

Ristorante al '34

Menù



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Menù “Oscar” del Gambero Rosso

Fried squash blossoms

Pasta:

conchiglie sweet red peppers and gorgonzola cheese, and
Positano noodle with spicy tomato, eggplants, capers

Main course:

Saltimbocca roman style

Tiramisù

1/2 lt. House wine

1/2 lt. water

Caffè espresso

Price of menu: € 40,00

Menù “Roma”

Fried squash blossoms

Pasta

Bucatini Amatriciana with bacon and tomato, and Tonnarelli
with cheese and black pepper

Main course:

Tripe roman style, or oxtail vaccinara (tomato and celery), or
roasted spring lamb with potatoes

Tiramisù

1/2 lt. House wine

1/2 lt. water

Caffè espresso

Price of menu: € 45,00

Menù “Syrenuse”

Marinated anchovies

Pasta:

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

Main course:

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

Tiramisù

1/2 lt. House wine

1/2 lt. water

Caffè espresso

Price of menu: € 50,00



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Service and cover charge included € 1.00

Appetizers

Fried squash blossoms (each), fried treviso lettuce (each)	€ 3.00
Mixed artichokes triumph	€ 20.00
Caprese (tomato and mozzarella)	€ 12.00
Sliced raw zucchini with truffle cheese	€ 12.00
San daniele ham and melon	€ 12.00
San daniele ham and mozzarella	€ 13.00
Selection of mixed cured meats	€ 12.00
Bresaola cured meat with arugula and parmesan	€ 12.00
Burrata soft cheese with culatello ham	€ 18.00
Marinated anchovies	€ 11.00
Mussels sauté	€ 13.00
Seafood sauté	€ 15.00
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	€ 12.00
Tortellini soup	€ 12.00
Vegetable soup	€ 11.00
Black bean soup with lobster and shrimps (Friday, Saturday and Sunday)	€ 13.00

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First course pasta

Pumpkin gnocchi in a creamy “castelmagno” cheese sauce with nuts	€ 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
Fusilli napoli style with meat and mushrooms	€ 12.00
Paccheri with cherry tomato, buffalo’s mozzarella and goat cheese	€ 13.00
Ravioli “34” with herbs, pinenuts and white cream sauce	€ 12.00
Gnocchi truffled roman style (15 min.)	€ 12.00
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 spicy tomato, eggplants and cheese	€ 12.00
Conchiglie with red peppers and gorgonzola cheese	€ 12.00
Ravioli stuffed with ricotta e spinach, with meat and tomato sauce	€ 12.00
Lasagna bolognese style (meat and tomato sauce)	€ 12.00

Pasta served with fish

Paccheri black squid sauce	€ 16.00
Penne with red lettuce and smoked trout	€ 14.00
Tagliatelle black (monk-fish, shrimps and fresh tomato)	€ 22.00
Tonnarelli with crab and fresh cherry tomato	€ 19.00
Tonnarelli with scampi shrimps and radicchio	€ 19.00
Linguine with lobster or seafood	€ 23.00
Linguine with lobster and seafood	€ 28.00
Pici noodle with a breadcrumbs, garlic and anchovies	€ 13.00
Spaghetti with clams sauce	€ 16.00
Spaghetti whole grain with prawns and 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	€ 15.00
Gnocchi with prawns and sweet red peppers	€ 18.00

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Main Course with meat

Duck breast in a “chianti” red wine sauce, with masse fava beans	€ 20.00
Fillet of pork with almonds and pistachios on provola smoked cheese	€ 16.00
Veal ossobuco genovese style with a vegetable sauce	€ 18.00
Fiorentina (steak)	7€/etto
Roasted spring lamb served with roast potatoes	€ 18.00
Grilled spring lamb	€ 16.00
Lamb roman style	€ 18.00
Sweetbread of lamb with artichokes	€ 16.00
Oxtail vaccinara (celery and tomato)	€ 18.00
Tripe roman style	€ 16.00
Saltimbocca roman style	€ 18.00
Veal chop, grilled, with roast potatoes and artichokes	€ 26.00
Sliced raw meat with arugula, parmesan and mushrooms	€ 18.00
Sliced beef with cheese and leek	€ 18.00
Sliced beef with mushrooms, or with artichokes and sheep milk cheese	€ 19.00
Sliced beef with Rosemary, or with arugula and vi negar, or with radicchio (red lettuce)	€ 18.00
Sliced chicken with sheep milk cheese and dry tomato	€ 16.00
Braised sliced beef in Barolo sauce served with polenta	€ 18.00
Roasted veal shank served with roasted potatoes (2 persons)	€ 39.00
Roasted veal shank served with roasted potatoes (3-4 persons)	€ 70.00
Grilled fillet of beef, or in a green pepper sauce	€ 20.00
Entrecote	€ 18.00
Rabbit vinegar and garlic sauce with olives	€ 16.00
Meatballs with celery, fresh tomato and sweet peppers	€ 16.00

