



# Tonnarello

Locanda dal 1876  
ROMA - TRASTEVERE

## VINI BIANCHI AL BICCHIERE

Pecorino - Abruzzo <b>BIO</b>	5
Rosè Rosa - Trentino	5
Prosecco	5
Moscato d'Asti (frizzante-dolce) Piemonte	5
Vermentino Torre in Pietra - Lazio <b>BIO</b>	5,5
Gewürztraminer De Tarczal - Trentino	6
Pinot Grigio Cà Selva - Friuli <b>BIO</b>	7

## BIANCHI IN BOTTIGLIA

Pecorino - Abruzzo <b>BIO</b> Caraffa 0,75	16
Bellone Castore Cincinnato - Lazio	16
Riflessi Bianco Sant Andrea - Lazio	16
Grechetto Propizio Giangirolami - Lazio	16
Pecorino Tollo - Abruzzo	16
Vermentino Torre in Pietra - Lazio <b>BIO</b>	16,5
Pinot Grigio Cà Selva - Friuli <b>BIO</b>	18
Malvasia Cardito Giangirolami - Lazio	18
Rosè Rosa - Trentino	20
Moscato d'Asti (frizzante-dolce) - Piemonte	23
Gewürztraminer De Tarczal - Trentino	24
Pinot Grigio Jermann - Friuli	35
Bramito Antinori - Umbria	36
Sauvignon Jermann - Friuli	40
Chardonnay Planeta - Sicilia	48
Didacus Planeta - Sicilia	135

## .....BOLLICINE.....

Prosecco	18
Ca del Bosco Prestige - - Lombardia	45
Ferrari Perlè Rose' - Trento	50
Ferrari Perle' - Trento	65
Ca del Bosco Anna Maria Clementi - Lombardia	210

## .....CHAMPAGNE.....

Moët & Chandon	58
Krug	420
Cristal	480

## BOTTIGLIAME 4

Chinotto Neri » Sprite » Fanta	
Cedrata Tassoni » Acqua Tonica » Schweppes	
Lemon » Coca Cola » Coca Cola Zero	
Ice Tea » Ginger Ale » Ginger Beer » Red Bull	
Campari Soda » Crodino » Ace » Arancia	
Ananas » Pesca » Mela Verde » Pomodoro	

## VINI DOLCI AL BICCHIERE

Passito di Pantelleria	4
Moscato d'Asti	5

## COFFEE & THÉ

Espresso Lavazza	2
Espresso Corretto	2,5
Caffelatte	3
Caffè Americano	2,5
Cappuccino	3
Decaffeinato	2,5
Orzo	2,5
The Caldo	4
Spremuta	4

## VINI ROSSI AL BICCHIERE

Montepulciano d'Abruzzo - Abruzzo <b>BIO</b>	5
Sangiovese Volpaia - Toscana <b>BIO</b>	5
Nero d'Avola Baglio di Pianetto - Sicilia	5
Lambrusco Opera (Dolce - Sweet) <b>BIO</b>	5
Chianti Banfi - Toscana	6
Brunello di Montalcino Poggio dell'Aquila - Toscana	10

## ROSSI IN BOTTIGLIA

Montepulciano d'Abruzzo - Abruzzo <b>BIO</b> Caraffa 0,75	16
Chianti Banfi - Toscana	16
Sangiovese Volpaia - Toscana <b>BIO</b>	16,5
Lambrusco Opera (Dolce - Sweet) <b>BIO</b>	18
Incontro Sant'Andrea - Lazio	18
Nero d'Avola Baglio di Pianetto - Sicilia	18
Cesanese del Figlio Sapiens - Lazio <b>BIO</b>	18
Syrah Tellus Falesco - Lazio	20
Nero Buono Ercole Cincinnato - Lazio	22
Capolemole Carpineti - Lazio <b>BIO</b>	25
Amarone Tenute Salvaterra - Veneto	35
Nobile di Montepulciano Poliziano - Toscana	38
Brunello di Montalcino Poggio dell'Aquila - Toscana	38
Barolo Einaudi - Piemonte	52
Brunello di Montalcino Castello Banfi - Toscana	65
Sito moresco Gaja - Piemonte	75
Barolo Pio Cesare - Piemonte	110
Tignanello Antinori - Toscana	165

