

Ristorante al '34

Menù



Ristorante a ~l ~

Menù “Oscar” del Gambero Rosso

Fried squash blossoms

Pasta:

Conchiglie with red peppers and gorgonzola cheese, or Positano noodle with spicy tomato, eggplants, and smoked cheese

Main course:

Saltimbocca roman style

Dessert:

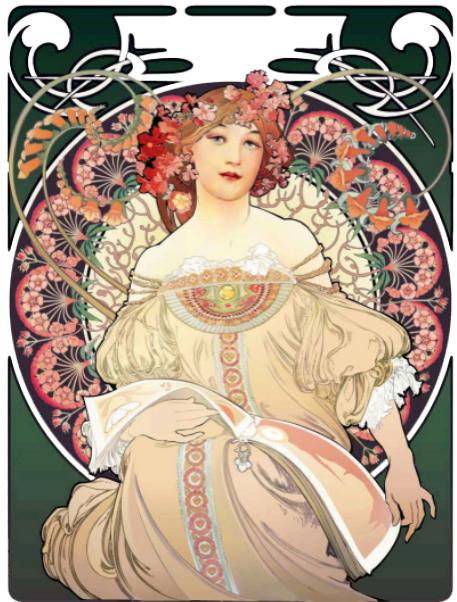
Tiramisù

1/4 lt. House wine

1/2 lt. water

Caffè

Price of menu: € 40,00



Menù “Roma”

Fried squash blossoms

Pasta:

Bucatini Amatriciana with bacon and tomato, or Tonnarelli with cheese and black pepper, or Bombolotti Carbonara with egg, black pepper and bacon

Main course:

Meatballs with fresh tomato and sweet peppers, or Grilled lamb

Dessert:

Tiramisù

1/4 lt. House wine

1/2 lt. water

Caffè

Price of menu: € 45,00

Menù “Syrenuse”

Marinated anchovies

Pasta:

Penne with red lettuce and smoked trout, or Paccheri black squid sauce, or Sverzino with dried fish eggs in tuna botargo and zucchini

Main course:

Mixed fried fish, or Baked fillet of bream with crispy potatoes and lardon

Dessert:

Tiramisù

1/4 lt. House wine

1/2 lt. water

Caffè

Price of menu: € 50,00

Ristorante a vista



Service and cover charge included € 1.50

Appetizers

Fried squash blossoms (each), fried treviso lettuce (each)	€ 3.00
Mixed artichokes triumph (roman style, giudia style, grilled and raw)	€ 20.00
Caprese salad (tomato and mozzarella)	€ 12.00
Sliced raw zucchini with truffle cheese	€ 13.00
Bassiano ham with soft truffle cheese "Burrata"	€ 19.00
Parma ham (24/30 months) and melon	€ 12.00
Parma ham (24/30 months) and mozzarella di Bufala Campana D.O.P.	€ 14.00
Selection of local Meat (Castelli Farm, Frascati)	€ 13.00
Meat beef "Bresaola" with arugula and parmesan	€ 14.00
Culatello ham of Zibello with soft cheese "Burrata"	€ 18.00
Marinated anchovies	€ 13.00
Mussels saut�	€ 15.00
Seafood saut�	€ 18.00
Smoked sword-fish with avocados, fresh tomato, sweet onions	€ 14.00
Smoked tuna-fish with eggplants, cheese, olives, fresh tomato	€ 14.00
Sliced octopus with shrimps and pistachios	€ 14.00

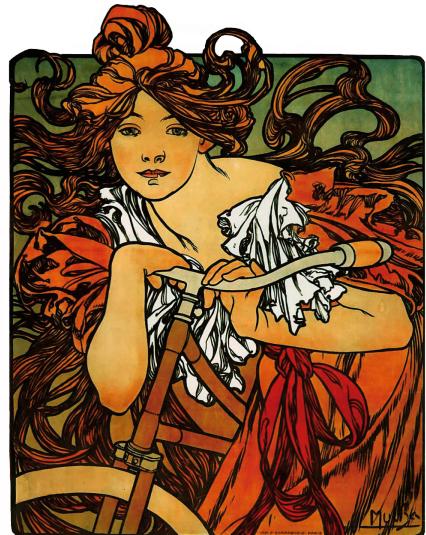
Soups

Passatelli soup	€ 12.00
Pasta with chick-peas and cuttle fish	€ 13.00
Tortellini soup	€ 13.00
Vegetable soup	€ 12.00
Black bean soup with lobster and shrimps (Friday, Saturday and Sunday)	€ 13.00

