

GASTRONOMY



HOMEMADE BREAD 3.50 /1-6

FOCACCIA 5.00 /1

CURED MEATS & CHEESES

ITALIAN CURED MEATS & CHEESES SELECTION 22.00 / 1-7

CURED MEATS SELECTION 15.00 / 1

CHEESE SELECTION 16.00 / 7

HAM WITH MELON 10.00

MOZZARELLA 125 G

**BUFFALO
MOZZARELLA** 8.00 / 7
Caseificio Costanzo selection

- **FRIED** 9.00 / 7
Buffalo mozzarella in batter
- **ALLA CAPRESE** 12.00 / 7-8
Buffalo mozzarella, fresh datterino, basil, olives
- **WITH PROSCIUTTO** 14.00 / 7
Buffalo mozzarella, 20 months aged Parma ham
- **WITH ALICI** 12.00 / 4-7
Buffalo mozzarella, Cantabrian Sea anchovies

BURRATA 125 G

**BURRATA WITH
PROSCIUTTO** 14.00 / 7
Andria's Burrata with 20 months aged Parma ham

**BURRATA WITH
DATTERINO** 10.00 / 7
Andria's Burrata with fresh datterino tomatoes, basil, olives

**BURRATA
WITH ALICI** 12.00 / 4-7
Andria's Burrata with Cantabrian Sea anchovy fillets

SALADS (LUNCH ONLY)

THE FISH 14.00 / 4
Smoked salmon, songino lettuce, avocado, orange

LA CAESAR 12.00 / 1-3-4-7-9-10-12
Lettuce, bread croutons, chicken, pachino tomatoes, Parmesan flakes, caesar

THE AVOCADO 12.00 / 7
Mixed greens, avocado, melon, feta, cucumbers

KITCHEN



STARTER

GREGORIO APPETIZER 16.00

*A selection of five dishes chosen
by the Chef* 1-2-3-4-5-6-7-8-9-10-11-12-13-14

APPETIZERS

BEEF TARTARE 12.00 / 8-11
Beef tartare, avocado, Taggiasca olives, and sesame seeds

SALMON TARTARE 14.00 / 7
Salmon tartare, mango, ricotta mousse, raspberry sauce

CRISPY EGG 12.00 / 1-3-5
Crispy egg with asparagus, songino lettuce, licorice powder

CODFISH 12.00 / 4-7
Whipped cod with hunter's sauce

FRIED HOMEMADE DISHES

Fried foods made with breading of cereals and stale bread, carnaroli rice, pasta from ancient sicilian grains, fish, meat, and vegetables from a controlled supply chain

SUPPLÌ AL TELEFONO 3.50 / 1-3-7-9
Carnaroli rice, tomato, mozzarella, vegetable mince

SUPPLÌ CACIO E PEPE & TUNA TARTARE 9.00 / 1-3-7
Spaghettoni, Roman Pecorino, black pepper, butter, lemon tuna tartare

CHICKEN ROCHER WITH PEPPERS 8.00 / 1-7
Free-range chicken, red peppers, Parmigiano Reggiano

CRISPY FRIED PARMIGIANA 8.00 / 1-7-8
Eggplant parmigiana, oven-baked, mozzarella, basil, Parmigiano Reggiano

FIRST COURSES

SPECIAL

PACCHERO 14.00 / 1-7

Paccheri pasta tossed with basil tomato (low temperature cooked), red and copper peeled datterini tomatoes, and buffalo stracciatella cheese

CANNELLONE 14.00 / 1-7-9

Homemade cannelloni with four types of meat

SPAGHETTONE 15.00 / 1-7

Zucchini flowers, and saffron mixed with buffalo ricotta cheese

IL RAVIOLO 15.00 / 1-7

Ravioli creamed with CBT tomato stuffed with ricotta and spinach

TORTELLONE 16.00 / 1-4

Homemade pasta filled with fish, served with mint zucchini cream and lemon crumble

SPAGHETTI ALLA NERANO 15.00 / 1-7-11

Roman courgette, Parmigiano Reggiano, provolone from the Professor of the Costanzo Caseificio

PACCHERO WITH PEPPERS 15.00 / 1-4-7

Burnt red peppers, Cantabrian anchovies, black olive powder and buffalo stracciatella

CLASSICS

CARBONARA 14.00 / 1-3-7

Hard wheat spaghetti, organic eggs, romano Pecorino, guanciale pork cheek from Amatrice, black pepper

