability.

Good to know: For information regarding allergens, please feel free to ask our staff – Per info sugli allergeni chiedere allo staff