

allegrio

MENU

Ristorante & Pizzeria





allegrio

FRITTI

ALLEGRIO FRITTO MISTO (x2)

SELECTION OF 3 ARTISANAL FRIED FOODS* FROM THE NEAPOLITAN AND ROMAN TRADITION (1,3,4,6,7,9,11)

€ 25,00

FRITTATINA DI PASTA

PASTA "BUCATINI" WITH BÉCHAMEL SAUCE, WHITE SAUCE AND PEAS** (1,6,7,9,12)

€ 3,50

CROCCHÉ DI PATATE

FRIED SMASHED POTATOES, PROVOLONE CHEESE, PECORINO ROMANO CHEESE AND PEPPER (1,3,5,6,7)

€ 3,50

SUPPLI' DI RAGU' NAPOLETANO

ARBORIO RICE WITH NEAPOLITAN SAUCE, FIORDILATTE AND PARMIGIANO REGGIANO (1,3,7,9,12)

€ 3,50

GASTRONOMIA

SUN OF ALLEGRIO (x2)

GREAT TASTING OF LAZIAL CURED MEATS AND CAMPANIAN CHEESES (7)

€ 25,00

IL "TEMPO DEL PARMIGIANO"

GREAT TASTING OF PARMIGIANO REGGIANO MATURED FOR, 24, 36, 48, 60, 90 MONTHS (7)

€ 16,00

VERDURE DI STAGIONE

PASTELLATE

BATTERED SEASONAL VEGETABLES (1,12)

€ 7,00

TAGLIERE DI BRUSCHETTE

GRILLED BREAD WITH FRESH VEGETABLES (seasonal vegetables)

€ 10,00

PROSCIUTTO & MOZZARELLA

PARMA HAM AND MOZZARELLA CHEESE WITH BUFFALO'S MILK (7)

€ 15,00

PIZZA - LA MATTA STRACCIATA E CULATELLO (x2)

MULTISEMI* FOCACCIA. ZIBELLO, STRACCIATA WITH BUFFALO MILK, SEMI-DRIED TOMATOES, OREGANO, OLIVE OIL "EVO" (1,6,7,8,11,12)

€ 25,00

GREEN VIBES & SALADS

QUINOA FANTASY

QUINOA, SAUTÉED SEASONAL VEGETABLES, PLATED CHEESE, AND ROCKET OIL (7,9)

€ 10,00

SPICY RICE

SPICY RICE, RED SPICY RICE, CHICKEN, CASHEW NUTS, AND STIRFRIED VEGETABLES (3,8,12)

€ 10,00

CAPRESE

TOMATO, MOZZARELLA, EXTRA VIRGIN OLIVE OIL (7)

€ 8,00

CAESAR SALAD

LATTUCE, CHICKEN BREAST, BREAD CRUTTONS, PARMESAN CHEESE FLAKES AND CAESAR SOUCE (1,3,4,7,12)

€ 12,00

NICOISE SALAD

GREEN BEANS, LETTUCE, TOMATOES, BOILED POTATOES, PARMESAN CHEESE FLAKES, TUNA, BOILED EGGS, ANCHOVIES, OLIVES, CAPERS (3,4,7,12)

€ 14,00



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PIZZE della TRADIZIONE

LA MARGHERITA

SAN MARZANO TOMATO, FIORDILATTE, PARMIGIANO
REGGIANO 24 MONTHS, SPROUTS (1,6,7)
LACTOSE-FREE OPTION

€ 10,00

LA MARGHERITA VERACE

MACCHIATA WITH SAN MARZANO TOMATO, PIENNOLO,
MOZZARELLA WITH BUFFALO MILK, 24 MONTH PARMIGIANO
REGGIANO, BASIL, EVO OIL (1,6,7) LACTOSE FREE OPTION

€ 12,00

L'ORO DI NAPOLI

FRIED PIZZA WITH RICOTTA, PROVOLA, SAN MARZANO D.O.P
TOMATO, PARMIGIANO REGGIANO, BASIL AND PEPPER (1,6,7)

€ 18,00

LA MARINARA ROMANA

SAN MARZANO TOMATO, CAPERS, BLACK OLIVES; ON THE
SIDE: OREGANO, ANCHOVIES, BASIL AND EVO OIL (1,4,6)

€ 10,00

ZUCCHINE E GORGONZOLA

GORGONZOLA CREAM, FIORDILATTE, FRIED ZUCCHINI;
ON THE OUTSIDE: RICOTTA AND ZUCCHINI CHIPS (1,6,7,8)

€ 15,00

LA PROVOLA E PEPE

CREAM OF GRANA PADANO 24 MONTHS, PROVOLA, ROASTED TOMATO,
BLACK PEPPER, EVO OIL AND BASIL (1,6,7)