Ristorante a ~ l ~

First course pasta

Pumpkin gnocchi in a creamy “Castelmagno” cheese sauce with pistachios	€ 13.00
Pappardelle with wild boar ragù	€ 13.00
Garganelli with duck ragù	€ 13.00
Orecchiette with lamb ragù and asparagus	€ 13.00
Strascinati with truffle and bacon	€ 13.00
Bigoli with red chicory, soft cheese “stracchino” and nuts	€ 13.00
Fusilli napoli style with meat and mushrooms	€ 13.00
Paccheri with cherry tomato, buffalo’s mozzarella and goat cheese	€ 13.00
Ravioli “34” with herbs, pinenuts and white cream sauce	€ 13.00
Gnocchi truffled roman style (15 min.)	€ 13.00
Cappellacci with artichokes and Pecorino	€ 13.00
Tagliolini with artichokes	€ 12.00
Fettuccine with mushrooms	€ 12.00
Fine herbs and vegetable risotto	€ 12.00
Tonnarelli with cacio cheese and black pepper	€ 12.00
Bombolotti noodle carbonara (eggs, bacon and black pepper)	€ 12.00
Bucatini noodle amatriciana (tomato and bacon)	€ 12.00
Rigatoni with “Pajata”, or with the sauce of oxtail vaccinara	€ 13.00
“Positano” noodle with tomato, eggplants and cheese	€ 12.00
Conchiglie with red peppers and gorgonzola cheese	€ 12.00
Ravioli stuffed with ricotta e spinach, wth meat and tomato sauce	€ 13.00
Lasagna bolognese style (meat and tomato sauce)	€ 13.00



Pasta served with fish

Paccheri with black squid sauce	€ 17.00
Ravioli stuffed with soft cheese Burrata in Scampi shrimps sauce, pinenuts and lemon	€ 23.00
Tagliatelle black with monk-fish, prawns and cherry tomatoes	€ 23.00
Tonnarelli with crab and cherry tomatoes	€ 20.00
Tonnarelli with Scampi shrimps and red chicory	€ 20.00
Linguine with lobster, or seafood	€ 23.00
Linguine with lobster and seafood	€ 29.00
Pici noodle with a breadcrumbs, garlic and anchovies	€ 14.00
Spaghetti with clams sauce	€ 17.00
Spaghetti whole grain with prawns and Scampi shrimps in papillote	€ 24.00
Sverzino noodle with dried fish eggs in tuna botargo and zucchini	€ 14.00
Spaghetti with arugula and smoked sword-fish (oil and garlic)	€ 14.00
Black ravioli with ricotta cheese and salmon, with lemon and green pepper	€ 17.00
Gnocchi with prawns and sweet red peppers	€ 18.00

Ristorante a ~l ~.



Second Course with meat

Duck breast in Cesanese red wine sauce, with fava beans purè	€ 20.00
Fillet of pork with almonds and pistachios on provola smoked cheese	€ 16.00
Veal ossobuco in genovese style with mashed potatoes	€ 19.00
Fiorentina Steak	7€/etto
Roasted spring lamb served with roast potatoes	€ 19.00
Grilled spring lamb	€ 18.00
Lamb roman style with fava beans, artichokes and anchovies sauce	€ 18.00
Sweetbread of lamb with artichokes	€ 17.00
Oxtail vaccinara	€ 20.00
Tripe roman style	€ 16.00
Saltimbocca roman style with mashed potatoes	€ 18.00
Grilled veal chop with grilled artichokes	€ 26.00
Meat Carpaccio	€ 18.00
Sliced beef "34" with cheese and leek	€ 19.00
Sliced beef with mushrooms, or with artichokes and sheep milk cheese	€ 20.00
Sliced beef with rosemary, or with arugula and vinegar, or with red lettuce	€ 18.00
Sliced chicken with sheep milk cheese and dry tomato	€ 16.00
Beef stew in red wine sauce served with polenta	€ 20.00
Veal stew with Porcini mushrooms served with polenta	€ 20.00
Roasted veal shank served with roasted potatoes (2 persons)	€ 40.00
Roasted veal shank served with roasted potatoes (4 persons)	€ 75.00
Grilled fillet of beef, or in a green pepper sauce	€ 20.00
Entrecôte	€ 18.00
Rabbit in Roma style in white wine sauce	€ 17.00
Meatballs in Roma style with fresh tomato and sweet peppers	€ 17.00

Ristorante a ~l ~.



