

New

*Menin*

**FERRÒ**

officina del gusto



# MIE NU

## Appetizers

### Fiore di zucca €9,00

1-7

Zucchini flower filled with candied ricotta cheese, honey and sweet paprika battered and fried.

### Pizzetta alla cacciatora €12,00

1-12

Little pizza filled with local lamb cacciatora style and tagiasca olive dust.

### Zucchina ripiena in tartare €14,00

Selected beef tartare with dried tomatoes on a roman courgette boat.

### Porchetta di pollo €12,00

9

Boneless chicken, marinated and cooked as roman porchetta, served with its own juices.

### Panzanella di polpo\* €14,00

1-12-14

Panzanella with fresh seasonal vegetables, octopus salad and crispy bread.

### Baccalà\* mantecato €14,00

1-4-7-12

Creamed cod tartines with caramelized red onion.

## First Courses

### La carbonara €14,00

1-3-7

Artisanal tonnarello pasta with water and flour, egg, pecorino, black pepper and bacon

### L'amatriciana €14,00

1-7

Bucatini "pastificio Mancini" with tomato sauce, black pepper, pecorino and bacon.

### La cacio e pepe €14,00

1-7

Artisanal tonnarello made with water and flour with black pepper and pecorino cheese.

### La gricia €14,00

1-7

Rigatone "pastificio Mancini" with bacon black pepper and pecorino.

### Gnocchetti Ferro €16,00

1-3-7

Homemade potato gnocchi with yellow cherry tomato sauce, stracciatella, and basil sauce.

### Ricordo di saltimbocca €17,00

1-3-9

Artisanal egg tagliatella with local ragù, scented with sage and crispy Parma ham.

### Arrabbiata di tonno\* €18,00

1-4

Penne rigate "pastificio mancini" with classic roman arrabbiata sauce and mediterranean tuna.

All the fish used, both raw and cooked, was regularly frozen and stored in accordance with current regulation.

The product could be blast chilled/frozen/deep-frozen



---

## Second courses

---

**Pollo alla brace ma sulla griglia** €20,00

Boneless chicken thigh, marinated and cooked at low temperature with baked potatoes.

**Tagliata di manzo** €22,00

Selected national heifer sirloin steak.

**Polpette alla Romana** €18,00  
1-3-7

PSelected beef meatballs, cooked in San Marzano tomato sauce with pecorino fondue.

**Fettina panata** €17,00

1-3  
Slice of selected local veal, breaded with panko and lemon flavored salt.

**Polpo\*** €22,00  
14

Roasted octopus tentacles served on a cream of chickpeas and chicory salted in oil, garlic and chilli pepper.

**Branzino\* e carciofi** €22,00  
1-4

Mediterranean seabass fillets in roman style artichoke crust.

---

## Side Dishes

---

**Patate al forno** €6,00

Baked potatoes rosemary flavored

**Cicoria** €7,00

Fresh chicory salted with garlic, oil and chilli pepper.

**Peperoni arrosto** €7,00

Oven roasted pepper seasoned with aromatics herbs.

**Misticanza** €7,00

Mixed salad with yellow cherry tomatoes and caramelized onion.

---

## Dessert

---

**Ferromisù** €7,00  
1-3-7

Mascarpone cream, oswego cookies soaked in "illy" coffee, and chocolate ganache.

**Semifreddo\* allo zabajone** €7,00  
1-3-7-8-12

Homemade eggnog frozen mousse with toasted almond.

**Cheesecake ricotta e visciole** €7,00  
1-3-7

Digestive biscuit base with sour cherry jam and lemon flavored ricotta cream.

**Tartelletta al limone** €7,00  
1-3-7

Shortcrust pastry tart with lemon custard and flambèed meringue.



---

## Cocktail

---

<b>Spritz Aperol</b>	<b>€9,00</b>
<b>Spritz Campari</b>	<b>€10,00</b>
<b>Gintonic</b>	<b>€10,00</b>
<b>Gintonic gin mare</b>	<b>€12,00</b>
<b>Gintonic analcolico</b> tanqueray 0.0	<b>€10,00</b>
<b>Negroni</b>	<b>€10,00</b>
<b>Cuba libre</b>	<b>€10,00</b>
<b>Glass of Wine</b> Ask the waiter	<b>€??</b>

---

Email [ferro.officinadelgusto@gmail.com](mailto:ferro.officinadelgusto@gmail.com)  
Facebook: @ferro.officinadelgusto  
Instagram: ferro\_officina\_del\_gusto

---

## Drinks

---

<b>FANTA 33CL</b>	<b>€3,00</b>
<b>COCA COLA 33 CL</b>	<b>€3,00</b>
<b>COCA COLA ZERO 33 CL</b>	<b>€3,00</b>
<b>SCHWEPES</b>	<b>€3,00</b>
<b>SCHWEPES LEMON</b>	<b>€3,00</b>
<b>SCHWEPES GINGER BEER</b>	<b>€3,00</b>
<b>WATER sparkling/Still</b> water Nepi/Sanbenedetto	<b>€ 2,00</b>

---

## Cafeteria

---

<b>Coffee illy espresso</b>	<b>€ 2,00</b>
<b>Coffee Illy decaffeinato</b>	<b>€ 2,00</b>
<b>Coffe Americano</b>	<b>€3,00</b>
<b>Cappuccino</b>	<b>€3,00</b>

---

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 SO<sub>2</sub>: 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.**