€ 13,00

LA 4 FORMAGGI

PECORINO CREAM, MOZZARELLA WITH BUFFALO MILK, GOAT'S BLUE
CHEESE, BUFFALO SPRINGS; ON THE OUTSIDE: RICOTTA MANTECATA WITH
THYME AND LEMON, FIG JAM AND CRUMBLER TARALLO (1,6,7,8)

€ 18,00

IL CALZONE AL FORNO

RICOTTA CHEESE WITH BUFFALO MILK, FIORDILATTE,
NEAPOLITAN SALAMI, COOKED HAM, 24-MONTH PARMESAN CHEESE,
BASIL, PEPPER, EVO OIL (1,6,7)

€ 15,00

LA CAPRICCIOSA A MODO MIO

SAN MARZANO TOMATO, PECORINO CREAM, 24 MONTH
PARMIGIANO REGGIANO, SHIITAKE MUSHROOMS, NAPLES SALAMI, OLIVES;
ON THE OUTSIDE: CALABRESE CAPOCOLLO, ARTICHOKE IN OIL,
TIGERED DATTERINO TOMATO, BASIL, EVO OIL (1,6,7,12)

€ 18,00



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PASTA della TRADIZIONE

LA CARBONARA MY WAY (x2)

Signature Pasta of Allegrio
HAND MADE "A LA TABLE"

ORGANIC EGGS, "REGGIANI" CHEEK, PECORINO ROMANO DOP, PARMIGIANO REGGIANO AND BLACK PEPPER (1,3,7,12)

€ 36,00

SPAGHETTONE ALL'AMATRICIANA

THICK SPAGHETTI, BACON, TOMATOES AND PECORINO CHEESE (1,7,12)

€ 16,00

RIGATONI ALLA GRICIA

RIGATONI, BACON, PECORINO CHEESE AND BLACK PEPPER (1,7,12)

€ 16,00

FETTUCCINE POMODORO E BASILICO

EGG PASTA, TOMATO, BASIL, EXTRA VIRGIN OLIVE OIL (1,3,6)

€ 12,00

RAVIOLI all'ALLEGRIO

Piatto premiato su
LA GUIDA DE IL GAMBERO ROSSO 2025

HAND MADE EGG* PASTA STUFFED WITH BEANS WITH CHERRY TOMATOES, MUSSELS* AND CRISPY CACIO E PEPE (1,3,4,7,9,12,14)

€ 18,00

RIGATONI ALLA CARBONARA

RIGATONI PASTA, EGGS, GRATED PECORINO, BACON, BLACK PEPPER (1,3,7,12)

€ 16,00

SPAGHETTO QUADRATO CACIO E PEPE

SQUARED EGG SPAGHETTI, GRATED PECORINO CHEESE, BLACK PEPPER (1,3,7,12)

€ 13,00

LASAGNA AL FORNO

EGG PASTA STUFFED WITH BESCAMEL, MEAT, MOZZARELLA AND TOMATO SAUCE "SAN MARZANO" (1,3,7,9,12)

€ 15,00

FETTUCCINE AL RAGU'

EGG PASTA WITH TOMATO "RAGU' SAUCE WITH MEAT AND PARMESAN CHEESE (1,3,7,9,12)

€ 14,00



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SECONDI PIATTI della TRADIZIONE

TAGLIATA DI MANZO "GIRAMONDO" (x2) *Signature of Allegrio*

GRILLED RIB HEART STEAK, 400gr, CHEF'S HAND MADE SAUCES
FRENCH FRIES** & SEASONAL VEGETABLE TEMPURA (1,3,4,6,7,9,10,12)

€ 45,00

STRACCETTI DI MANZO CON RUCOLA, PACHINO E SCAGLIE DI PARMIGIANO REGGIANO

BEEF, RUCOLA, TOMATO "PACHINO" AND FLAKES
OF PARMIGIANO REGGIANO CHEESE (1,7,12)

€ 18,00

FILETTO* DI MANZO ALLA GRIGLIA

GRILLED FILLET* 200gr

€ 35,00

LA BISTECCA DI MANZO*

RYE BEEF STEAK* 280gr

€ 30,00

SALTIMBOCCA* ALLA ROMANA

VEAL*, PROSCIUTTO AND S
AGE ROMANSTYLE (1,7,12)

€ 20,00

HAMBURGER DI MANZO & PATATINE FRITTE**

BEEF BURGER, BRIOCHE BUN, ROMAN LETTUCE, TOMATO,
FRIES** AND HOUSEMADE SAUCES (1,3,6,7,8,9,12)

€ 18,00

FILETTO DI BRANZINO*IN CROSTA DI PATATE, POMODORINI E OLIVE

STEAMED SEA BASS FILLET* WITH POTATOES,
TOMATOES AND OLIVES (4)