Main course with fish

Rolled Shrimps and sword-fish with truffle cheese in a zucchini sauce	€ 22.00
Sesame and peeps crusted sliced tuna steak on radicchio and anchovies salad	€ 20.00
Baked fillet of bream with crispy potatoes and Colonnata lardon	€ 20.00
Fillet of sole fish meunière served with buttered spinach	€ 32.00
Cod fish pie on purple mashed potatoes with pesto sauce	€ 17.00
Anchovies and endivie pie (20 min.)	€ 20.00
Turbot, bass and gilthead fish in a light tomato sauce and seafood	€ 42.00
Turbot, bass and gilthead in the oven with potatoes, artichokes and fish eggs	€ 37.00
Sliced salmon in the oven served with herbs and asparagus	€ 19.00
Mixed fried fish	€ 18.00
Fried calamari	€ 16.00
Salmon or tuna tartare	€ 18.00

Grilled fish

Grilled cod fish salad with tomatoes, potatoes and red onions	€ 18.00
Breaded grilled anchovies	€ 18.00
Grilled sole, or turbot	€ 33.00
Grilled bass, or gilthead fish	€ 25.00
Grilled salmon	€ 20.00
Grilled sword-fish in Palermo style	€ 19.00
Grilled Calamari	€ 18.00
Grilled lobster	€ 40.00
Mixed grilled fish	€ 37.00
Grilled scampi shrimps and prawns	€ 39.00

Ristorante a ~l ~.



Alternative dishes

Grilled red lettuce in 34' style	€ 10.00
Grilled scamorza cheese and red lettuce	€ 11.00
Parmigiana eggplants	€ 13.00
Mashed green beans with cicory	€ 12.00
Mixed grilled vegetables	€ 15.00
Mixed grilled cheeses	€ 18.00

Side dishes

Mixed salad	€ 7.00
Caesar Salad	€ 12.00
Exotic salad (with palmito, corn, cherry tomatoes, avocados and parmesan)	€ 12.00
"34" salad (with cherry tomatoes, olives, feta cheese, eggplants, corn, dry tomato and mozzarella)	€ 13.00
Spinach salad with pinenuts, parmesan and bacon	€ 12.00
Mixed salad with smoked salmon	€ 12.00
Orange salad	€ 10.00
Red lettuce salad with anchovies	€ 10.00
Grilled artichokes	€ 7.00
Fried or roman style artichoke	€ 7.00
French fries	€ 7.00
Roasted potatoes	€ 7.00
Artichokes salad	€ 11.00

Ristorante a ~l ~.

Desserts

Fresh fruit salad	€ 6.00
Pinapple	€ 6.00
Strawberries	€ 6.00
Wild berries	€ 8.00
coppetta tricolore (fresh fruit salad with vanilla ice-cream)	€ 7.00

Home made desserts

Halzenut parfait with hot chocolate	€ 7.00
Panna cotta with hot chocolate, or wild berries	€ 7.00
Tiramisù	€ 7.00
Napoli cake	€ 7.00
Apple pie and vanilla ice-cream	€ 7.00
Pears and chocolate cake with hot chocolate	€ 7.00
Catalan cream	€ 7.00
Home made tart	€ 7.00
Ricotta cheese cake	€ 7.00
Profiteroles	€ 7.00
Chocolate salami	€ 7.00
Babà	€ 7.00
Chocolate soufflè	€ 7.00
Apple strudel and vanilla ice-cream	€ 7.00
Cantucci cookies and sweet wine "Vin santo"	€ 7.00



Ice-cream and Sorbet

Different flavors of sobert, home made	€ 6.00
Sgroppino (lemon sorbet with Prosecco)	€ 6.00
Vanilla, chocolate, strawberry, lemon ice-cream	€ 6.00

Cafeteria

Espresso, or decaffeinated coffee	€ 2.00
Double espresso	€ 3.50
Barley coffee	€ 2.50
Cappuccino	€ 3.00
Hot tea	€ 4.00

