



La Ciambella
BAR À VIN CON CUCINA

“Ciambella” has a centre, in the heart of Rome.

“Ciambella” is circular, it does not have a linear route.

Start and finish as you like.

2024

Welcome to Ciambella restaurant

Mirka, Francesca e Rado

We would like to inform our customers that there are no vegan dishes on our menu



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Tasting menu

Rome, the tradition in our way

Chef Francesca Cucchi

I take you to the heart of the Roman hills

The appetizer of old Roman trattorias 1.3.4.6.8.9.10.11.12.

Break

Moving on from Trastevere and Testaccio district: the tradition

“Lesso alla picchiapò” beef with tomato sauce and crispy onion

White amatriciana or carbonara without egg?

Tonnarello gricia sauce with crispy guanciale and pecorino cheese 1.8.

2016-2023 Family recipe

Stuffed quail with dehydrated apricots with Jerusalem artichoke puree and licorice powder 8.

The Ghetto, the Jewish-Roman tradition

Sheep ricotta cheese soufflé and sour cherry sorbet 3.8.

€ 85 per person drinks not included

The traditional wine pairing (4 glasses) € 35

The tasting menu must be chosen by all the persons at the table



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“Bar à Vin” tasting menu

The aperitif

Roman olives stuffed with fresh ricotta cheese and pork sausage
1.3.8.

With the hands

Maritozzo Roman brioche stuffed with lamb in cacciatora sauce 1.3.8.

Roma-Napoli

Stuffed ravioli with ricotta cheese and mint on Roman zucchini cream 1.3.8.

The bistrot

Fallow deer tartare, crispy wasabi and dried yolk egg 1.3.4.7.11.12.

Sweet or salty?

Café Gourmand:

Our coffee accompanied with a selection of home patries 1.3.8.9.11.12.
or alternatively

Cheeses selection 1.3.8.9.11.12.

€ 65 per person drinks not included

Bar à Vin wine pairing “the perfect wine for any dish ” (4 glasses) €40

The tasing menu must be chosen by all the persons at the table



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ARoma ... to start

The offat

“Animelle” sweetbreads with wild chicory and brie cheese sauce 8.
€ 19

“Coda in carrozza” fried sandwich with oxtail stew meat 1.3.8.10.
€ 17

Roman tripe with pecorino and mint 8.10.
€ 15

The sea

Stuffed rolls with cod fish cream and puree of potatoes, dried and sweet red pepper 1.4.
€ 17

Rome-Barcelona in one day:
bocadillo of fried musky octopus, aioli sauce and lettuce 1.2.4.5.8.
€ 18

“Saltimbocca di capasanta alla romana” Scallop with ham and sage 4.5.8.
€ 22

“Maritozzo” Roman brioche with Normandy butter and Royal Siberian caviar by Attilus 1.3.4.8.
€ 32

The hill

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

Basket of homemade bread 1.3.6.8.9.12.
€ 4

À la carte minimum two dishes per person



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ARoma

In the farm

“Lesso alla picchiapò” beef with tomato sauce and crispy onion
€ 18

The Roman Sunday Roast
Lamb in gravy sauce and pudding, sweet potatoes and asparagus with butter 8.10.
€ 32

Old Galician cow sirloin with Roman-Jewish artichoke’s heart and tuna sauce 3.4.
€ 30

Fallow deer tartare, crispy wasabi and dried yolk egg 1.3.4.7.11.12.
€ 24

Stuffed quail with dehydrated apricots with Jerusalem artichoke puree and licorice powder 8.
€ 22

Pigeon & Potatoes 1.3.8.
€ 30

In the vegetable garden

Roman “vignarola” with crispy pork cheek
€ 14

Our eggplant parmigiana with smoked provola cheese 3.8.
€ 17

Basket of homemade bread 1.3.6.8.9.12.
€ 4

À la carte minimum two dishes per person



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Dry pasta

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

Spaghettoni carbonara, fresh eggs, crispy guanciale and pecorino cheese 1.3.8.
€ 18

Maccheroni coated in amatriciana sauce with tomato, guanciale and pecorino cheese 1.8.
€ 17

Linguina with fermented black garlic, olive oil, chilli and bottarga from Sardinia 1.4.
€ 20

Fresh pasta

Tonnarello cacio e pepe with pecorino cheese and freshly ground black pepper 1.3.8.
€ 17

Tagliolini with local clams 1.3.4.5
€ 24

Roma-Napoli

Stuffed ravioli with ricotta cheese and mint on Roman zucchini cream 1.3.8.
€ 20

À la carte minimum two dishes per person



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The Waiting Staff

Maitre Radion Girleanu

Sommelier Mirka Guberti

Barbara Di Prospero

Alessandro Porcarelli

Priscilla Memoli

The Kitchen Staff

Chef Francesca Ciucci

Sous Chef Dario Battista

Chef Baker Francesco Rocco

Pastry Chef Daniele Capodivento

Asia Valletta

Prisca Rocchini

Fahim Hossen



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The water of this region

Nepi water from the ancient thermal baths of the Gracchi

Natural effervescent 75 cl € 3

Filette water since 1894 from the Guarcino sources

Still 75 cl € 4

Decidedly sparkling 75 cl € 4

Artisanal drinks € 6

Basket of homemade bread € 4

Service € 4



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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.