€ 20,00

BY SIDES - CONTORNI

PATATE AL FORNO

ROASTED POTATOES

€ 7

CICORIA ALL'AGRO O RIPASSATA

SOUR OR STIRFRIED CHICORY

€ 7

PATATINE FRITTE**

FRENCH FRIES** (1,3,9,10,12)

€ 7

SCAROLA, UVETTA E PINOLI

ESCAROLE, RAISINS
AND NUTS (8)

€ 7

RUCOLA PACHINO E SCAGLIE DI PARMIGIANO REGGIANO

ROCKET SALAD, PACHINO AND PARMESAN
CHEESE FLAKES (7)

€ 7

WOK DI VERDURE DI STAGIONE

SEASONAL
VEGETABLES WOK

€ 7



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DESSERTS

INSIDE OUT by Allegriò

LA GIOIA – JOY

JOY'S BOMB* - FRIED BRIOCHE WITH VANILLA CREAM OR NUTELLA (1,3,7,8)

€ 6

LA PAURA – FEAR

DARK CHOCOLATE MOUSSE*, HAZELNUT AND DARK CHOCOLATE PRALINE, ROCHER ICING (7,8)

€ 8

LA PASSIONE – IN LOVE

BABÁ ROSE* - RHUM AND VANILLA BABA, LEMON ENGLISH SAUCE, BLACK CHERRIES IN PIECES AND REDUCTION, SPECIAL LEMON CREAM (1,3,7)

€ 7

LA RABBIA – ANGER

TORTA CAPRESE* - SOFT CHOCOLATE AND ALMOND CAKE WITH RASPBERRY GEL, BUFFALO RICOTTA WHIPPED CREAM, RED BEETROOT AND CHILLI (3,7,8)

€ 8

LA FORTUNA – LUCKY

PASTIERA* WHEAT AND RICOTTA WITH ORANGE BLOSSOM (1,3,7)

€ 8

L'INVIDIA – ENVY

TART* WITH SOUR CHERRY AND RICOTTA HEART, FRESH BLUEBERRIES (1,3,7)

€ 8

LA NOSTALGIA

TIRAMISU' - SAVOY BISCUIT DIPPED IN ESPRESSO COFFEE, SOFT MASCARPONE CREAM, DARK CHOCOLATE CHIPS AND COCOA (1,3,7,8)

€ 7

IL CORAGGIO – THE INTREPID

THE GLADIATOR - ARTISTIC MINIATURE OF THE COLOSSEUM IN 70% DARK CHOCOLATE CRUNCH, TRIO OF ROMAN MARITTOZZI* WITH PISTACHIO CREAM, CHOPPED PISTACHIOS AND CREAM (1,3,7,8)

€ 13



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AMARO/AFTER-DINNER

€ 8

Montenegro, Zwack Unicum
Muli68, Fernet Branca, Jefferson,
Sambuca Buton, Limoncello Pallino,
Genziana, Zadarski Maraschino, Muffato

SERVIZIO / SERVICES	€ 3
CESTINO DI PANE / BREAD (1,12)	€ 5
CESTINO DI FOCACCIA (1,6,12)	€ 7
SOFT DRINK	€ 6
MINERAL ACQUA / WATER	€ 3

LEGENDA ALLERGENI / ALLERGENES

1 cereali e glutine, 2 crostacei, 3 uova, 4 pesce, 5 arachidi, 6 soia, 7 lattosio,

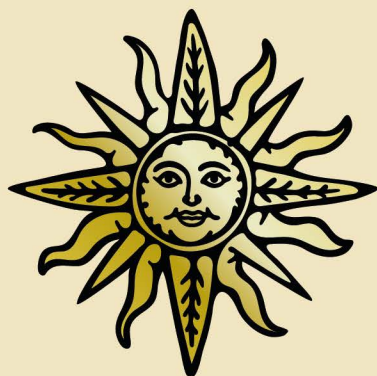
8 frutta a guscio, 9 sedano, 10 senape, 11 sesamo, 12 solfiti, 13 lupini, 14 molluschi.

1 grain and gluten, 2 shellfish, 3 eggs, 4 fish, 5 peanuts, 6 soybeans,

7 dairy, 8 nuts, 9 celeries, 10 mustard, 11 sesame, 12 sulphites, 13 lupines, 14 mollusks.

I prodotti contraddistinti da asterisco sono trattati con abbattimento termico per garantire la conservazione ottimale, nel caso di pesci crudi o semi crudi per garantire la salubrità. **Products marked with an asterisk are processed by blast chilling heat to ensure optimal preservation, in the case of raw or semi raw fish to ensure wholesomeness.**

I prodotti contraddistinti da doppio asterisco sono surgelati. **Products marked with double asterisk are frozen**



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