

GOURMET SELECTION

COLLEGIO SPECIAL [1.7.8] _____ € 28
Platter of traditional Italian cured meats & cheeses, vegetables in oil, fruit chutneys & preserves

FROM THE AGROPONTINO

MOZZARELLA OR BUFFALO
BURRATA CHEESE "MACCHIOSI" [7] _____ € 12

With

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

FROM THE MONTI LEPINI

OIL-PACKED VEGETABLE SELECTION,
"NAZZARENO AGNONI" _____ € 14
Artichoke, balsamic onion, grilled aubergine, sun-dried tomatoes & grilled olives with capers

BUFFALO BURRATA "MACCHIOSI" CHEESE TOASTS

with

Lamb sweetbreads & "Agnoni" artichoke [1.7] _____ € 11
Wild Chicory [1.4] _____ € 12
Roast porcini mushrooms [1.7] _____ € 13
Puntarelle Roman style with "Nardin" anchovies [1.4.7] _____ € 14
Chef's selection _____ € 15

STARTERS

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

POACHED EGG [1.3.7] _____ € 15
Black summer truffle, crispy Amatrice pork cheek, sautéed wild chicory & parmesan fondue "Vacche Rosse"

KNIFE CUT BEEF TARTARE [10.3] _____ € 13
Itri olives, caper flowers, Cantabrian anchovies, red onion in sweet & sour sauce, egg yolk
(ev-olive oil, salt, pepper)

COLLEGIO'S TRADITIONAL PASTA DISHES

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

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

AMATRICIANA [1.7] _____ € 16
Spaghetti "Verrigni", pork cheek, bio tomato & pecorino
(ev-olive oil, salt and pepper)

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

*The pork cheek is from Ernesto Berardi, Amatrice
and the pecorino from Roberto Casale, Sommati

Executive Chef Patrick Dianetti

PASTA DISHES

OX-TAIL FILLED RAVIOLI [1.3.7.9] _____ € 17
In ox-tail cooking sauce with "Macchiosi buffalo ricotta
(ev-olive oil, celery, carrot, onion, rosemary)

SPAGHETTI "VERRIGNI" CAGIO E PEPE
WHITE SHRIMPS & LIME [1.2.7] _____ € 16

PORCINI MUSHROOM FETTUCINE^{***} [1.4.7] _____ € 18
Thyme flavoured
(ev-olive oil, garlic, chilli, parsley)

MAIN DISHES

ROAST OCTOPUS [4] _____ € 24
Sautéed wild chicory, roast potatoes & pizzaiola ketchup
(ev-olive oil, salt, pepper)

BEEF ENTRECOTE 350gms [7] _____ € 28
Sautéed baby broccoli & onion fondant

TUNA FILLET [4.6.11] _____ € 23
Roman style puntarelle, pomegranate & dill mayonnaise

BRAISED BEEF CHEEK [1.7.9] _____ € 22
Marinated in Casale del Giglio Madreselva with a chestnut & red fruit purée
(celery, carrot, onion, ev-olive oil, thyme, rosemary, bay leaf, butter)

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Bread and service € 2  
Water € 2,50  
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All our egg pasta is produced in-house

SIDE DISHES

PUNTARELLE ROMAN STYLE [4] _____ € 8
(ev-olive oil, salt, pepper)

NEW POTATOES WITH ROSEMARY _____ € 7
(ev-olive oil, salt, pepper)

SAUTÉED WILD CHICORY _____ € 7
(ev-olive oil, garlic, chilli)

COLLEGIO'S POTATO PIE _____ € 8
(sunflower seed oil, salt)

SAUTÉED SPROUTING BROCCOLI _____ € 7
(ev-olive oil, chilli)

SALADS

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

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

MIXED WILD LEAVES [9] _____ € 8
Rocket, shoots, green beans, pomegranate, pecorino

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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  
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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 Queenslanders 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

For the protection of our customers all our fish products are subjected to a temperature of -20° C for a period of 24 hours. Some products when purchased fresh (like our fish) must undergo this process to comply with health regulations regarding the safe storage of food. In case of allergies or intolerances we invite customers to inform the staff and to consult the list of allergens at the foot of the menu.

