

GASTRONOMY



HOMEMADE BREAD 3.50 / 1-6

FOCACCIA BREAD 5.00 / 1

PLATTERS

GREGORIO PLATTER 22.00 / 1-7-8-12

CURED MEATS PLATTER 15.00 / 1

RAW HAM CUT BY HAND 15.00 / 1

**HAM AND BUFFALO MOZZARELLA
PLATTER** 14.00 / 7

MIXED VEGETABLE PLATTER 12.00 / 1-12
Neapolitan Friarielli, Country-style eggplant, Stuffed Peppers, grilled Artichokes

CHEESE PLATTER 16.00 / 7

ONLY FOR LUNCH

SALADS

LA RUCOLA 13.00 / 7-8

Rocket, Peaches, Parmesan shavings, and Walnuts

LA CAESAR SALAD 13.00 / 1-3-4-7-9-10-12

Lettuce, Bread croutons, Chicken, Cherry Tomatoes, Parmesan Shavings, and Caesar dressing

LA FISH 14.00 / 4

Lamb's Lettuce, Smoked Salmon, Avocado, Orange

BURGERS

Served with French fries

GREGORIO BURGER 16.00 / 1-3-7-8-9-12

Burger with 226g of Galli meat, Cheddar, Lettuce, Tomatoes

GREGORIO VEGGEBURGER 15.00 / 1-3-7-8-12

Homemade vegan burger with Eggplant, Carrots, Chickpeas, Sun-dried Tomatoes, Sweet and Sour Onions, and Avocado



TO START

RED TUNA TARTARE 15.00 / 4-6

With mango cream, Ginger, and Soy Mayonnaise.

BEEF TARTARE 15.00 / 3-11

Egg Zabaione, Capers powder, Marinated Onion, Worcestershire gel

MIXED ROMAN FRIED FOOD 12.00/1-8-11-12

In batter (Artichokes, Roman broccoli, Cauliflower)

CRISPY EGG 12.00/1-3-7-8

With Parmesan Fondue and braised Kale

IN THE FRYER

SUPLÌ AL TELEFONO 3.50 / 1-3-7-9

Carnaroli Rice, Tomato, Mozzarella, and Vegetable Minced Mixture

SUPLÌ CARBONARA 6.00 / 1-3-7-12

Spaghetti, Guanciale, Egg, Roman Pecorino, Black Pepper

SUPLÌ CODA 9.00 / 1-3-9-12

Sphere filled with Coda alla Vaccinara (Oxtail)

SUPLÌ CACIO PEPE & TARTARE 9.00 / 1-3-7

Square Angelica Spaghetti, Roman Pecorino, Black Pepper, Butter, Lemon Tuna Tartare

*Fried foods made with
breeding of Cereals and
stale bread, Carnaroli
Rice, Pasta from Ancient
Sicilian Grains,
Fish, Meat, and
Vegetables from a
controlled supply chain*

FIRST COURSES

CLASSICS

CACIO E PEPE 14.00 / 1-7

Durum wheat spaghetti with pecorino romano and black pepper

CARBONARA 14.00 / 1-3-7

Durum wheat spaghetti with organic eggs, pecorino romano, amatriciano bacon and black pepper

GRICIA 14.00 / 1-7

Durum wheat rigatoni with pecorino romano, amatriciano bacon and black pepper

AMATRICIANA 14.00 / 1-3-7

Egg tonnarello with amatriciano bacon, peeled "Gargano" tomato and pecorino romano

CACIO E PEPE YOU & ME

15.00 per person / 1-7

Spaghettone for two people served at the table directly in the form of pecorino, to share.

SPECIAL

PACCHERI THREE TOMATOES 15,00 / 1-3

Pacchero creamed with Tomato and Basil, Peeled Red Cherry Tomatoes

PUMPKIN RAVIOLI 17.00 / 1-7-12

Pioppini mushrooms, Castelmagno cheese fondue, and amaretti biscuits

CARCIOLINO 17.00/1-8-11

Tagliolini with lamb ragù, artichoke cream, and crispy artichoke

PAPPARDELLE PICCHIAPÒ 16.00 / 1-3-9

A traditional Roman dish made with boiled Almore and beef muscle regenerated with Tomato sauce and Aromatics

