

Our history

ON MARCH 5, 1914, THE BROTHERS EMIDIO, ISIDORO AND ANTONIO SANTARELLI MET IN THE OFFICE OF THE NOTARY GIOVANNI ONOFRIO FROM L'AQUILA IN AMATRICE TO REGISTER THE COMPANY “DITTA BERARDINO SANTARELLI & FIGLI”, NAMED AFTER THEIR FATHER BERARDINO, A LOCAL WINE MERCHANT.

IN THE 1930S THE THREE YOUNG MEN MOVED TO ROME, WHERE THEY OPENED THEIR FIRST 'VINI & OLII' SHOP NOT FAR FROM THE PANTHEON, AT NUMBER 99 PIAZZA CAPRANICA, THE FIRST OF A TOTAL OF 11 'VINI & OLII' SHOPS IN DIFFERENT PARTS OF THE CITY.

DINO SANTARELLI, EMIDIO'S SON, FOLLOWING THE FAMILY TRADITION, FOUNDED THE COMPANY 'SANTARELLI S.P.A' IN 1955 FOCUSING ON BOTTLING TYPICAL LAZIO REGIONAL WINES.

IN 1967, FASCINATED BY THE RECLAIMED LAND OF AGRO PONTINO, HE FOUNDED ‘CASALE DEL GIGLIO’ AT LE FERRIERE, 50 KMS. SOUTH OF ROME. AROUND THE SAME TIME, FOCUSING ON PRODUCTION RATHER THAN RETAIL, THE ‘VINI & OLII’ SHOPS WERE SOLD, WITH THE ONLY EXCEPTION OF THE ORIGINAL STORE IN PIAZZA CAPRANICA WHICH HAS RECENTLY BEEN RENOVATED BY DINO'S SON ANTONIO AND REBORN AS TODAY'S “BISTROT COLLEGIO”.

Bistrot
Collegio
ROMA

THE ENTREPRENEURIAL STORY OF THE SANTARELLI FAMILY FINDS ITS FULLEST EXPRESSION IN THE COLLEGIO BISTROT: A PLACE WHERE FAMILY TRADITIONS, A DEEP CONNECTION TO THEIR ROOTS AND A CONSTANT PURSUIT OF RESEARCH AND EXPERIMENTATION IN WINEMAKING COME TOGETHER HARMONIOUSLY. THE RESULT IS A UNIQUE ATMOSPHERE WHERE ROMAN CUISINE AND LOCAL WINES TAKE CENTER STAGE.

CASALE DEL GIGLIO®

CASALE DEL GIGLIO WAS FOUNDED IN 1967 BY DR. DINO SANTARELLI, ORIGINALLY FROM AMATRICE. THE WINERY IS SITUATED IN THE AGRO PONTINO, IN THE HAMLET OF LE FERRIERE, PROVINCE OF LATINA, ABOUT 50 KM SOUTH OF ROME.

AT THE TIME, THIS TERRITORY WAS STILL UNEXPLORED FROM AN AGRICULTURAL AND WINEMAKING POINT OF VIEW. IN THE NINETIES, DINO'S SON ANTONIO, FOLLOWING HIS FATHER'S INTUITION BEGAN COLLABORATING WITH THE YOUNG ENOLOGIST FROM TRENTINO, PAOLO TIEFENTHALER. THE TWO YOUNG MEN LAUNCHED AN AMBITIOUS RESEARCH PROJECT BY PLANTING 57 DIFFERENT EXPERIMENTAL WINE VARIETIES.

THE GOAL WAS TO SCIENTIFICALLY SELECT THE GRAPE VARIETIES WHICH WOULD INTERACT BEST WITH THE MICROCLIMATE OF THE AGRO PONTINO. THEIR AGRONOMIC, ENOLOGICAL RESEARCH & EXPERIMENTATION WAS THEN EXTENDED TO NEIGHBORING TERRITORIES AND LED TO THE REDISCOVERY AND THE REQUALIFICATION OF SOME OF LAZIO'S NATIVE VINES, SUCH AS BIANCOLELLA DI PONZA, BELLONE DI ANZIO, CESANESE DI AFFILE AND OLEVANO ROMANO, AS WELL AS PECORINO DI AMATRICE AND ACCUMOLI.

