

## GOURMET SELECTION

### RAZZA NERA HAM

Nero Sabino Biologico di Grisciano Accumoli Mario De Santis	€18
Nero Casertano Itri di Scherzerino La Rocca	€18

### CURED HAMS

Colatello di Zibello Podere Cadassa	€18
Langhirano ham aged 24 months Onesto Ghirardi	€12
Aged Raw Shoulder Onesto Ghirardi	€12
Emiliano Ham Platter	€16

Langhirano ham 24 months, Colatello di Zibello, aged raw shoulder, Fiocchetto di Parma

### GOLD CUTS

Amatrice Selection di Ernesto Berardi	€18
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Ventricina salame, liver sausage, Campotosto mortadella, black bread cheek & loin

Itri Selection di Scherzerino La Rocca	€18
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Salami - neck, loin, with coriander & chilli, with Rimbas black pepper

Mixed Gold Cut platter (8)	€18
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Colonnata lard, Bologna mortadella, capocollo, San Secondo shoulder, Strolghino di Colatello

### COLLEGIO SPECIAL [1.7.8] € 28

Platter of traditional Italian cured meats & cheeses, vegetables in oil & fruit preserves

### CHEESE

Amatrice Cheese Platter di Roberto Casale [7]	€18
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Stracchinata, pecorino aged 3 & 10 months, pecorino grotto-aged 24 months, "drunk", pecorino aged in Passito wine skins

Italian Cheese Platter [7]	€18
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Alpine & Sardinian goat's milk cheeses, caciocavallo podolico, ribelle storico from Lombardy, San Carlone coffee flavoured blue cheese

Blue Cheese Platter [1.7.8]	€18
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San Carlone saffron flavoured blue cheese, sheep and goat's milk blues, spicy gorgonzola dop riserva "250 days", murianeng

<b>MOZZARELLA or BUFFALO BURRATA</b> di Macchiusi [7]	€12
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**with**

Loch Fyne Scottish smoked salmon [4]	€18
Langhirano ham aged 24 months	€16
Oil packed artichoke & tomato confit	€14

### TASTY BITES

Bread, butter & Cantabrian anchovies Nardin [1.7.4]	€18
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Normandy butter, homemade croutons & balsamic baby onions in oil

Loch Fyne Scottish smoked salmon [7]	€18
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Normandy butter & homemade pan brioche

Oil-packed vegetable selection, Nazzareno Agnoni	€12
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## STARTERS

FRIED ANCHOVIES WITH GINGER MAYONNAISE [1.4.3.7]	€ 13
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Citrus breadcrumbs & Sichuan pepper  
[sunflower seed oil, salt]

MELANZANE ALLA PARMIGIANA PIE [7.1]	€ 14
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Aubergine, tomato, basil & pine nut pesto  
[flour 00, sunflower seed oil, basil, salt & pepper]

POACHED EGG [1.3.7]	€ 12
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Black truffle, crispy pork cheek, sautéed wild chicory & parmesan fondue

KNIFE CUT BEEF TARTARE [3.4]	€ 15
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Itri olives, caper flowers, Cantabrian anchovies, red onion in sweet & sour sauce, egg yolk.  
[ev-olive oil, salt]

RED PRAWN TARTARE [2.7.6]	€ 18
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Buffalo burrata, artichoke, soya sauce & honey  
[ev-olive oil, salt]

RED TUNA TARTARE [1.4.7]	€16
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Brown bread tomato flavoured summer salad, yogurt dressing

## ANDRIA BURRATA CHEESE TOAST WITH

Lamb sweetbreads & artichoke [1.7]	€ 10
Gourgettes "alla Scapece" & Nardini anchovies [1.4.7]	€ 13
Sautéed sprouting broccoli [1.4.7]	€ 10
Clams & tuna fish roe [1.4.7.14]	€ 13

## FRIED THINGS

BROCCOLI & SALT COD FILLET IN TEMPURA [1.4.6]	€ 11
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With sweet & sour sauce  
[flour 00, sunflower seed oil, salt, pepper, vinegar, sugar]

FRENCH TOAST MOZZARELLA [1.3.4.7]	€ 10
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With green sauce  
[milk, egg, flour 00, breadcrumbs, salt, pepper, parsley, vinegar, anchovies]

PUMPKIN FLOWERS, MOZZARELLA & ANCHOVIES [1.4.7]	€ 9
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With cucumber sauce  
[sunflower seed oil, flour 00, salt, tomato, cucumber, chilli]

FRENCH FRIES [5]	€ 7
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Executive Chef Patrick Dianetti

## PASTA & SOUP

BUFFALO RICOTTA RAVIOLONI [1.3.7.]	€ 15
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Cheese pepper and pear with a sprinkling of Amatrice crispy pork cheek  
[flour 00, egg, ev-olive oil, salt, pepper]

SEA URCHIN SPAGHETTI VERRIGNI [1.4.7]	€ 15
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Smoked burrata cheese & Roman courgettes  
[garlic, ev-olive oil, chilli, parsley]

HOMEMADE MALTAGLIATI IN DUCK RAGOUT [1.3.7]	€ 16
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[ev-olive oil, celery, carrot, onion, thyme, orange]

RED PRAWN FETTUCCINE [1.2.7.9]	€ 18
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Sicilian broccoli purée, Sommati pecorino aged 10 months  
[ev-olive oil, pecorino, salt pepper e parsley]

NETTLE GNOCCHETTI [1.3.14]	€ 17
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Mussels, clams & pumpkin flowers  
[ev-olive oil, garlic, salt, pepper]

SOUP OF THE DAY	€ 13
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## TRADITIONAL PASTA DISHES

