Fritti e Sfizi

CHIPS (3-7-10) — SMALL 4,50 / BIG 6,00
Classic
PDO Roman pecorino cheese and pepper
Mayonnaise with mustard's seeds, mustard and honey (10)

CRISPY ANCHOVIES* (1-3-4) — 7,50
Coated in our signature breading with Sorrento lemon zest, served with parsley green sauce, anchovies, mayonnaise, and garlic

FRIED MOZZARELLA CHEESE SANDWICH* (1-3-7-11) — 5,50
Fried smoked provola cheese sandwich, flavored with oregano and bread, served with homemade sesame seeds and honey mayonnaise

LE SCARPETTE DI PUMMARE (1-7) — 8,00
5 small deep fried pizzas to dip in our sauces:
Amatriciana
With 'nduja and tomato sauce
Tomato

CUOPPO (1-7-8) — 9,00
Supplì* with PummaRe breading, panzerotto (stuffed pastry) with buffalo ricotta cheese, crocchè** and classic montanara
Every single piece can be sold individually for 3,00€

MONTANARE OUR WAY — 4,00
Choose among:
Montanara with tomato, eggplant, and salted ricotta cheese (1-7)
Montanara with buffalo ricotta cheese, PDO mortadella and toasted pistachios (1-7-8-11)
Montanara with Sicilian pesto, bufala stracciata and anchovies (1-4-7-8)

BRUSCHETTA D'AUTORE (1-4-7) — 4,00
Sautéed escarole, burrata, and Cantabrian anchovies.
Available without escarole upon request!

POLPETTINE DI MELANZANE (1-3-7-8-9) — 7,00
Mini eggplant meatballs made with rustic stale bread, fresh basil, and breadcrumbs, served with fresh tomato sauce and basil-infused extra virgin olive oil

SET OF THREE TOASTED BREAD (1-7) — 6,50
With oil, garlic and salt
With cherry tomato and oregano
Eggplant caponata with shavings of salted ricotta cheese

SUPPLÌ* (1-7-8-9) **OR SUPPLÌ CACIO AND PEPE** (1-3-7) — 3,00
Deep fried rice ball, stuffed with ragu, tomato, onion, parmesan cheese, mozzarella cheese and PummaRe's breading
Rice, pecorino and parmesan cheese, eggs, breadcrumbs

BOCCONCINI DI STRACOTTO** (1-9-10) — 8,00
Three crispy spheres of braised beef with homemade PummaRe breading, served with salsa rubra (Italian-style red sauce)

BOTERO** (1-7) — 5,00
Tasting supplì with eggplant, smoked provola cheese, eggplant chutney, and cornflake breading

FRITTO REALE (1-4-7-8-9) — 39,00
Tasting board with 4 supplì (your choice of classic or cacio e pepe), 4 crocchè*, 4 panzerotti, 1 basket of classic chips and one cacio e pepe chip, crispy anchovies*, and our signature PummaRe bread bites for dipping

From the Kitchen

*Our first courses are made using **Gragnano's IGP pasta** from Pastificio dei Campi, **100% italian** and with a traced production chain.*

PASTA AL POMODORO (1) — 10,50
Spaghetti with "datterino" tomatoes of Prince Borghese's hill and basil

PACCHERI ALLA SORRENTINA (1-7) — 13,00
With provola cheese, tomato sauce, oil and basil

SPAGHETTI CACIO E PEPE (1-7) — 11,50
With PDO Roman pecorino cheese and black pepper

SPAGHETTI ALLA CARBONARA (1-3-7) — 12,50
With PDO Roman pecorino cheese, Amatrice's cheek lard, black pepper and eggs

GREEK SALAD (7) — 11,50
With lettuce, feta cheese, red onion, black olives, tomatoes and cucumbers

CHICKEN WITH SEASONAL VEGETABLES — 16,00
Chicken thigh flavored with oregano, thyme and lemon zest, salt and oil, served with a vegetable side dish of your choice

EGGPLANT PARMESAN (1-7) — 9,00
With provola cheese, eggplant, tomato, parmesan, shavings of salted ricotta, EVO oil and basil

SICILIAN CAPONATA (1-9) — 7,50
Made with eggplants, onion, celery, green olives, tomato sauce, basil and vinegar, served warm with 2 PummaRe's bruschette

SEASONAL VEGETABLES — 6,00

BREAD BASKET (1) — 2,50
CLASSIC FOCACCIA BREAD (1) — 4,00