

FROM 12:00 PM

GASTRONOMY



HOMEMADE BREAD* 3.50 /1-6

FOCACCIA* 5.00 /1

CURED MEATS & CHEESES

ITALIAN CURED MEATS & CHEESES SELECTION* 22.00 /1-7

CHEESE SELECTION* 16.00 /7

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 ROCKET* 12.00 /7
Arugula, pears, parmesan flakes, walnuts

FROM 12:00 PM

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
*with egg zabaglione, caper powder, marinated red onion,
Worcesterchire gel*

TUNA TARTARE* 2.00pm / 7
*with red datterini tomatoes, basil, capers, green olives and
buffalo shredded meat*

CRISPY EGG* 12.00 / 3-7-12
with sweet gorgonzola and chestnut cream

COD* 13.00 / 4
*Cod cooked at low temperature, sweet potato cream,
bacon, stewed red onion*

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

CARBONARA SUPPLÌ* 7.00 / 1-7-8
Spaghettone, pecorino romano, pepper, egg, seasoned Amatrice bacon

FIRST COURSES

CLASSICS

CARBONARA* 14.00 /1-3-7

Spaghettoni Pastificio Mancini with organic eggs, pecorino romano, amatriciano bacon and black pepper

GRICIA* 14.00 /1-7

Rigatoni Pastificio Mancini with pecorino romano, amatriciano bacon and black pepper

CACIO E PEPE* 14.00 /1-7

Spaghettoni Pastificio Mancini with pecorino romano and black pepper

AMATRICIANA* 14.00 /1-3-7

Pastificio Mancini Bucatini with amatriciano bacon, peeled Gargano tomato and pecorino romano

PACCHERO* 14.00 /1-7

Pacchero Pastificio Mancini creamed with CBT tomatoes and basil, peeled red and copper datterini tomatoes and buffalo shredded cheese

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

HOMEMADE PASTA

CANNELLONE* 14.00 /1-7-9

Homemade cannelloni with 4 meats

PAPPARDELLA ALLA GREGORIO* 14.00 /1-7-9

Homemade pappardella filled with Mantuan pumpkin, Castelmagno cream, pioppini and amaretto crumble

FETTUCCINE ALLA PICCHIAPÒ* 14.00 /1-7-11

A traditional Roman dish prepared with stewed boiled beef, tomato, onion and herbs

THE SEAFOOD TAGLIOLINO* 18.00 /1-2-3-4-14

Egg pasta creamed with the catch of the day, red datterini tomatoes, calamari, scampi, monkfish, mussels, prawns, sea bream and corn on the cob

SECOND COURSES

LA TAGLIATA* 25.00

of Danish scottona 300 g served with scalded corn

THE THIGH* 16.00 /3

of boneless chicken served with seared corn and homemade salsa

THE BREADED CUTLET* 16.00 /1-3-7

Breaded pork steak accompanied by mashed potatoes

THE SQUID* 19.00 /1-4-6-7-8-11-12-14

Squid stuffed with potatoes, spicy soy sauce with romesco sauce, roasted radicchio

CRISPY OCTOPUS* 18.00 /7-8-14

Crispy octopus, carrot cream with sour cream and ginger, ground almonds with paprika

GREGORIO BURGER* 17.00 /1-3-7-8-9-12

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

SIDES

Seasonal vegetables

7.00

Oven mixed vegetables

7.00

Vegetable wok

7.00 /1-6

*Homemade french fries
with sauces*

7.00 /1-8

Mashed potato

6.00

FROM 12:00 PM

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, anchovies, oregano

MARINARA GREGORIO* 13.00 / 1-4-12

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

MADE IN ITALY* 15.00 / 1-7

Burrata from Andria, songino, fresh datterino tomatoes, olives and basil

CAPRICCIOSA* 15.00 / 1-3-7

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

BOSCAIOLA IN ROME* 16.00 / 1-7-12

Pioppini, Cardoncelli and Champignon mushrooms, pork meatball and mozzarella

DIAVOLA COME IN PEACE* 15.00 / 1-7

Tomato, spicy salami, buffalo mozzarella shreds

SAUSAGE* 15.00 / 1-7

Tomato, spiced baked potatoes, sausage, oregano, parmesan cream

THE VEGAN* 14.00 / 1-5-6-8

Purple potato cream with rosemary, sweet and sour grilled pumpkin, thyme, crispy chickpeas with paprika, soy mayonnaise with lime, basil

WINTER PRAWN* 17.00 / 1-2-4-7-8-9

Prawn tartare, bisque, buffalo mozzarella, black cabbage cream, dried tomato



GREGORIAMISÙ* 8.00 / 1-2

Traditional Tiramisù

DROWN ME* 7.00 / 1-3-7

Marsala zabaglione served with homemade chocolate and orange cantucci

RASPBERRY FLOWER* 8.00 / 1-3-7

Raspberry semifreddo, meringue, cream

HOT FLAKY SWEET BREAD* 8.00 / 1-3-7

Honey-flavoured sweet bread, custard, fior di latte ice cream, sour cherry jam

PROFITEROLE CREAM PUFFS* 8.00 / 1-3-7

Profiterole with custard drowned in chocolate and whipped cream

APPLE TART* 7.00 / 1-3-7

Homemade apple tart by the chef, fior di latte ice cream and amaretti crumble

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.