



Menu

LUNCH 12:30-15:00

DINNER 19:30-23:00

RISTORANTE.ENOTECADELFRATE.IT

INFORMATION & RESERVATIONS - +39 06 3236437

DEL FRATE EVENTS

PRIVATE AND CORPORATE EVENTS, BUSINESS LUNCHES,
CHEF AT HOME, PARTIES, WINE TASTINGS, WINE COURSES

ROME - VIA DEGLI SCIPIONI 118 - PHONE CONTACT: +39 338 1141566

THE FOLLOWING ALLERGENS MAY BE PRESENT IN OUR DISHES, ASK TO OUR STAFF

ATTACHMENT II

1. CEREALS CONTAINING GLUTEN, NAMELY: WHEAT (SUCH AS SPELT AND KHORASAN WHEAT), RYE, BARLEY, OATS OR THEIR HYBRIDISED STRAINS, AND PRODUCTS THEREOF, EXCEPT:

- A) WHEAT BASED GLUCOSE SYRUPS INCLUDING DEXTROSE AND PRODUCTS THEREOF, AS LONG AS THE PROCESS DOES NOT IMMEDIATELY INCREASE THE LEVEL OF ALLERGENICITY ASSESSED BY THE EFSA FOR THE RELEVANT PRODUCT FROM WHICH THEY ORIGINATED
- B) WHEAT BASED MALTODEXTRINS AND PRODUCTS THEREOF AS LONG AS THE PROCESS DOES NOT IMMEDIATELY INCREASE THE LEVEL OF ALLERGENICITY ASSESSED BY THE EFSA FOR THE RELEVANT PRODUCT FROM WHICH THEY ORIGINATED;
- C) GLUCOSE SYRUPS BASED ON BARLEY;
- D) CEREALS USED FOR MAKING ALCOHOLIC DISTILLATES INCLUDING ETHYL ALCOHOL OF AGRICULTURAL ORIGIN.

2. CRUSTACEANS AND PRODUCTS THEREOF.

3. EGGS AND PRODUCTS THEREOF.

4. FISH AND PRODUCTS THEREOF, EXCEPT:

- A) FISH GELATIN USED AS CARRIER FOR VITAMIN OR CAROTENOID PREPARATIONS;
- B) FISH GELATIN OR ISINGLASS USED AS FINING AGENT IN BEER AND WINE.

5. PEANUTS AND PRODUCTS THEREOF.

6. SOYBEANS AND PRODUCTS THEREOF, EXCEPT:

- A) FULLY REFINED SOYBEAN OIL AND FAT;
- B) NATURAL MIXED TOCOPHEROLS (E306), NATURAL D-ALPHA TOCOPHEROL, NATURAL D-ALPHA TOCOPHEROL ACETATE, AND NATURAL D-ALPHA TOCOPHEROL SUCCINATE FROM SOYBEAN SOURCES
- C) VEGETABLE OILS DERIVED PHYTOSTEROLS AND PHYTOSTEROL ESTERS FROM SOYBEAN SOURCES
- D) PLANT STANOL ESTER PRODUCED FROM VEGETABLE OIL STEROLS FROM SOYBEAN SOURCES.

7. MILK AND PRODUCTS THEREOF (INCLUDING LACTOSE) EXCEPT:

- A) WHEY USED FOR MAKING ALCOHOLIC DISTILLATES INCLUDING ETHYL ALCOHOL OF AGRICULTURAL ORIGIN
- B) LACTITOL

8. NUTS, NAMELY: ALMONDS (AMYGDALUS COMMUNIS L.), HAZELNUTS (CORYLUS AVELLANA), WALNUTS (JUGLANS REGIA), CASHEWS (ANACARDIUM OCCIDENTALE), PECAN NUTS (CARYA ILLINOINENSIS (WANGENH.) K. KOCH), BRAZIL NUTS (BERTHOLLETIA EXCELSA), PISTACHIO NUTS (PISTACIA VERA), MACADAMIA OR QUEENSLAND NUTS (MACADAMIA TERNIFOLIA), AND PRODUCTS THEREOF, EXCEPT FOR NUTS USED FOR MAKING ALCOHOLIC DISTILLATES INCLUDING ETHYL ALCOHOL OF AGRICULTURAL ORIGIN.

