



Menu

LUNCH 12:30-15:00

DINNER 19:30-23:30

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
18

BM-RO

ALICI FRITTE RIPIENE DI PROVOLA,
SALSA DI PEPERONI ARROSTO,
FINOCCHIETTO E GEL DI AGRUMI (1-4)
FRIED ANCHOVIES, PROVOLA CHEESE, PEPPERS, FENNEL, CITRUS FRUITS
18

SP-SB-BM

CEVICHE DI DENTICE, ANETO,
FRIGGITELLI, KEFIR E CIPOLLA ROSSA (4-7)
RED SNAPPER CEVICHE, DILL, TUSCAN PEPPER, KEFIR, RED ONION
22

SP-BM

VARIAZIONE DI FOIE GRAS, SPECK D'ANATRA,
FICHI E PORTO (1)
FOIS GRAS, DUCK, FIGS, PORTO
21

BM-RO

BATTUTA DI GAMBERI, BURRATA,
ZUCCHINE ALLA SCAPECE, LIMONE E AMARANTO (2-7)
PRAWNS, BURRATA CHEESE, MARINATED COURGETTES, LEMON, AMARANTH
20

SP-BL

TAGLIATELLE DI CALAMARO, FAGIOLI CANNELLINI,
NERO DI SEPPIA, ANDUJA E PREZZEMOLO (1-4)
SQUID, CANNELLINI BEANS, SQUID INK, ANDUJA, PARSLEY
18

SP-SB-BL



SB-Sparkling Wines; SR-Sparkling Wines Rosé; SP-Prosecco; CH-Champagne; CR-Champagne Rosé; BL - White Wines Light;
BM- Medium Structure White Wines ; BS - Structured White Wines ; RO- Wines Rosé; RL-Red Wines Light; RM - Medium
Structure Red Wines; RS- Structured Red Wines

(*) 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
22

RL

TARTARA DI MANZO ALLO ZENZERO - 200GR (10)
BEEF, GINGER
22

CR-RL

TARTARA DI TONNO ALLA CATALANA (4) (**)
TUNA, TOMATOES, ONIONS, POTATOES
22

SR-BM-RO

- BUFALA -



MOZZARELLA DI BUFALA 250GR (7)
MOZZARELLA CHEESE
18

SP-BL

MOZZARELLA DI BUFALA 250GR
CON ALICI DEL CANTABRICO (3-4-7)
MOZZARELLA CHEESE, CANTABRIAN ANCHOVIES
23

SP-RO

MOZZARELLA DI BUFALA 250GR
CON PROSCIUTTO SAURIS (7)
MOZZARELLA CHEESE, PROSCIUTTO SAURIS (HAM)
22

SP-SR-BM

MOZZARELLA DI BUFALA 250GR
CON POMODORINI DE CARLO (7)
MOZZARELLA CHEESE, APULIAN TOMATOES
20

SP-RO



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- PROSCIUTTO (HAM) -



PROSCIUTTO DI NORCIA 18 MESI - ITALY UMBRIA
20

SR-CH-RL

PROSCIUTTO SAN DANIELE - ITALY FRIULI
21

SB-BM

PROSCIUTTO PATA NEGRA PALETA - SPAIN
23

SR-CR-RL

PROSCIUTTO DI SAURIS - ITALY UDINE
21

SR-CR-RL

FIOCCO DI CULATELLO - ITALY MODENA
21

SR-CR-RL

- SELECTIONS -



LA SELEZIONE DI FORMAGGI (7)
SELECTION OF ITALIAN CHEESE
18

BS-RM-RS

LA SELEZIONE DI PROSCIUTTI
SELECTION OF DIFFERENT KIND OF PROSCIUTTO (HAM)
22

SR-CR-RL

LA SELEZIONE DI SALUMI
SELECTION OF ITALIAN CURED MEAT
21

SP-RL



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- FIRST COURSES -



CR-BS-RL

TORTELLI DI OSSOBUCCO, CIME DI RAPA,
GEL DI AGRUMI E PARMIGIANO (1-7)
PASTA, OSSOBUCCO, BROCCOLI RABE, CITRUS FRUITS, PARMIGIANO
19

SPAGHETTONE PANE, BURRO E ALICI E LIMONE CANDITO (1-4-7)
PASTA, BUTTER, ANCHOVIES, CANDIED LEMON, CRUNCHY BREAD
18

CR-BM

RISOTTO ALLA PARMIGIANA DI MELANZANE,
GAMBERI ROSSI E BASILICO (2-7)
RICE, EGGPLANT, RED SHRIMP AND BASIL
19

SR-BM-RO

LINGUINE AI RICCI DI MARE E PANE AL NERO DI SEPPIA (1-4)
PASTA, SEA URCHIN, BREAD, SQUID INK
22

SP-BM

RAVIOLI AL NERO, BACCALA' MANTECATO,
SALSA ALLA PIZZAIOLA E PREZZEMOLO (1-4)
FRESH PASTA, SQUID INK, SALTED COD, TOMATO SAUCE, GARLIC, PARSLEY
19

