



MENU

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APPETIZERS

PIZZETTA FERRO 1-11-12

Fried pizza with local chicken "cacciatore style" and Taggiasca olives€ 12,00

CARCIOFI FRITTI 1

Fried fresh artichoke€ 9,00

PALLOTTE DI CACIO 1-3-7

Fried cheese balls topped with amatriciana sauce...€ 9,00

IL TAGLIERE 7

Selection of cheeses from Lazio..... € 18,00

TARTARE DI MANZO 10-12

Select seasoned beef tartare with shallots, mustard, capers, Tabasco, and Worcestershire sauce.... € 14,00

IL POLPO 12-14 *

Grilled octopus with Roman-style puntarelle (with anchovy sauce, garlic, vinegar, and oil) ..€ 14,00

FRITTATA IN TRIPPA 3-7-9

Tripe reproduction made with a small omelette and its sauce (tomato, mint, and pecorino cheese).....€ 8,00

FIRST COURSES

SECOND COURSES

LA CARBONARA 1-3-7

Rigatone pasta factory Mancini with egg, pecorino, pepper and crispy bacon€ 12,00

L' AMATRICIANA 1-7

Bucatino pasta factory Mancini with tomato sauce, pepper, pecorino and crispy bacon€ 12,00

LA CACIO E PEPE 1-3-7

Fresh egg tonnarello pasta with black pepper and pecorino romano cheese€ 12,00

RAGÙ D' AGNELLO 1-3-12

Fresh egg fettuccine with lamb ragù and aromatic herbs.....€ 17,00

RAVIOLO FERRO 1-3-7 *

Ravioli filled with buffalo stracciatella and basil on tomato sauce and parmesan fondue.....€ 15,00

AJO, OJO, BROCCOLO E BOTTARGA 1-4

Square spaghetti made with water and flour, garlic, oil, chili pepper, Romanesco broccoli, and bottarga...€ 17,00

POLLO ALLA BRACE MA SULLA GRIGLIA

Boneless chicken thigh, marinated and cooked at low temperature with burnt rosemary powder and baked potatoes€ 20,00

GUANCIA 9-12

Beef cheek braised in red wine served with creamed potatoes..... € 24,00

BACCALA' 4 *

Roman-style cod stew with Taggiasca olives, potatoes, raisins, and pine nuts€ 24,00

AGNELLO SCOTTADITO

Traditional Roman-style lamb marinated in rosemary and grilled (watch your fingers).....€ 24,00

TAGLIATA DI MANZO

Sliced sirloin of young beef, served with baked potatoes... ..€ 22,00

VITELLA ALLA FORNARA 9-12

Veal breast baked in the oven, according to tradition€ 19,00

SIDE DISHES

BRROMANESCO BROCCOLI sautéed in garlic, oil, and chili pepper € 7,00

CHICORY sautéed with garlic, oil, and chili pepper..... € 7,00

ROMAN-STYLE PUNTARELLE WITH ANCHOVY SAUCE , GARLIC, VINEGAR, AND OIL € 7,00

BAKED POTATOES WITH ROSEMARY..... € 6,00

DESSERTS

FERROMISÙ 1-3-7
Oswego biscuit, mascarpone cream, chocolate ganache and coco € 7,00

CANTUCCI CON PASSITO 1-3-8-12
Tuscan Cantucci with PGI Almonds and Passito Wine € 10,00

CREME BRULÈ ALLA VANIGLIA 1-3-7
Vanilla-flavored egg yolk cream, with caramelized brown sugar € 7,00

... and finally

CROSTATA ROMANA 1-3-7
Ricotta and sour cherry tart, according to Roman tradition € 7,00

ZABAGLIONE 3-8-12
Zabaglione and rum liqueur with cream.... € 6,00

SEMIFREDDO ALLO ZABAJONE 1-3-7-12
Zabaglione parfait with crumbled meringue.. € 7,00

CIOCCOLATO 3-8-12
Chocolate and rum liqueur with cream.... € 6,00

PASSITO

Piemonte

“Piasi” Moscato d’Asti Vendemmia Tardiva docg

€ 6,00

Dante Rivetti

From white muscat grapes dried in the vineyard and harvested in the second half of October; the vinification takes place entirely in small French oak barrels. It rests, always in wood, for around 15 months Golden yellow in color, this passito inebriates with its intense, delicious aromas of citrus zest, dates, dried fruit and oriental spices. Its sweetness explodes in the mouth and brings citrus and aromatic impulses from the grapes, releasing an impressive persistence on the palate. It is perfect with desserts, even with cheese cake, but even more so drunk at the end of an excellent meal.

* the product may be frozen

 TO DRINK 

“APEROL” Spritz	8,00
“Campari” Spritz	9,00
Gin tonic.....	8,00
Gin tonic (gin of your choice).....	10,00
Gin tonic no alcohol.....	10,00
Negroni.....	10,00

Sparkling / Still Water (<i>Nepi, San Benedetto</i>) 0,65 lt.....	€ 2,00
Illy Coffee	€ 2,00
Bread.....	€ 2,00



List of 14 Allergens (EC Directive No. 2000/13 (20))

- ① Gluten: cereals, wheat, rye, barley, oats, spelt, kamut, including hybridised) derivatives
- ② Crustaceans and derivatives: both marine and freshwater: shrimp, scampi, lobsters, crabs, hermit crabs and similar
- ③ Eggs and derivatives: all products made with eggs, even minimally. Among the most common: mayonnaise, omelette, emulsifiers, egg pasta, biscuits and cakes, including savory ones, ice creams and creams and so on
- ④ Fish and derivatives: including derivatives, i.e. all those food products that are made up of fish, even if in small percentages
- ⑤ Peanuts and derivatives: packaged snacks, creams and condiments which also contain small doses
- ⑥ Soy and derivatives: milk, tofu, spaghetti, etc.
- ⑦ Milk and derivatives: yogurt, biscuits and cakes, ice cream and various creams. Any product in which milk is used
- ⑧ Nuts and derivatives: all products that include: almonds, hazelnuts, common walnuts, cashew nuts, pecans, Brazilian and Queensland nuts, pistachios

- ⑨ Celery and derivatives: also present in pieces in preparations for soups, sauces and vegetable concentrates
- ⑩ Mustard and derivatives: can be found in sauces and condiments, especially mustard
- ⑪ Sesame seeds and derivatives: in addition to the whole seeds used for bread, we can find traces in some types of flour
- ⑫ Sulfur dioxide and sulphites in concentrations higher than 10 mg/kg or 10 mg/l expressed as SO₂: used as preservatives, we can find them in: preserved fish products, in foods in vinegar, in oil and in brine, in jams, in vinegar, dried mushrooms, soft drinks and fruit juices
- ⑬ Lupine and derivatives: now present in many vegan foods, in the form of roasts, salami, flours and similar based on this legume, rich in proteins
- ⑭ Molluscs and derivatives: canestrello, razor clam, scallop, heart, sea date, cockle, Garagolo, snail, mussel, murex, oyster, limpet, sea truffle, cockle and clam etc.