Ristorante a ~l ~



Soft Drinks	
Mineral water 1 lt.	€ 3.00
Mineral water ½ lt.	€ 2.00
Coca-cola, Fanta, Sprite, Ice-tea, Schweppes	€ 4.00
Italian beer Nastro Azzurro/Ichnusa 33cl.	€ 4.50
Foreign beer Heineken 33cl.	€ 6.00
Italian beer Peroni 66cl.	€ 7.00
Not alcoholic beer Tourtel	€ 4.00
Fruit juice (green apple, pineapple, pear)	€ 4.00
Fresh orange juice	€ 5.00
Tomato juice, campari soda, crodino	€ 6.00
Dessert Wine	
Muffato Oro IGT, Villa Puri (white, Lazio)	€ 8.00 - € 30.00
Sagrantino di Montefalco Passito DOCG, Adanti (red, Umbria)	€ 10.00 - € 40.00
Passito di Pantelleria "Nes" DOP, Pellegrino (white, Sicilia)	€ 12.00 - € 45.00
Picolit DOCG, Grillo (white, Friuli)	€ 13.00 - € 50.00
Chaudelune "Ice-Wine" DOC, Cave Mont Blanc (white, Valle d'Aosta)	Only bottle 50cl. € 60.00

Distillates, Grappe, Spirits

- This restaurant uses fresh products.
Some ingredients, if not available, can be frozen.

- For informations on the use of substances and ingredients that can cause allergies or intolerances, you can consult the book of the ingredients that can be requested from the staff.

Ristorante al Dito

Red house wine

Rosso Lazio IGT 1 lt.	€ 11.00
Rosso Lazio IGT ½ lt.	€ 6.50
Rosso Lazio IGT ¼ lt.	€ 4.50
Glass of wine:	
- Roma DOC, Castello di Torre in Pietra (Lazio)	€ 7.00
- Siroe IGT, Fontana Candida (Lazio)	



Red Wine

Tellus Syrah Falesco IGP, Famiglia Cotarella (Lazio)	€ 25.00
Montepulciano d'Abruzzo DOC, Villa Medoro (Abruzzo)	€ 27.00
Rosè "Rosa Chiara" DOCG, La Scolca (Piemonte)	€ 30.00
Merlot IGT, Schiopetto (Collio, Friuli)	€ 30.00
Morellino di Scansano "Mentore" DOCG, Mantellassi (Toscana)	€ 30.00
Nero D'Avola "Sherazade" DOC, Donnafugata (Sicilia)	€ 30.00
Chianti Classico DOCG, Carpineto (Toscana)	€ 30.00
Primitivo IGT, Tiberio (Puglia)	€ 30.00
Dolcetto d'Alba "Colombè" DOC, Ratti (Piemonte)	€ 30.00
Barbera d'Alba "Battaglione" DOC, Ratti (Piemonte)	€ 34.00
Ripasso della Valpolicella Classico "Corte Giara" DOC, Allegrini (Veneto)	€ 35.00
Cesanese del Piglio Riserva "Bolla di Urbano" DOCG, Pileum (Lazio)	€ 37.00
Rosso di Montalcino DOC, Carpineto (Toscana)	€ 40.00
Supertuscan Belnero IGT, Banfi (Toscana)	€ 40.00
Etna Rosso "I Vigneri" DOC, I Vigneri di Salvo Foti (Sicilia)	€ 42.00
Nero Buono di Cori "Apolide" IGT, Carpineti (Lazio)	€ 42.00
Nebbiolo d'Alba "Ochetti" DOC, Ratti (Piemonte)	€ 42.00
Nobile di Montepulciano Riserva DOCG, Corte alla Flora (Toscana)	€ 45.00
Sagrantino di Montefalco DOCG, Adanti (Umbria)	€ 50.00
Supertuscan Il Bruciato "Tenuta Guado al Tasso" Bolgheri DOC, Marchesi Antinori (Toscana)	€ 55.00
Chianti Classico Riserva "Ducale Oro" DOCG, Ruffino (Toscana)	€ 60.00
Amarone della Valpolicella Classico DOCG, Santi (Veneto)	€ 70.00
Brunello di Montalcino "Poggio alle Mura" DOCG, Banfi (Toscana)	€ 95.00
Barolo "Marcenasco" DOCG, Ratti (Piemonte)	€ 95.00
Amarone della Valpolicella Classico DOCG, Allegrini (Veneto)	€ 140.00
Supertuscan Tignanello "Tenuta Tignanello" IGT, Marchesi Antinori (Toscana)	€ 180.00
Brunello di Montalcino Riserva "Tenuta Greppo" DOCG, Biondi-Santi (Toscana)	€ 200.00
Supertuscan Ornellaia "Tenuta dell'Ornellaia" Bolgheri DOC, Marchesi Frescobaldi (Toscana)	€ 300.00
Supertuscan Sassicaia "Tenuta San Guido" Bolgheri DOC, Marchesi Incisa della Rocchetta (Toscana)	€ 350.00
Supertuscan Solaia "Tenuta Tignanello" IGT, Marchesi Antinori (Toscana)	€ 400.00

