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 "OSTERIA COLLEGIO".

OSTERIA COLLEGIO DAL 1924

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 (1,7,8,12)	€ 25,00
PROSCIUTTO FROM AMATRICE (12)	€ 13,00
BUFFALO MOZZARELLA, 250 G (7)	€ 12,00
BURRATA FROM ANDRIA (7)	€ 11,00
BURRATA, TOMATOES & ANCHOVIES (4,7)	€ 21,00
CAPRESE (7)	€ 18,00
ARTICHOKE, POTATO AND SPECK PIE (3,7,12)	€ 16,00
EGGPLANT PARMIGIANA (1,7)	€ 14,00
HUMMUS WITH CRUDITEES (9,11,12)	€ 16,00
AVOCADO AND TOMATO TARTARE	€ 15,00
PIEDMONTESE-STYLE BEEF TARTARE (3,4,10)	€ 21,00
TUNA AND AVOCADO TARTARE (4)	€ 24,00

PASTA

MEZZE MANICHE CARBONARA (1,3,7,12)	€ 14,00
MEZZE MANICHE AMATRICIANA (1,7,12)	€ 14,00
TONNARELLI CACIO E PEPE (1,3,7)	€ 14,00
GNOCCHI RICCI ALLA GRICIA (1,3,7,12)	€ 18,00
GNOCCHI RICCI WITH PORK RIBS RAGOUT (1,3,7,9,12)	€ 20,00
ROMAN-STYLE SEMOLINA GNOCCHI (1,7,11)	€ 16,00
RICOTTA AND SPINACH RAVIOLI (1,3,7)	€ 17,00
CASARECCE WITH PESTO (1,7,8)	€ 16,00
SPAGHETTI "AGLIO & OLIO" WITH TOASTED BREADCRUMBS (1,4)	€ 16,00
SEASONAL RISOTTO – 20-MINUTE COOKING TIME (7)	
PACCHERI WITH OCTOPUS RAGOUT (1,4,7,9,12)	€ 24,00
TAGLIOLINI WITH BUTTER AND ANCHOVIES (1,3,4,7,12)	€ 21,00

MEAT & FISH

RIBEYE STEAK	€ 28,00
TENDERLOIN MEDALLIONS (9)	€ 28,00
STEAK HACHÉ	€ 28,00
BEEF STRIPS WITH ARTICHOKES	€ 19,00
MEATBALLS WITH GRAVY AND MASHED POTATOES (1,3,7,12)	€ 18,00
MEATBALLS WITH TOMATO SAUCE (1,3,7)	€ 18,00
ROAST LAMB WITH POTATOES	€ 28,00
SALTIMBOCCA ALLA ROMANA (1,9,12)	€ 22,00
HERB ROASTED SPATCHCOCK CHICKEN	€ 22,00
GRILLED SQUID (4)	€ 24,00
SALT COD FILLET WITH ARTICHOKES (4)	€ 26,00
LUCIANA STYLE OCTOPUS (1,4,12)	€ 26,00
CAESAR SALAD (1,3,4,7,10)	€ 18,00

FRIED SPECIALTIES

STEWED BEEF CROQUETTE (1,3,7,8)	€ 5,50
LEEK AND POTATO CROQUETTES (1,3,7,8)	€ 12,00
CHICORY AND PECORINO CROQUETTES (1,3,7,8)	€ 14,00
SARDINE AND POTATO CROQUETTES (1,3,4,8)	€ 15,00
FRIED ANCHOVIES WITH GINGER MAYONNAISE (1,3,4,8)	€ 14,00
FRIED ZUCCHINI FLOWERS (1,3,4,7,8)	€ 5,50
FRIED SALT COD FILLET (1,3,4,8)	€ 6,50

SIDES

SAUTÉED CHICORY	€ 9,00
ROASTED POTATOES	€ 8,00
ROASTED VEGETABLES	€ 10,00
SAUTÉED BROCCOLETTI	€ 9,00
SAUTÉED ROMAN BROCCOLI	€ 9,00
SAUTÉED SAVOY CABBAGE	€ 9,00

ARTICHOKES

ROMAN-STYLE ARTICHOKE	€ 10,00
GIUDIA-STYLE ARTICHOKE (1)	€ 10,00
FRIED ARTICHOKES (1)	€ 13,00
ARTICHOKE SALAD	€ 13,00

GLUTEN-FREE BREAD AND PASTA ARE AVAILABLE ON REQUEST
** FROZEN PRODUCTS*

ALLERGEN LIST

1 GLUTEN · 2 CRUSTACEANS · 3 EGG · 4 FISH · 5 PEANUTS · 6 SOY · 7 MILK · 8 NUTS · 9 CELARY · 10 MUSTARD · 11 SESAME · 12 SULPHITES · 13 LUPINE · 14 MOLLUSCS

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EVENTS: FOR EVENTS OR PRIVATE PARTIES PLEASE SEND AN EMAIL TO INFO@COLLEGIOROMA.COM