APPETIZERS

COLLEGIO PLATTER OF SELECTED COLD CUTS & CHEESES	€ 25,00
PROSCIUTTO FROM AMATRICE	€ 12,00
BUFFALO MOZZARELLA	€ 10,00
BURRATA CHEESE FROM ANDRIA	€ 10,00
BURRATA, TOMATOES AND ANCHOVIES	€ 20,00
CAPRESE	€ 18,00
BABY OCTOPUS WITH TOMATO “LUCIANA” SAUCE *	€ 20,00
FRIED ANCHOVIES* WITH GINGER MAYONNAISE	€ 13,00
FIORI DI ZUCCA	€ 4,50
EGGPLANT CROQUETTES WITH TOMATO COULIS	€ 14,00
EGGPLANT PARMIGIANA	€ 14,00
HUMMUS WITH CRUDITÉS	€ 15,00

TARTARES

SALMON AND AVOCADO TARTARE *	€ 22,00
TUNA TOMATO AND BASIL TARTARE *	€ 22,00
PIEMONTESE STYLE BEEF TARTARE	€ 21,00
AVOCADO AND TOMATO TARTARE	€ 14,00

PASTA

MEZZA MANICA ALLA CARBONARA	€ 14,00
MEZZA MANICA ALL'AMATRICIANA	€ 14,00
TONNARELLO CACIO E PEPE	€ 14,00
GNOCCO RICCIO ALLA GRICIA	€ 18,00
GNOCCO RICCIO WITH BEEF RIBS RAGOUT IN TOMATO SAUCE	€ 20,00
CASARECCE AL PESTO	€ 15,00
RICOTTA AND SPINACH STUFFED RAVIOLI	€ 17,00
SEASONAL RISOTTO (25 min waiting time)	€ 22,00
TAGLIOLINI WITH BUTTER AND ANCHOVIES	€ 20,00
TUBETTI WITH MUSSELS AND POTATOES	€ 22,00
CALAMARATA WITH SQUID, SHRIMPS AND SUN DRIED TOMATO *	€ 24,00

SIDES

“ROMANA” SYTLE ARTICHOKE	€ 9,00
“GIUDIA” STYLE ARTICHOKE	€ 9,00
FRIED ARTICHOKEs	€ 12,00
SAUTEED CHICORY	€ 9,00
SAUTEED ENDIVE WITH RAISINS AND PINE NUTS	€ 9,00
SAUTEED BROCCOLI	€ 9,00
OVEN ROASTED VEGETABLES	€ 10,00
OVEN ROASTED POTATOES	€ 8,00

MEAT & FISH

SLICED FILLET STEAK	€ 26,00
SLICED SIRLOIN STEAK	€ 26,00
BEEF STRIPS WITH ARTICHOKEs	€ 22,00
HERBROASTED SPATCHCOCK CHICKEN	€ 20,00
SLICED BONELESS CHICKEN THIGH WITH ROASTED POTATOES	€ 22,00
MEATBALLS WITH GRAVY AND PUREED POTATOES	€ 18,00
MEATBALLS WITH TOMATO SAUCE	€ 18,00
SALTIMBOCCA ALLA ROMANA	€ 22,00
CRISPY OCTOPUS WITH PUREED POTATOES *	€ 26,00
CALAMARI AND ARTICHOKEs *	€ 24,00
GRILLED SALMON STEAK WITH FENNEL ORANGES AND OLIVES *	€ 24,00

SALADS

GREEN SALAD	€ 10,00
CAESAR SALAD	€ 18,00
STEAMED MEAT SALAD	€ 18,00
ARTICHOKE SALAD	€ 15,00
SALTED COD AND CHICKPEAS SALAD	€ 15,00

THE LIST OF ALLERGENS IS AVAILABLE UPON REQUEST

GLUTEN-FREE BREAD AND PASTA ARE AVAILABLE ON REQUEST

* FROZEN PRODUCTS



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HALF PORTIONS WILL BE
CHARGED AT 75% OF THE FULL PRICE