



Traditional tasting menù “My roots”

**Rome, my family ... dedicated to my father.
From vicolo del Cinque to Trastevere, passing through Testaccio with the offal,
up to my home, Tor Marancia.**

“Porchetta” pig roasted wrap “a classic Roman appetizer” 1.8.

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

**Spaghettoni carbonara, fresh eggs, crispy guanciale and pecorino cheese
“the sunday 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.

€ 70

Traditional wine pairing € 25

The menù is for all the table



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 and the family recipe of the Moldavian salad 3.
Americano cocktail... very classic

Mirka and “the simply tomato pasta” spaghetti with datterino confit, pecorino and basil 1.8.
The anphora... Vodopivec Vitovska 2017 (Italy-Friuli-Venezia Giulia region)

Francesca and “Coda in Carrozza” fried sandwich with oxtail stew meat 1.3.8.10.
My Rome... Tenuta Principe Alberico Appia Antica Rosso 400 2017 (Rome-Lazio region)

€ 55

Tasting menù “with your hands”

Street dishes, our street food to eat with your hands

Roman olives 1.3.8.9.

“Porchetta” pig roasted wrap with marinated cherry tomatoes and yogurt sauce 1.8.

Rome-Barcelona in one day

Bocadillo of fried musky octopus, aioli sauce and lettuce 1.2.5.8.9.

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

€ 35

The menù is for all the table



La Ciambella
BAR À VIN CON CUCINA

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

ARoma

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

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

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

Cod fish in Catalan-style 4.10.
€ 18

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



Cooked and ...

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

Moldavian salad 3.
€ 14

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

Our eggplant parmigiana with smoked provola cheese 3.8.
€ 15

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

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

Galician octopus tentacle with "panzanella" salad 1.4.
€ 25

... raw

French style beef tartare with spring onion mayonnaise and crunchy pickled vegetables 3.10.11.
€ 20

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



Basket of homemade bread € 4 1.3.6.8.9.12.

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.
€ 18

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 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



The water Acque

Levissima water from the Italian Alps

Stil water 75 cl	€ 3
Sparkling water 75 cl	€ 3

Nepi water from the ancient thermal baths of the Gracchi

Natural effervescent 75 cl	€ 3
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Filette water since 1894 in Frosinone

Stil 75 cl	€ 3
Delicately sparkling 75 cl	€ 3
Definitely sparkling 75 cl	€ 3
Stil 45 cl	€ 2
Sparkling 45 cl	€ 2

Drinks € 6

Fruit juices € 6

Service € 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.



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Some foods may come from freezing by a blast chiller.