



La Ciambella
BAR À VIN CON CUCINA

Traditional tasting menù “My roots”

Rome, my family ... dedicated to my father.

**From vicolo del Cinque to Trastevere, passing through Testaccio with offal,
up to my home, Tor Marancia.**

“Porchetta” pig roast wrap **“a classic Roman snack”** 1.8.

“Animelle” sweetbreads with wild chicory and brie cheese sauce **“a family tradition, the offal”** 8.

Tonnarello “gricia” crispy guanciale and pecorino cheese **“the sundays in the countryside”** 1.3.8.

Rabbit in “cacciatora” sauce and roasted green peppers **“the lunch on holidays”** 4.

Sheep ricotta cream, cherries and shortcrust pastry **“the walks in the center of Rome”** 1.3.8.9.

Red wine biscuits **“the sweet end”** 1.

€ 65

Wine pairing € 30

Tasting menù “Three of Three”

Three are the souls of Ciambella ... the Maître, the Sommelier and the Chef.

Three dishes and Three pairings in a game between Rado, Mirka and Francesca.

Rado Moldavian salad 3.

The Gin Tonic, Macaronesian Gin Tonic (Spain)

Mirka Linguina with fermented black garlic, olive oil, chilli and bottarga from Sardinia 1.4.

The White Wine, Famiglia Statella Etna Bianco 2020 (Italy-Sicily Island)

Francesca “Coda in Carrozza” fried sandwich with oxtail stew meat 1.3.8.10.

The Red Wine, Carlo Noro Onciarossa Cesanese del Piglio 2019 (Italy-Lazio region)

€ 55

The menù is for all the table



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To start, tradition, the offal

“Animelle” sweetbreads with wild chicory and brie cheese sauce 8.
€ 18

Roman tripe with pecorino cheese and mint 8.10
€ 12

“Coda in Carrozza” fried sandwich with oxtail stew meat 1.3.8.10.
€ 16

Appetizers

Crispy cheese balls in tomatoes sauce and basil 1.3.9.
€ 13

Braised beef “lesso alla Picchiapò” with tomato sauce and crispy onion
€ 15

“Porchetta” pig roast wrap with marinated cherry tomatoes and yogurt sauce 1.8.
€ 16

Rome-Barcelona in one day
Bocadillo of fried musky octopus, aioli sauce and lettuce 1.2.5.8.9.
€ 17

Cod fish in Catalan-style 4.10.
€ 18

Chickpea pancake with stracciatella cheese, caramelized onion and steamed mackerel fish 4.8.
€ 14

Basket of homemade bread € 4 1·3·6·8·9·12·



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Dry pasta

*“There is a farm that produces pasta in the middle of a wheat field”
pastificio agricolo is our craft durum wheat pasta.*

Mancini

Spaghettone carbonara, fresh eggs, crispy guanciale and pecorino cheese 1.3.8.
€ 16

Maccheroni coated in amatriciana sauce with tomato, guanciale and pecorino cheese 1.8.
€ 15

Spaghettone with datterino confit tomatoes, pecorino cheese and basil 1.8.
€ 15

Long fusillo Prosciutto & Figs with sheep's ricotta cheese 1.8.
€ 16

Linguina with fermented black garlic, olive oil, chilli and bottarga from Sardinia 1.4.
€ 17

Fresh pasta

Tonnarello cacio e pepe with pecorino cheese and freshly ground black pepper 1.3.8.
€ 15

Potato gnocchi with squid and porcini mushrooms powder 1.3.4.5.8.
€ 20



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The tartare

French style beef tartare with spring onion mayonnaise 3.11.
€ 19

Red shrimp tartare, cucumber gazpacho sauce and crisp lettuce salad 1.2.8.
€ 25

Main course

Rabbit in “cacciatora” sauce and roasted green peppers 4.
€20

Apricot stuffed quail, guanciale, Jerusalem artichoke cream and licorice powder 8.
€ 19

Our eggplant parmigiana with smoked provola cheese 3.8.
€ 15

Galician octopus tentacle with “panzanella” salad 1.4.
€ 24

Basket of homemade bread € 4 1·3·6·8·9·12·



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The Waiting Staff

Mirka Guberti ... wine e Radion Girleanu ... waiting

Luca Scivoletto

Barbara Di Prospero

The Kitchen Staff

Francesca Ciucci ... Chef

Francesco Rocco Chef Baker

Edoardo Febbi

Nazrul Islam



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|-----------------------------------|-----|
| <i>Stil water</i> | € 3 |
| <i>Sparkling water</i> | € 3 |
| <i>Natural Effervescent water</i> | € 3 |
| <i>Drinks</i> | € 6 |
| <i>Fruit juices</i> | € 6 |
| <i>Service</i> | € 4 |



We advise the kind customers that our dishes can contain, as basic constituents or in traces, some substances considered allergens and indicated below.

We have an "allergen LIST" for all the products we serve, which we update continuously, to allow our staff to satisfy any curiosity about it and to avoid sensitive unwanted reactions.

The list of allergens indicated in Annex II of the EC Regulation 1169/11

1. Cereals containing gluten: wheat, rye, barley oats, spelled, khorasan wheat and their hybridized strains and derived products
2. Crustaceans and derived products
3. Eggs and derived products
4. Fish and derived products
5. Molluscs and derived products
6. Peanuts and derived products
7. Soy and soy products
8. Milk and milk products, including lactose
9. Nuts of almonds (*Amygdalus communis* L), hazelnuts (*Corylus avellana*), walnuts (*Junglas regia*), cashew nuts (*Western Anacardium*), pecan nuts (*Carya illinoensis* Wangenh K.Koch), Brazil nuts (*Bertholletia excelsa*), pistachios (*Pistacia vera*), macadamia nuts or Queensland nuts (*Macadamia ternifolia*), and their products, other than nuts used for the manufacture of spirits, including ethyl alcohol of agricultural origin.
10. Celery and derived products
11. Mustard and derived products
12. Sesame seeds and derived products
13. Lupine and lupine-based products
14. Sulfur dioxide and sulphites in concentrations of more than 10 mg / kg or 10 mg / l expressed as SO₂ to be calculated for products as proposed ready for consumption or reconstituted in accordance with manufacturers' instructions

Fish destined to be consumed raw or practically raw has undergone a preventive remediation treatment in accordance with the provisions of Regulation (EC) 853/2004 - Annex III, Section VIII, Chapter 3, Letter D, Point 3.

Some foods may come from freezing by a blast chiller.