9. CELERY AND PRODUCTS THEREOF.

10. MUSTARD AND PRODUCTS THEREOF.

11. SESAME SEEDS AND PRODUCTS THEREOF.

12. SULPHUR DIOXIDE AND SULPHITES IN CONCENTRATION ABOVE 10 MG/KG OR 10 MG/L.

13. LUPIN AND PRODUCTS THEREOF.

14. MOLLUSKS AND PRODUCTS THEREOF.

- STARTERS -

VITELLO TONNATO, SPUMA DI ALICI,
POLVERE DI TUORLO D'UOVO E FOGLIE DI CAPPERO (3-4)
VEAL WITH TUNA SAUCE, ANCHOVIES FOAM, YOLK POWDER, CAPER LEAF
€ 16

SANDWICH DI FOIE GRAS,
ASPIC DI MELE E SPINACI (1)
BREAD, FOIE GRAS, APPLE ASPIC, SPINACH
€ 18

PICCIONE, VARIAZIONE DI FICHI,
PATEÈ DI FEGATINI E PAN BRIOCHE (1-7)
PIGEON, FIGS, LIVER PATÈ, BREAD
€ 21

TATAKI DI RICCIOLA, TACCOLE, AGRUMI,
SALSA BERNESE E FONDO BRUNO DI MARE (3-4)
AMBERJACK, SNOW PEAS, CITRUS FRUITS, BERNAIESE SAUCE, SEAFOOD SAUCE
€ 18

TONNO CROCCANTE, MELANZANE AFFUMICATE
E RISTRETTO DI POMODORO (1-7)
TUNA, SMOKED AUBERGINE, TOMATO SAUCE
€ 18

POLPO SCOTTATO, AVOCADO,
GAZPACHO E AMARANTO (7)
GRILLED OCTOPUS, AVOCADO, GAZPACHO, AMARANTH
€ 17

LINGUA DI VITELLA, SALSA VERDE
E ORTAGGI IN GIARDINIERA
VEAL, GREEN SAUCE, PICKLED VEGETABLES
€ 16

(*) FROZEN PRODUCTS - DISHES MARKED WITH (*) COULD BE PREPARED WITH FROZEN RAW MATERIAL

(**) FISH TO BE CONSUMED RAW OR PRACTICALLY RAW HAS BEEN SUBJECTED TO PREVENTIVE TREATMENT IN COMPLIANCE WITH THE REQUIREMENTS OF REGULATION (EC) 853/2004, ANNEX III, SECTION III, CHAP. 3, LETT. D, POINT 3 - DISHES MARKED WITH (**)

- TARTARE -

TARTARA DI MANZO TRADIZIONALE - 200GR (10)

BEEF, EGG YOLK

€ 20

TARTARA DI MANZO ALLO ZENZERO - 200GR (10)

BEEF, GINGER

€ 20

TARTARA DI TONNO ALLA CATALANA (4) **

TUNA, TOMATOES, ONIONS, POTATOES

€ 20

- BUFALA -

MOZZARELLA DI BUFALA 250GR (7)

MOZZARELLA CHEESE

€ 16

MOZZARELLA DI BUFALA 250GR

CON ALICI DEL CANTABRICO (3-7)

MOZZARELLA CHEESE, CANTABRIAN ANCHOVIES

€ 20

MOZZARELLA DI BUFALA 250GR

CON PROSCIUTTO SAURIS (7)

MOZZARELLA CHEESE, PROSCIUTTO SAURIS (HAM)

€ 20

MOZZARELLA DI BUFALA 250GR

CON POMODORINI DE CARLO (7)