SR-BS-RO

- ROMAN TRADITION PASTA -



BM-RL

TONNARELLI CACIO E PEPE (1-3-7)
FRESH PASTA, PARMIGIANO, PEPPER
15

RIGATONI ALLA GRICIA (1-7)
PASTA, PECORINO CHEESE, BACON, PEPPER
15

SR-BM-RM

RIGATONI ALL'AMATRICIANA (1-7)
PASTA, PECORINO CHEESE, TOMATO SAUCE, BACON, PEPPER
16

RM

SPAGHETTONI ALLA CARBONARA (1-3-7)
PASTA, PECORINO CHEESE, EGGS, BACON, PEPPER
16

CH-SR-BM

SPAGHETTONI POMODORO E BASILICO (1-7)
PASTA, TOMATO SAUCE, BASIL
14

RO



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- MAIN COURSES -



AGNELLO PANATO ALLE ERBE, MELANZANE AFFUMICATE,
CAPRINO E CUMINO (1-7)
LAMB, AROMATIC HERBS, SMOKED AUBERGINES, CAPRINO CHEESE, CUMIN
25

SR-BM-RL

FILETTO DI MANZO, PATATE AL SALE E SALSA BERNESE (3)
BEEF FILLET, POTATOES, BERNAISE SAUCE
26

RM-RS

PETTO D'ANATRA, FOIE GRAS, CIPOLLE ROSSE E FRUTTI ROSSI
DUCK BREAST, FOIE GRAS, RED ONIONS, RED BERRIES
26

BS-RL-RM

CALAMARO SCOTTATO, CREMA DI COZZE,
PORCINI, PATATE E PREZZEMOLO (4-7)
SQUID, MUSSELS, PORCINI MUSHROOMS, POTATOES, PARSLEY
25

SB-BM-RL

FILETTO DI VITELLA, BIETOLE ROSSE E FOIE GRAS (1-7)
CRUSTED VEAL, RED CHARD, FOIE GRAS
25

CR-BS-RM

RICCIOLA ALBICOCCHE, FAGIOLINI,
FONDO BRUNO DI MARE E NERO DI SEPPIA (4)
RICCIOLA, APRICOTS, GREEN BEANS, FISH BROTH, SQUID INK
25

SB-BM-RO

BACCALA' LA SUA MAIONESE,
VARIAZIONE DI CAROTE E CARDONCELLI (4-7)
SALTED COD, MAYONNAISE, CARROTS, CARDONCELLI MUSHROOMS
24

SB-BM-RO

- SIDES -

PATATE AL FORNO
POTATOES
7

CICORIA RIPASSATA
CHICORY, OIL, CHILI PEPPER
7

INSALATA MISTA
MIXED SALAD
7



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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

4

WATER STILL AND SPARKLING

2,50

COFFEE

2,50



and 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	SP	VENETO	8
MONOGRAM FRANCIACORTA BRUT BLANC DE BLANCS	SB	LOMBARDIA	10
FIRRIATO GAUDENSIUS METODO CLASSICO BRUT	SB	SICILIA	9
LALLIER CHAMPAGNE BRUT R. 020	CH	FRANCIA	14

- WHITE WINES -



PINOT BIANCO ‘23 - ST. PAULS KELLEREI	BL	ALTO ADIGE	8
RIESLING “RUBBIA” ‘23 - AZ. AGRICOLA TOMMASO BOSCO	BM	PIEMONTE	9
PINOT GRIGIO GRIS ‘21 - LIS NERIS	BS	FRIULI	12
VERDICCHIO DI JESI C. SUP. BALBUCCIO ‘23 - UGOLINO	BM	MARCHE	BIO 9
AD DECIMUM ‘23 - E. RANCHELLA	BM	LAZIO	BIO 8
ZIBIBBO “FANTASIA” ‘23 - BAGLIO DIAR	BL	SICILIA	BIO 8
CHABLIS ‘23 - DOMAINE SÉGUINOT BORDET	BS	FRANCIA	14

- ROSE' WINES -



CERASUOLO D’ABRUZZO THOMAS ‘24 - MARCHIOLI	RO	ABRUZZO	8
ROSÉ DI PRIMITIVO TRAMARI ‘24 - SAN MARZANO	RO	PUGLIA	9



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- GLASSES -

- RED WINES -



BARBARESCO ‘20 - PRODUTTORI DEL BARBARESCO	RS	PIEMONTE	14
CILIEGIOLO PIALLUNGO ‘24 - LA MONTANINA	RL	TOSCANA	BIO 8
LE CROCINE ROSSO ‘22 - LE CROCINE	RM	TOSCANA	9
CAPOLEMOLE ROSSO ‘22 - M. CARPINETI	RM	LAZIO	BIO 8
AGLIANICO ‘22 - AZ. AGRICOLA CONTRADA MICHELE	RM	CAMPANIA	8
BOURGOGNE COTE D’OR ‘22 - CUVÉE GRAVEL MARECHAL	RM	FRANCIA	14

- BEERS -

MENABREA CL. 33	ITALIA	6
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
SCHWEPPE VETRO CL.20	4
SCHWEPPE PREMIUM VETRO CL.20	4,50
SCHWEPPE LEMON VETRO CL.20	4
FEVER TREE INDIAN VETRO CL.20	4,50



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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