Sparkling

Lambrusco di Sorbara "Contessa Matilde" amabile DOC, Cavicchioli (Emilia) (sweet wine)	€ 22.00
Bonarda DOC, Oltrepò Pavese, Bianchi (Lombardia) (dry wine)	€ 22.00

Half Bottle

Tellus Syrah Falesco IGP, Famiglia Cotarella (Lazio)	€ 15.00
Chianti Classico DOCG, Carpineto (Toscana)	€ 15.00
Nobile di Montepulciano DOCG, Corte alla Flora (Toscana)	€ 22.00
Amarone della Valpolicella Classico DOCG, Allegrini (Veneto)	€ 70.00
Supertuscan Tignanello "Tenuta Tignanello" IGT, Marchesi Antinori (Toscana)	€ 90.00

Ristorante al Dito

White house wine

Bianco Lazio IGT 1 lt.	€ 11.00
Bianco Lazio IGT ½ lt.	€ 6.50
Bianco Lazio IGT ¼ lt.	€ 4.50
Glass of wine:	
- Frascati DOC, Fontana Candida (Lazio)	€ 7.00
- Pecorino IGT, Villa Medoro (Abruzzo)	



White Wine

Pecorino IGT, Villa Medoro (Abruzzo)	€ 25.00
Falanghina DOC, Mastroberardino (Campania)	€ 27.00
Ribolla Gialla Collio DOC, Borgo Conventi (Friuli)	€ 30.00
Muller Thurgau Alto Adige DOC, Terlan (Trentino)	€ 30.00
Greco di tufo DOCG, Mastroberardino (Campania)	€ 30.00
Vallée d'Aoste DOC, Blanc de Morgex et de La Salle, Cave Mont Blanc (Valle d'Aosta)	€ 30.00
Chardonnay Collio DOC, Borgo Conventi (Friuli)	€ 30.00
Leone d'Almerita "Tenuta Regaleali" IGT, Tasca d'Almerita (Sicilia)	€ 30.00
Frascati Superiore Riserva "Luna Mater" DOCG, Fontana Candida (Lazio)	€ 35.00
Gewurztraminer Alto Adige DOC, Terlan (Trentino)	€ 35.00
Pinot Grigio "Linea Mario Schiopetto" Collio DOC, Schiopetto (Friuli)	€ 35.00
Sauvignon "Linea Mario Schiopetto" Collio DOC, Schiopetto (Friuli)	€ 35.00
Pinot Grigio IGT, Jermann (Friuli)	€ 42.00
Vitovska IGP, Skerk (Venezia Giulia)	€ 50.00
Vermentino di Gallura "Vigna'Ngena" DOCG, Capichera (Sardegna)	€ 60.00
Gavi dei Gavi DOCG, la Scolca (Piemonte)	€ 70.00
Cervaro della Sala "Tenuta Castello della Sala" IGT, Marchesi Antinori (Umbria)	€ 90.00

Sparkling e Champagne

Moscato (Piemonte)	€ 20.00
Prosecco di Conegliano Valdobbiadene DOCG, Cima da Conegliano (Veneto)	€ 25.00
Franciacorta "Satèn" Brut DOCG, La Valle (Lombardia)	€ 50.00
Trento DOC "Maximum" Brut, Ferrari (Trentino)	€ 60.00
Champagne G.H. Mumm "Cordon Rouge" Brut AOC (Champagne-Ardenne, Francia)	€ 65.00
Champagne Pommery Brut Royal (Champagne-Ardenne, Francia)	€ 70.00
Champagne Moët & Chandon Imperial Brut (Champagne-Ardenne, Francia)	€ 90.00
Champagne Brut Veuve Clicquot AOC (Champagne-Ardenne, Francia)	€ 100.00
Champagne Dom Perignon Vintage (Champagne-Ardenne, Francia)	€ 260.00

Half Bottle

Frascati DOC, Fontana Candida (Lazio)	€ 10.00
Falanghina IGT, Telaro (Campania)	€ 13.00
Chardonnay "Terre di Chieti" IGP, Tollo (Abruzzo)	€ 13.00

For the Menu about Spirits and Cocktails, please ask to the staff

Ristorante a

Via Mario de' Fiori, 34

Tel. 06/6795091

Fax. 06/6786980

ristorante34@yahoo.it
www.ristoranteal34.it