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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 salad	€ 20.00
Baked fillet of bream with crispy potatoes and lardon	€ 20.00
Fillet of sole fish muniere served with spinach	€ 29.00
Anchovies and endivie pie (20 min)	€ 18.00
Turbot, bass and gilt-head fish in a light tomato sauce and seafood	€ 40.00
Turbot, bass and gilt-head with potatoes, artichokes and fish eggs	€ 35.00
Sliced baked salmon served with herbs	€ 18.00
Mixed fried fish	€ 18.00
Fried calamaries	€ 16.00
Salmon or tuna tartare	€ 18.00

Grilled fish

Grilled cod fish salad with tomato, potatoes and onions	€ 18.00
Grilled anchovies	€ 17.00
Grilled sole, or turbot	€ 29.00
Grilled bass, or gilt-head fish	€ 23.00
Grilled sword-fish steak or grilled calamaries, in Palermo style	€ 20.00
Grilled salmon, or sword-fish, steak	€ 19.00
Grilled lobster	€ 39.00
Mixed grilled fish	€ 35.00
Grilled scampi shrimps and prawns	€ 39.00

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Alternative dishes

Grilled red lettuce in 34' style	€ 10.00
Grilled scamorza cheese and red lettuce	€ 11.00
Baked eggplants with parmesan	€ 11.00
Mashed green beans with cicory	€ 10.00
Mixed grilled vegetable	€ 15.00
Mixed grilled cheeses	€ 18.00

Side dishes

Mixed salad	€ 7.00
Caesar Salad	€ 12.00
Exotic salad	€ 11.00
“34” salad (mix salad, cherry tomato, dry tomato, olives, cheese, eggplants, sweetcorn, mozzarella, carrot and fennel)	€ 13.00
Spinach salad with pinenuts, parmesn and bacon	€ 11.00
Mixed salad with smoked salmon	€ 12.00
Orange salad with onion and olives	€ 10.00
Red lettuce salad with anchovies	€ 9.00
Grilled artichokes (2 pieces for portion)	€ 7.00
Fried or roman style artichoke	€ 7.00
French fries	€ 7.00
Roasted potatoes	€ 7.00
Artichokes salad	€ 10.00

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Desserts

<i>Fresh fruit salad</i>	€ 6.00
<i>Pinapple</i>	€ 6.00
<i>Strawberries</i>	€ 6.00
<i>Wild berries</i>	€ 8.00
<i>Banana split</i>	€ 8.00
<i>coppetta tricolore (fresh fruit salad with vanilla ice-cream)</i>	€ 7.00

Home made desserts

<i>Halzenut parfait with hot chocolate</i>	€ 7.00
<i>Ricotta cheese mousse with pears, or with marron glacè</i>	€ 7.00
<i>Panna cotta with hot chocolate, or wild berries</i>	€ 7.00
<i>Tiramisù</i>	€ 7.00
<i>Napoli cake</i>	€ 7.00
<i>Apple pie and vanilla ice-cream</i>	€ 7.00
<i>Pears and chocolate cake with hot chocolate</i>	€ 7.00
<i>Catalan cream</i>	€ 7.00
<i>Home made tart</i>	€ 7.00
<i>Ricotta cheese cake</i>	€ 7.00
<i>Chocolate mousse</i>	€ 7.00
<i>Profiteroles</i>	€ 7.00
<i>Chocolate salami</i>	€ 7.00
<i>Babà</i>	€ 7.00
<i>Chocolate soufflè</i>	€ 7.00
<i>Sweet croissants with nutella</i>	€ 7.00
<i>Apple strudel and vanilla ice-cream</i>	€ 7.00
<i>Cantucci almonds cookies and vin santo (sweet wine)</i>	€ 7.00

Ice-cream and Sorbet

<i>Different flavors of sobert, home made</i>	€ 6.00
<i>Sgroppino (lemon sorbet with alcohol)</i>	€ 6.00
<i>Vanilla, chocolate, strawberrie, lemon ice-cream</i>	€ 6.00

Cafeteria

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



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Soft Drinks

Mineral water 1 lt.	€ 3.00
Mineral water ½ lt.	€ 2.00
Coca cola, fanta, sprite, ice tea	€ 4.00
Italian beer Nastro Azzurro	€ 4.50
Foreign beer	€ 6.00
Italian beer Peroni (big)	€ 7.00
Not alcoholic beer	€ 4.00
Fruit juice	€ 4.00
Fresh orange juice	€ 5.00
Tomato juice	€ 6.00

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.