## BIRRE ARTIGIANALI ITALIANE 0,75 cl 16,50

Baladin Isaac	
Baladin Super	
Baladin Leon	
Baladin Wayan	



## BIRRE ALLA SPINA

Nastro Azzurro Peroni Piccola 0,2	4
Nastro Azzurro Peroni Media 0,4	6
Nastro Azzurro Peroni Gran Riserva 0,2	5
Nastro Azzurro Peroni Gran Riserva 0,4	6,5
Grolsch Weizen 0,2	5
Grolsch Weizen 0,4	6,5

## BIRRE IN BOTTIGLIA

Beck's	5
Ceres	5
Corona	5
Guinness	5



## Starters

- **CRISPY ROMAN** Artichoke 6
- Three **BRUSCHETTAS** 8,5  
(Tomatoes- Buffalo Mozzarella and Parma Ham- Buffalo Mozzarella and Anchovies)
- **FRIED MIX** with Riceballs Amatriciana, 7,5  
Bolognese, Cheese and Pepper and Potatoes Croquettes (Mignon 8 pz)
- Fresh Battered **SQUIDS** 12,5
- **MUSSELS** Sauté 9,5
- **TASTING PLATE** of Assorted Ham /Salami, Cheese and Walnuts 18
- Buffalo Mozzarella and Tomatoes 9
- Parma Ham and Buffalo Mozzarella 9
- Parma Ham and Melon 9

### HOT FOCACCIA

---- Bread with Oil and Rosemary 4,5 ----

## PASTA

- Tonnarello is the Prince of Homemade Pasta, a homemade Spaghetti typical of Roman Cuisine  
- All our pasta are regularly served with Parmesan cheese dop or Pecorino cheese according to tradition

- Tonnarello **CACIO E PEPE** 8,5  
(Cheese and Pepper)
- Tonnarello **CARBONARA** 9  
(Egg, Bacon, Cheese and Pepper)
- Tonnarello **COZZE E PECORINO** 9  
(Mussels and Pecorino Cheese)
- Tonnarello **"NONNA NADIA"** 8,5  
(Eggplants, Olives, Capers and cherry Tomatoes)
- Tonnarello con le **POLPETTE** 12,5  
Pasta homemade with meatballs
- Tonnarello all **AMATRICIANA** 8,5
- » • Lasagna Bolognese with Provolta and Mozzarella 9
- » - Rigatoni al **PESTO** 8,5  
with Pinenuts and cherry Tomatoes

## Meatballs

- Served with chicory (garlic, chilli) and roast potatoes

- Meatballs in **OXTAIL SAUCE** 15
- Meatballs **CACIO e PEPE** 14  
(Beef, Cheese and Pepper)
- Codfish Balls with tomato, olives, Pinenuts and Raisins 13
- Meatballs in **TOMATO SAUCE** 14
- **EGGPLANT** Balls and Potatoes 12

## Second Courses

- » - **SALTIMBOCCA** alla Romana 14,5  
Escalope with Parma ham and Sage and mashed potatoes
- » - **ABBACCHIO** 16,5  
Roasted Lamb with Potatoes
- » - **CODA ALLA VACCINARA** 16,5  
Oxtail in Tomato Sauce with Mashed Potatoes
- » - **POLLO ALLA ROMANA** 14,5  
Chicken with Peppers Roman style and Roast Potatoes
- » - **TAGLIATA** di Manzo 18,5  
Beef Entrecote with Rucola, Parmesan and Cherry Tomatoes
- » - **COTOLETTA** 16,5  
Giant fried Turkey milanese with french fries
- » - **STRACCETTI** 16,5  
Sliced Beef, Wine, Rucola and Parmesan with Roasted Potatoes
- » - **SALMONE** 16,5  
Salmon Fillet "alla Ghiotta" (tomatoes, capers, black olives) with Potatoes