GNOCCHI RICCI [1.3.7.9]	€ 18
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Mutton & pork ragout  
[ev-olive oil, celery, carrot, onion, thyme, bay, rosemary, pecorino, tomato]

LA GRIGIA [1.7]	€ 16
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Mezze rigatoni Verrigni, pork cheek & pecorino  
[ev-olive oil, salt and pepper]

CAGIO E PEPE [1.3.7]	€ 15
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Homemade tonnarelli [5] pecorino & pepper  
[ev-olive oil, flour and egg]

LA CARBONARA [1.3.7]	€ 16
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Mezzi paccheri Verrigni pork cheek, egg & pecorino  
[ev-olive oil, pepper & parmesan]

AMATRIGIANA [1.7]	€ 16
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Spaghetti Verrigni, pork cheek, bio tomato & pecorino  
[ev-olive oil, salt and pepper]

[5]The pork cheek is from Amatrice and the pecorino from Sommati

## SIDE DISHES

NEW POTATOES WITH ROSEMARY [ev-olive oil salt, pepper]	€ 7
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SAUTÉED WILD CHICORY [ev-olive oil, garlic, chilli]	€ 7
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SEASONAL VEGETABLE RAGOUT [9] [ev-olive oil, salt, pepper]	€ 7
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SAUTÉED SPROUTING BROCCOLI [ev-olive oil, chilli]	€ 7
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ROMAN STYLE ARTICHOKE [4]	€ 8
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ALL EGG PASTA ARE PRODUCED BY US

## MAIN DISHES

ROASTED OCTOPUS [4]	€ 24
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Pan-fried artichoke and potato  
[ev-olive oil, salt, pepper, tomato confit, balsamic vinegar]

HONEY GLAZED DUCK BREAST	€20
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Red cabbage in a woodland fruit marinade  
[ev-olive oil, salt, pepper]

SEARED SEA BASS [4]	€ 22
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Seasonal vegetable ragout & beetroot coulis  
[ev-olive oil, salt, pepper]

FILLET OF BEEF	€ 22
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Sautéed sprouting broccoli & roast potatoes  
[ev-olive oil, salt, pepper, chilli, rosemary]

BRAISED BEEF CHEEK [1.7.9]	€ 19
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Marinated in Madreselva wine with basil oil favoured potato purée  
[celery, carrot, onion, ev-olive oil, thyme, rosemary, bay leaf, butter]

VEGETARIAN BURGER [1.3]	€ 15
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Chickpeas, escarole, olive & cap  
[ev-olive oil, salt, pepper]

## SALADS

CAESAR SALAD [1.3.4.7.10]	€ 10
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Grilled chicken, croutons, hard-boiled egg, parmesan, caesar sauce  
[mustard, mayonnaise, ev-olive oil, garlic, anchovies]

DILL MARINATED SALMON [4.7]	€ 13
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Beetroot shoots, fennel, avocado, yogurt sauce & mint  
[ev-olive oil, salt]

SEARED RED TUNA IN POPPY SEEDS [4.11.6]	€ 16
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Songino leaves, tropical fruit, green beans, ginger marinade & citrus sauce  
[ev-olive oil, salt]

GREEK SALAD [7]	€ 12
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Feta, pachino tomatoes, peppers, oregano, black olives, Tropea red onion, mixed leaves  
[ev-olive oil, salt, pepper]

RAW ARTICHOKE SALAD [7]	€ 10
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Songino leaves, green apple, Sommati pecorino shavings aged 3 months  
[ev-olive oil, salt, pepper]

MIXED WILD LEAVES [9]	€ 8
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With shoots & crunchy seasonal vegetables  
[celery, carrot, radish, pachino tomato & sakura herbs]

LEGEND  
\*FROZEN PRODUCT • \*\*PRODUCT KILLED AND FROZEN IN HOUSE,  
\*\*\* PRODUCT KILLED AT SEA AND FROZEN  
LIST OF SUBSTANCES OR PRODUCTS (ALLERGENS) THAT CAN CAUSE ALLERGIES  
REFERENCE: ANNEX II EC REG. N.1169/2011

1 grains which contain gluten i.e. wheat, rye, barley, spelt, kamut or their derivatives or derivative products.  
2 crustaceans and crustacean products  
3 eggs and egg products  
4 fish and fish products  
5 peanuts and peanut products  
6 soya and soya products  
7 milk and milk-based products ( including lactose)

8 Nuts, i.e. almonds, hazelnuts, walnuts, cashews, pecans, brazilnuts, pistachios, macadamias or queenslands and their products  
9 celery and celery products  
10 mustard and mustard products  
11 sesame seeds and sesame products  
12 sulphur dioxide and sulphites at concentrations of more than 10mg/kg  
13 lupins and lupin products  
14 molluscs and mollusc products



# “Vini, Liquori & Olii”

Berardino Santarelli & Sons, founded in Amatrice in 1914, was a pioneer in the sale of particular Italian and internationally bottled wines and spirits. In the 1930s the firm took over that of the Grifoni family (founded in 1860) and established numerous “retail stores” in Rome, the first of which opened for business in Piazza Capranica. Almost a century later the original outlet has taken on a new lease of life as “Collegio-Wines Spirits & Food”, in line with the entrepreneurial spirit of the times and in keeping with the deeply rooted foundations of the traditional wine shop. The name derives from the nearby Via del Collegio Capranica, where number 41 marked the formal address of “Berardino Santarelli & Sons”.

Chef Patrick Dianetti has drawn the venue’s culinary canvas.



Piazza Capranica 99/100  
[www.collegioroma.com](http://www.collegioroma.com)