MOZZARELLA CHEESE, APULIAN TOMATOES

€ 18

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- PROSCIUTTO (HAM) -

PROSCIUTTO PATA NEGRA PALETA - SPAIN

€ 20

PROSCIUTTO SAN DANIELE - ITALY FRIULI

€ 19

PROSCIUTTO DI NORCIA 18 MESI - ITALY UMBRIA

€ 18

PROSCIUTTO DI SAURIS - ITALY UDINE

€ 19

FIOCCO DI CULATELLO - ITALY MODENA

€ 19

- SELECTIONS -

LA SELEZIONE DI PROSCIUTTI

SELECTION OF DIFFERENT KIND OF PROSCIUTTO (HAM)

€ 22

LA SELEZIONE DI SALUMI

SELECTION OF ITALIAN CURED MEAT

€ 20

LA SELEZIONE DI FORMAGGI (7)

SELECTION OF ITALIAN CHEESE

€ 16

- FIRST COURSES -

TORTELLI RIPIENO DI POLLO RUSPANTE,
PEPERONI, FOIE GRAS E CAPPERI (1)
FRESH PASTA, CHICKEN, BELL PEPPER, FOIE GRAS, CAPER
€ 19

LINGUINE AI RICCI DI MARE E PANE AL NERO DI SEPPIA (1-4)
PASTA, SEA URCHIN, BREAD, SQUID INK
€ 19

RISOTTO MELANZANE AFFUMICATE,
CARPACCIO DI SCAMPI, BASILICO E PISTACCHI (2-8)
RISOTTO, SMOKED AUBERGINE, SCAMPI, BASIL, PISTACHIOS
€ 18

RAVIOLI AI FUNGHI,
GAMBERI ROSSI E CAPRINO (2-7)
FRESH PASTA, MUSHROOM, RED SHRIMP, CAPRINO CHEESE
€ 18

FREGOLA SARDA, SCORFANO, FRIGGITELLI E YOGURT (1-4-7)
PASTA, RED FISH, GREEN PEPPERS, YOGURT
€ 17

- ROMAN TRADITION PASTA -

TONNARELLI CACIO E PEPE (1-3-7)
FRESH PASTA, PARMIGIANO, PEPPER
€ 13

RIGATONI ALLA GRICIA (1-7)
PASTA, PECORINO CHEESE, BACON, PEPPER
€ 14

RIGATONI ALL'AMATRICIANA (1-7)
PASTA, PECORINO CHEESE, TOMATO SAUCE, BACON, PEPPER
€ 14

SPAGHETTONI ALLA CARBONARA (1-3-7)
PASTA, PECORINO CHEESE, EGGS, BACON, PEPPER
€ 14

SPAGHETTONI POMODORO E BASILICO (1-7)
PASTA, TOMATO SAUCE, BASIL
€ 13

- MAIN COURSES -

PETTO D'ANATRA, FOIE GRAS, CIPOLLE ROSSE E FRUTTI ROSSI
DUCK BREAST, FOIE GRAS, RED ONIONS, RED BERRIES

€ 25

FILETTO DI MANZO, PATATE AL SALE E SALSA BERNESE (3)
BEEF FILLET, POTATOES, BERNAISE SAUCE

€ 24

FILETTO DI VITELLA, BIETOLE ROSSE E FOIE GRAS (1-7)
VEAL, RED CHARD, FOIE GRAS

€ 25

AGNELLO PANATO ALLE ERBE, MELANZANE AFFUMICATE,
CAPRINO E CUMINO (1-7)
LAMB, AROMATIC HERBS, SMOKED AUBERGINES, CAPRINO CHEESE, CUMIN

€ 23

OMBRINA, ZUCCHINE, FIORI DI ZUCCA, SPUMA DI ALICI
E PANE CROCCANTE (1-4)
CROAKER, COURGETTE, COURGETTE FLOWER, ANCHOVIES FOAM, BREAD

€ 23

ZUPPA DI PESCE COTTA E CRUDA, FINFERLI E SALICORNIA (1-2-4)
COOKED AND RAW FISH SOUP, GALLETTI MUSHROOM, SALICORNIA

€ 28

- SIDES -

PATATE AL FORNO
POTATOES

€ 6

CICORIA RIPASSATA
CHICORY, OIL, CHILI PEPPER

€ 6

INSALATA MISTA
MIXED SALAD

€ 6

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- SALADS -

FINOCCHI, ARANCE ED OLIVE

FENNELS, ORANGES, OLIVES

€ 12

CAESAR SALAD (1-3-7)