TAGLIOLINI 16.00 / 1-4-12

With cod buttered in vine tomato sauce, Taggiasca olives and capers

SECOND COURSES

STUFFED SQUID 17.00 / 1-4-12-14

Stuffed with escarole, anchovies, and raisins, served on purple potatoes

CRISPY OCTOPUS 16.00 / 7-8-14

Octopus with sour cream and ginger carrot cream, almond ground with paprika*

SAKURA YOZA TAGLIATA

(SLICED MEAT) 30.00

300 g - Served with seared corn, salad, lemon

BEEF FILET 28.00 / 3-8

Beef fillet with a pistachio crust, purple potato, and Roman broccoli

BONELESS CHICKEN THIGH 16.00 / 3

Served with seared corn, salad, lemon

BEEF CHEEK 22.00 / 7-12

Braised in wine with truffle potato velouté and Parmesan fondue

SIDE DISHES

Fried Artichokes 7.00 / 1-8-11

Sautéed / All'Agro (Sour Condiments) Chicory 6.00

Sablè-style Baked Potatoes 6.00 / 1

Vegetable Wok 7.00 / 1-6

Fried Potatoes with Sauces 5.00 / 1



IL PADELLINO

*Focaccia made with
a mix of stone-ground flours,
mixed seeds, and
toasted barley. Double cooking:
first steamed in a small pan and
then in a conventional oven*

THE PROTEIN-RICH: PIZZA IN PADELLINO

*Ricotta, Mortadella, Mixed Greens **14.00** / 1-9*

*Cereal-Crusted Fried Chicken, Mayonnaise,
Pickles, Lettuce **14.00** / 3-7-9-10*

MARGHERITA 10.00 / 1-7

Tomato, Fiordilatte cheese, Basil

MARGHERITA BUFFALO MOZZ. 13.00 / 1-7

Tomato, Buffalo Mozzarella, Basil

NEAPOLITAN 13.00 / 1-4-7-12

Tomato, Fiordilatte cheese, Basil, Anchovies, Oregano

COSACCA 13.00 / 1-7

Peeled Tomato, 30 Month Aged Parmigiano Reggiano, Roman Pecorino, Extra Virgin Olive Oil, Basil

MARINARA GREGORIO 13.00 / 1-4-12

Tomato, Capers, Olives, Oregano, Anchovies, Fermented Black Garlic

CAPRICCIOSA 15.00 / 1-3

Tomato, Buffalo Mozz., Baby Artichoke, 18-Month Aged Parma Ham, Sun-Dried Leccino Olives, Mushrooms, Pasteurized Hen Egg Cream

4 CHEESES PLUS 15.00 / 1-4-7-12

Parmigiano Reggiano, Taleggio, Gorgonzola, Stracchino, Bread Crumbs, Radish

ROMAN BOSCAIOLA 15.00 / 1-7-12

Sausage, Sautéed Mushrooms, Fiordilatte cheese, Mix of Herbs, Pecorino cream

TUNA & ONION 2.0 19.00 / 1-4-7-12

Tuna Carpaccio, Tomato, Buffalo Mozzarella, Braised Leek, Mint

COME IN PEACE DIAVOLA 18.00 / 1-7

Spicy Tomato, Nduja, Spicy Salami, Buffalo Straccetti, Balsamic Herbs

DOUBLE-LAYER VEGAN 18.00 / 7 1-4

Sautéed Chicory, Confit Tomatoes, Olives

DOUBLE-LAYER MORTAZZA 18.00 / 1-4-8-12

Mortadella and puntarelle (italian chicory) seasoned with garlic, oil and anchovies

DOUBLE-LAYER PORCHETTA 18.00 / 1-12

Homemade porchetta (roast pork) in a crust of potatoes

**PIZZA
ROMANA**

— 170 g / 32 cm Ø —

Some pizzas on the menu are designed to be served at a lower temperature to ensure the quality of the ingredients, maintaining the cold chain

GREGORIO'S SWEETS



GREGORIAMISÙ 8.00 / 1-3-4-7-8
Traditional Tiramisù

IL PROFITEROLE 9.00 / 1-3-7-8
Cream puffs covered with chocolate ganache and whipped cream flakes

CREAM BRULÈ 9.00 / 3-7
With Passion Fruit

APPLE PIE TARTLET 9.00 / 1-3-4-7
*Warm-hearted Apple Pie Tartlet with cocoa soil, pomegranate wafer, pomegranate gelée,
and a dollop of whipped cream*

ORANGE CHOCOLATE 8.00 / 1-3-7-8
Chocolate cake with candied orange, plain yogurt and chocolate flakes

FRUIT COMPOTE 7.00

**SELECTION OF CHEESES
WITH SWEET WINE** 12.00 / 7

Service charge **2.00**

Water 1 LT **3.00**

ALLERGENS

1 - CEREALS CONTAINING GLUTEN

2 - CRUSTACEANS

3 - EGGS

4 - FISH

5 - PEANUTS

6 - SOY

7 - MILK

8 - NUTS

9 - CELERY

10 - MUSTARD

11 - SESAME SEEDS

12 - SULPHUR DIOXIDE AND SULPHITES

13 - LUPINS

14 - MOLLUSCS

***Frozen Product**

Some products are locally subjected to blast chilling
to ensure their quality and safety,
as described in the HACCP procedures in accordance with Reg. EC 852/04.