## Contorni

- » - Chicory (chilli, garlic) 4
- » - Salad with tomatoes 4
- » - Roast potatoes 4
- » • French fries 5
- » - Mashed potatoes 4

## PIZZA

- **MARGHERITA** 8,5  
(Tomatoes, mozzarella, basil)
- **FUNGHI** 9  
(Tomatoes, mozzarella, mushrooms)
- **CACIO E PEPE** 8,5  
(Mozzarella, cheese and pepper)
- **CONTADINA** 9,5  
(Tomatoes, mozzarella, zucchini, eggplants, pepper)
- **PINSA ERMINIO** 10  
Stracchino cheese, mozz. chicory (garlic, chilli) and cooked Ham
- **NAPOLI** 8,5  
(Tomatoes, mozzarella, anchovies, origano)
- **PARMA** 9,5  
(Tomatoes, mozzarella, parma ham)
- **QUATTRO FORMAGGI** Bianca 9,5  
4 cheese (gorgonzola, mozzarella, provola, brie)
- **DIAVOLA** 9,5  
(Tomatoes, mozzarella, Spicy salami)
- **CAPRICCIOSA** 10  
(Tomatoes, mozzarella, cooked ham, egg, olives, artichoke and mushrooms)
- **BOSCAIOLA** 10  
(Mozzarella, mushrooms and sausage)
- **SALSICCIA E PATATE** 10  
(Mozzarella, sausage, baked potatoes and rosemary)
- **TONNO** 10  
(Tomatoes, mozzarella, tuna, onions, capers)
- **RUSTICA** 10  
(Tomatoes, mozzarella, sausage, chicory (garlic, chilli))
- **STRACCHINO** 10  
(Bresaola dried beef, rocket salad, stracchino cheese)
- **BUFALINA** "base bianca" 12  
(Without Tomatoes Sauce, Fresh tomatoes, buffalo mozzarella, basil)
- **SALMONE** 12  
(Mozzarella, smoked Salmon and Rucola)

## Salads 8,5

- **TRASTEVERE**  
(Mix salads, buffalo mozzarella, tomatoes, olives, corn, zucchini)
- **BORGO**  
(Rucola, smoked salmon, feta cheese, citrus fruits, walnuts)
- **TESTACCIO**  
(Rucola, bresaola dried beef, parmesan, olives, eggplants)
- **GARBATELLA**  
(Mix salads, tuna, corn, egg, olives, tomatoes, carrots)

### HOT FOCACCIA

---- Bread with Oil and Rosemary 4,5 ----

## Desserts

- » - Tiramisu espresso "Tonnarello" 6
- » • Cheesecake with Berries 6
- » - Panna Cotta with Strawberries 6
- » - Homemade Chocolate Salami with Whipped Cream 6
- » - Fresh strawberries with Vanilla Ice Cream 5
- » - Pineapple Carpaccio with Orange Honey 6

## House Wines

Vino della Casa

- Montepulciano d'Abruzzo **BIO** 0,75 16
- .....by the glass 5
- Pecorino **BIO** 0,75 16
- .....by the glass 5

**WATER** in Carafes 0,75 2  
Treated water still or sparkling

We kindly advise our customers that, as necessary, the products marked with the symbol \* are subjected in compliance with the provisions of the reg. CE 953/2004 annex III section VIII chapter 3 letter D, to preventive remediation through freezing. Ask the dining room staff.

I nostri clienti e le loro allergie sono le più "speciali del mondo".  
specificare sempre e chiedere menu allergeni!