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Lista Vini



Red house wine

Montepulciano d'Abruzzo 1 lt.	€ 11.00
Montepulciano d'Abruzzo ½ lt.	€ 6.50
Montepulciano d'Abruzzo ¼ lt.	€ 4.50
Glass of wine: - Cesanese (Lazio) - Siroe, Syrah (Lazio)	€ 7.00

Red Wine

Lambrusco Grasparossa, Cleto Chiarli	€ 22.00
Bonarda D.O.C. (Oltrepò Pavese)	€ 22.00
Tellus Syrah, Falesco (Lazio)	€ 25.00
Montepulciano d'Abruzzo, Villa Medoro (Abruzzo)	€ 25.00
Vino Rosato, La Scolca (Piemonte)	€ 30.00
Merlot, Schioppetto (Collio, Friuli)	€ 30.00

Morellino di Scansano (Toscana)	€ 30.00
Nero D'Avola, Sherazade, Donnafugata (Sicilia)	€ 30.00
Chianti classico (Toscana)	€ 30.00
Primitivo, Tiberio (Puglia)	€ 30.00
Dolcetto d'Alba, Ratti (Piemonte)	€ 30.00
Barbera d'Alba, Ratti (Piemonte)	€ 34.00
Ripasso della Valpolicella, Allegrini (Veneto)	€ 35.00
Rosso di Montalcino, Carpineto (Toscana)	€ 40.00
Sangiovese, Belnero Banfi (Toscana)	€ 40.00
Nebbiolo d'Alba, Ratti (Piemonte)	€ 42.00
Nobile di Montepulciano, Corte alla Flora, Riserva (Toscana)	€ 42.00
Sagrantino di Montefalco, Adanti (Umbria)	€ 50.00
Super Tuscan, Il Bruciato (Bolgheri, Toscana)	€ 55.00
Chianti, Riserva Ducale Ruffino Oro (Toscana)	€ 60.00
Amarone Santi (Veneto)	€ 70.00
Montiano, Falesco (Lazio)	€ 80.00
Brunello di Montalcino, Poggio alle Mura, Banfi (Toscana)	€ 95.00
Barolo, Ratti, Marcenasco (Piemonte)	€ 95.00
Amarone Allegrini (Veneto)	€ 140.00
Tignanello, Antinori (Toscana)	€ 180.00
Brunello di Montalcino, Biondi-Santi (Toscana)	€ 200.00
Ornellaia, Bolgheri (Toscana)	€ 300.00
Sassicaia, Bolgheri (Toscana)	€ 350.00
Solaia Antinori (Toscana)	€ 400.00

Half Bottle

Tellus Syrah, Falesco (Lazio)	€ 13.00
Chianti Classico (Toscana)	€ 15.00
Nobile di Montepulciano (Toscana)	€ 22.00
Amarone, Allegrini (Veneto)	€ 70.00
Tignanello, Antinori (Toscana)	€ 90.00

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Lista Vini



White house wine

Castelli romani 1 lt.	€ 11.00
Castelli romani ½ lt.	€ 6.50
Castelli romani ¼ lt.	€ 4.50
Glass of wine: - Frascati Superiore DOCG (Lazio) - Pecorino, Villa Medoro (Abruzzo)	€ 7.00

White Wine

Pecorino, Villa Medoro (Abruzzo)	€ 25.00
Falanghina, Mastroberardino (Campania)	€ 27.00
Ribolla Gialla, Borgo Conventi (Collio, Friuli)	€ 30.00
Muller Thurgau, Terlan (Trentino)	€ 30.00
Greco di tufo, Mastroberardino (Campania)	€ 30.00

Fiano d'Avellino, Mastroberardino (Campania)	€ 30.00	
Chardonnay, Borgo Conventi (Collio, Friuli)	€ 30.00	
Leone, Tasca d'Almerita (Sicilia)	€ 30.00	
Luna Mater, Fontana Candida (Frascati, Lazio)	€ 35.00	
Gewurztraminer, Terlan (Trentino)	€ 35.00	
Pinot Grigio, Schiopetto (Collio, Friuli)	€ 35.00	
Sauvignon, Schiopetto (Collio, Friuli)	€ 35.00	
Pinot Grigio, Jermann (Friuli)	€ 42.00	
Vermentino, Vigna N'ghena Capichera (Sardegna)	€ 60.00	
Gavi di Gavi, la Scolca (Piemonte)	€ 70.00	
Cervaro della Sala, Antinori (Umbria)	€ 90.00	

Sparkling e Champagne

Moscato Tosti, vino aromatico dolce	€ 20.00
Prosecco di Conegliano (Veneto)	€ 25.00
Ribolla Gialla Spumosa, Collavini (Collio)	€ 45.00
Ferrari Brut	€ 60.00
G.H.Mumm Cordon Rouge	€ 70.00
Pommery Brut Royal	€ 70.00
Veuve Clicquot Brut	€ 100.00
Moët & Chandon Imperial Brut	€ 100.00
Dom Perignon Vintage	€ 260.00

Half Bottle

Frascati (Lazio)	€ 10.00
Falanghina (Campania)	€ 13.00
Chardonnay (Friuli)	€ 13.00
Greco di tufo (Campania)	€ 15.00

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