

GOURMET SELECTION

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

FROM AMATRICE

Platter of cured meats "Ernesto Berardi"
& Pecorino cheese "Roberto Casale" _____ €23
Ventricina salame, liver sausage, Campotosto mortadella,
pecorino aged 3 & 10 months, pecorino aged in Passito wine skins [7]

FROM THE AGROPONTINO

Mozzarella or Buffalo Burrata Cheese "Macchiusi" [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 "MACCHIUSI" CHEESE TOASTS with

Lamb sweetbreads & artichoke "Agnoni" [1.7] _____ €10
Wild Chicory (1.4) _____ €10
Grilled bell pepper & mullet roe (1.4,7) _____ €13
Duck confit (1) _____ €14
Chef's selection _____ €15

FRIED THINGS

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

CAULIFLOWER & SALT COD FILLET IN TEMPURA [1.4.6] _____ €11

COLLEGIO SPECIAL
Layered aubergine, parmesan & mozzarella pie [1.3.7] _____ €10

FRENCH FRIES ⁵ _____ €7

STARTERS

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

SEARED SCALLOPS [14] _____ €16
Creamed cannellini beans & black summer truffle
[ev-olive oil, salt, pepper]

LOCH FYNE SCOTTISH SMOKED SALMON [1.7] _____ €18
Normandy butter & homemade pan brioche

CANTABRIAN ANCHOVIES "NARDIN" [1.7.4] _____ €18
Bread & tomato salad, balsamic baby onions
[ev-olive oil, salt, pepper, basil]

BEEF & RED PRAWN TARTARE ^{5,5,5} [2.7] _____ € 17
Ghive flavoured potato purée
[ev-olive oil, salt, pepper]

COLLEGIO'S TRADITIONAL PASTA DISHES

GNOCCHI RICCI di AMATRICE ⁵ [1.3.7.9] _____ € 18
Mutton & pork ragout
[ev-olive oil, celery, carrot, onion, thyme, bay, rosemary, pecorino,
tomato]

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

AMATRIGIANA [1.7] _____ € 16
Spaghetti "Verrigni", pork cheek, bio tomato & pecorino

LA GRIGIA [1.7] _____ € 16
Mezze rigatoni "Verrigni", pork cheek & pecorino
[olio evo, sale e pepe]

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

Executive Chef Patrick Dianetti

PASTA & SOUP

BUFFALO RICOTTA TORTELLI ^{5,5} "MACCHIUSI" RED
PRAWN ^{5,5,5} & SAMPHIRE [1.7.4.14.3] _____ €16
In a fish broth
[ev-olive oil, salt, mussels, clams, chilli, parsley]

SUMMER TRUFFLE TAGLIOLINI ^{5,5} [1.3.7] _____ €18
With Normandy butter

BABY OCTOPUS & PECORINO SPAGHETTI "VERRIGNI" [1.4.7] _____ €16
[ev-olive oil, chilli, olives, capers]

DUCK RAGOUT FETTUCINE ^{5,5} [1.3.7.9] _____ €16
[ev-olive oil, celery, carrot, onion, thyme, orange]

CARROT & GINGER SOUP WITH WHITE SHRIMP ^{5,5,5} [1.4.14] _____ €14
Black breadcrumb and orange
[ev-olive oil, salt, pepper]

MAIN DISHES

ROASTED OCTOPUS [4] _____ €24
Seared fennel with thyme, water melon & ketchup
[ev-olive oil, salt, oregano, bio tomato, vinegar]

BEEF ENTRECOTE 350gms _____ €22
Sautéed wild chicory & roasted new potatoes

TUNA FILLET "ALLA NORMA" [4.7.6] _____ €23
Smoked aubergine & buffalo ricotta "Macchiusi"
[ev-olive oil, salt, pepper]

BRAISED BEEF CHEEK [1.7.9] _____ €20
Onion fondant & chestnut purée
[celery, carrot, onion, ev-olive oil, thyme, rosemary, bay leaf, butter]

DUCK BREAST "ROUGIE" _____ €21
Marinated red cabbage & seared pineapple
[olio, sale, pepe]

All our egg pasta is produced in-house

SIDE DISHES

COLLEGIO'S BREAD & TOMATO SALAD _____ €7
[ev-olive oil, salt, pepper, basil]

NEW POTATOES WITH ROSEMARY _____ €7
[ev-olive oil salt, pepper]

SAUTÉED WILD CHICORY _____ €7
[ev-olive oil, garlic, chilli]

SEASONAL VEGETABLE RAGOUT (9.) _____ € 7
[ev-olive oil, salt, pepper]

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]

DILL MARINATED SALMON [4.7] _____ €13
Beetroot shoots, fennel, avocado, yogurt sauce & mint

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

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

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

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

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.