GRICIA 14.00 / 1-7

Hard wheat rigatoni, Pecorino romano, guanciale pork cheek from Amatrice, black pepper

CACIO E PEPE 14.00 / 1-7

Hard heat spaghetti, Pecorino romano, black pepper

AMATRICIANA 14.00 / 1-3-7

Egg tonnarello, guanciale pork cheek from Amatrice, peeled "Gargano" tomato, Pecorino romano

CACIO E PEPE YOU & ME

Spaghetti for two, served directly on the table in a Pecorino cheese wheel to share

15.00 per person / 1-7

SECOND COURSES

THE FILLET 28.00 / 1-8

Smoked Danish beef fillet served with homemade potatoes and sauce

LA TAGLIATA 24.00

300g Danish beef served with scorched corn

THE THIGH 16.00 / 3

Boneless chicken thigh served with seared corn and homemade sauce

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

226g hamburger, cheddar, lettuce, and tomatoes, served with homemade bread, potatoes and sauces

THE SQUID 18.00 / 12-14

Seared squid, roman-style marinated zucchini, zucchini flowers, and Pecorino romano

FRIED FISH 18.00 / 1-2-4-8

Selection of fish with homemade sauce

SIDES

Fennel salad with orange and Taggiasca olives

6.00

Mixed oven vegetables

7.00

Sauteed chicory / Sour

6.00

Oven-baked sable potatoes

6.00 / 1

Vegetable wok

7.00 / 1-6

Homemade french fries with sauces

7.00 / 1-8

PIZZA



CLASSIC ROMAN PIZZA

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 while maintaining the cold chain

MARGHERITA 10.00 / 1-7

Tomato, fiordilatte, basil

MARGHERITA WITH BUFALA 13.00 / 1-7

Tomato, buffalo mozzarella, basil

NEAPOLITAN 13.00 / 1-4-7-12

Tomato, fiordilatte, basil, anchovies, oregano

MARINARA GREGORIO 13.00 / 1-4-12

Tomato, capers, olives, oregano, anchovies, fermented black garlic

THE FLOWERS 14.00 / 1-4-7-8

Zucchini flowers, roman zucchini cream, anchovies, fiordilatte, marinated zucchini

THE EGGPLANT 13.00 / 1-7-8

Tomato, fried eggplant, buffalo mozzarella shred, and basil

THE SALMON 19.00 / 1-4-7

Smoked salmon, roman zucchini cream, fiordilatte, buffalo mozzarella shred, arugula leaves

MADE IN ITALY 15.00 / 1-7

Andria's burrata, songino lettuce, fresh datterino tomatoes, olives, basil

CAPRICCIOSA 15.00 / 1-3-7

Tomato, buffalo mozzarella, baby artichokes, 18 months Bassiano ham, dehydrated Leccino olives, mushrooms, egg yolk zabaglione

FOUR CHEESES 15.00 / 1-4-7-12

Radicchio and gorgonzola cream, grana flakes, fiordilatte, taleggio, and crumbled breadcrumbs

BOSCAIOLA A ROMA 16.00 / 1-7-12

Sausage, sautéed mushrooms, fiordilatte, and chopped parsley

THE TUNA 16.00 / 1-4-7

Tuna tartare, tomato, buffalo mozzarella shreds, stewed leeks, and mint

DIAVOLA COME IN PEACE 15.00 / 1-7

Tomato, spicy salami, buffalo mozzarella shreds

THE POTATO 14.00 / 1-7

Yellow potato, purple potato, fiordilatte, and onion reduction

THE PEPPERS 14.00 / 1-7

Pepper ragout with anchovies, basil gel, buffalo stracciatella and tomato puree with red pepper



GREGORIAMISÙ 8.00 / 1-2

Traditional Tiramisù

THE GREEDY 8.00 / 1-3-7

Milk cream ice cream cup, Nutella, and whipped cream

SWEET EARTH 8.00 / 1-3-7

Caramel mou and mint cheesecake, chocolate soil, and brownies

DROWN ME 7.00 / 1-3-7

Crunchy homemade cantucci to drown in zabaglione cream

THE DECONSTRUCTED 8.00 / 1-3-7

Deconstructed fruit tart with pastry cream

RASPBERRY BLOSSOM 8.00 / 1-3-7

Semi-frozen cream and raspberries, lime zest, and meringue

ARTISAN ICE CREAM 3.00 per flavor / 1-3-5-6-7-8-11-12

Selection of artisanal ice cream, ask the service staff

SEASONAL FRUIT 5.00

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.