€ 14

INSALATA CON CARCIOFI ARROSTITI,
POMODORINI APPESI E TONNO GRIGLIATO (4)

ARTICHOKES, APULIAN TOMATOES, GRILLED TUNA

€ 16

BREAD

€ 3

WATER STILL AND SPARKLING

€ 2,50



end finally ...

discover our desserts

our staff will advise you
the best paring with a dessert wine or a spirit



ask for more information about our proposals:

- Corporate and private events
- Business Lunch
- Chef at home
- Parties
- Wine tasting
- Wine courses and food-wine pairing

download service brochure



Information and quotes
06 3236437 - 338 1141566
E-mail: eventi@ristorantedelfrate.com
ristorante.enotecadelfrate.it

- GLASSES -

- SPARKLING WINES -

SOLIGO VALDOBBIADENE PROSECCO EXTRA DRY	VENETO	€ 6.5
MONOGRAM FRANCIACORTA BRUT BLANC DE BLANCS	LOMBARDIA	€ 10
OLTREPÒ PAVESE MARIA CRISTINA BRUT ROSÈ DEFILIPPI	LOMBARDIA	€ 9
LALLIER R.019 CHAMPAGNE BRUT	FRANCIA	€ 12

- WHITE WINES -

PINOT GRIGIO GRIS '20 LIS NERIS	FRIULI	€ 10
RIESLING RI.19 '19 MONSUPELLO	LOMBARDIA	€ 7
EDDA '22 SAN MARZANO	PUGLIA	€ 8
FRIULANO '22 SOSOL	FRIULI	€ 7
FOLLIA '17 PIANA DEI CASTELLI	LAZIO	€ 7,50
FIANO DI AVELLINO BECHAR '22 CANTINE A. CAGGIANO	CAMPANIA	€ 7
BOURGOGNE BLANC RETOUR DES FLANDRES '22 REGNARD	FRANCIA	€ 12

- ROSE' WINES -

LAGREIN ROSÈ '22 HOFSTATTER	ALTO ADIGE	€ 7
COTES DE PROVENCE '22 MINUTY	FRANCIA	€ 9



- GLASSES -

- RED WINES -

BRUNELLO DI MONTALCINO RIS.'13 VAL DI SUGA	TOSCANA	€ 12
NEBBIOLO D'ALBA '21 PRUNOTTO	PIEMONTE	€ 7,5
APPIA ANTICA 400 '21 TENUTA PRINCIPE ALBERICO	BIO LAZIO	€ 6,5
ROSSO CONERO '21 LE TERRAZZE	MARCHE	€ 7
ETNA ROSSO 2021 - PLANETA	SICILIA	€ 8
L'O DE LA VIE '16 DOMAINE ANNE GROS ET PAUL TOLLOT	FRANCIA	€ 8
BOURGOGNE COTE D'OR GRAVEL '21 MARECHAL	FRANCIA	€ 12

- BEERS -

MENABREA CL. 33	ITALIA	€ 5
BALADIN NAZIONALE CL. 33	ITALIA	€ 6,50
BALADIN YSAAC CL. 33	ITALIA	€ 6.50
BALADIN WAYAN CL.33	ITALIA	€ 6,50

- SOFT DRINK -

COCA COLA VETRO CL.33	€ 4.50
COCA COLA ZERO VETRO CL.33	€ 4,50
CHINOTTO NERI VETRO CL.20	€ 4,50
SCHWEPES VETRO CL.20	€ 4
SCHWEPES PREMIUM VETRO CL.20	€ 4,50
SCHWEPES LEMON VETRO CL.20	€ 4
FEVER TREE INDIAN VETRO CL.20	€ 4,50





WINE LIST

A SELECTION OF OVER
350 PRESTIGIOUS WINE LABELS

SPIRITS LIST

AFTER THE DINNER TASTE ONE OF OUR PRESTIGIOUS SPIRITS

OUR STAFF IS AVAILABLE TO ADVISE
THE RIGHT FOOD-WINE PAIRINGS