

# Bistrot Collegio

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*WE KINDLY ASK OUR CUSTOMERS TO INFORM  
THE STAFF OF ANY ALLERGIES AND INTOLERANCES.*

*THE LIST OF ALLERGENS IS AVAILABLE UPON REQUEST.*

*GLUTE-FREE BREAD AND PASTA ARE AVAILABLE ON REQUEST.*

*\* CONTAINS FROZEN PRODUCTS.*

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ON MARCH 5 1914, THE BROTHERS EMIDIO, ISIDORO AND ANTONIO SANTARELLI MET IN THE OFFICE OF THE NOTARY GIOVANNI ONOFRIO OF L'AQUILA IN AMATRICE TO REGISTER THE FIRM "DITTA BERARDINO SANTARELLI & FIGLI", NAMED AFTER THEIR FATHER BERARDINO, A LOCAL WINE MERCHANT. IN THE 1930S THE THREE YOUNG MEN MOVED TO ROME. THEY OPENED THEIR FIRST 'VINI & OLII' NOT FAR FROM THE PANTHEON, AT NUMBER 99 PIAZZA CAPRANICA, TAKING OVER THE WINE AND OLIVE OIL BUSINESS FOUNDED IN 1840 BY THE GRIFONI FAMILY, ALSO FROM AMATRICE.

OVER TIME, THE BROTHERS OPENED A FURTHER ELEVEN RETAIL OUTLETS IN DIFFERENT PARTS OF THE CITY.

DINO SANTARELLI, EMIDIO'S SON, FOLLOWING THE FAMILY TRADITION, FOUNDED THE COMPANY 'SANTARELLI S.P.A' IN 1955 TO FOCUS ON THE BOTTLING OF WINES TYPICAL OF THE LAZIO REGION; THEN IN 1967, FASCINATED BY THE RECLAIMED LAND OF THE AGRO PONTINO, HE FOUNDED 'CASALE DEL GIGLIO' AT LE FERRIERE, A HAMLET CLOSE TO THE ANCIENT CITY OF SATRICUM IN THE PROVINCE OF LATINA, SOME 50 KMS. SOUTH OF ROME.

AROUND THE SAME TIME, WITH AN EYE ON PRODUCTION RATHER THAN RETAIL, THE 'VINI & OLII', WITH THE EXCEPTION OF THE ORIGINAL STORE IN PIAZZA CAPRANICA, WERE SOLD. THESE PREMISES, WITHIN THE WALLS OF THE XV CENTURY PALAZZO CAPRANICA, HAVE RECENTLY UNDERGONE A TASTEFUL RENOVATION TO REFLECT THEIR PAST HISTORY AND STYLE AND HAVE BEEN RENAMED, AND REBORN, AS "BISTROT COLLEGIO - CUCINA, VINI & LIQUORI".

IN THE 1990S, DINO'S SON ANTONIO, IN KEEPING WITH HIS FATHER'S INTUITION AND IN TANDEM WITH THE YOUNG ITALIAN ENOLOGIST PAOLO TIEFENTHALER FROM THE NORTHERN ITALIAN REGION OF TRENTINO, EMBARKED ON AN AMBITIOUS PROJECT OF RESEARCH AND EXPERIMENTATION IN VITICULTURE. TESTAMENT TO THE SUCCESS OF THIS PROJECT, AND TO THE QUALITY OF CASALE DEL GIGLIO WINES TODAY, ARE THE NUMEROUS NATIONAL AND INTERNATIONAL AWARDS AND ACCOLADES WHICH THE LABELS CONTINUE TO RECEIVE.

OVER A CENTURY AGO, THE SANTARELLI FAMILY LEFT THEIR HILL TOWN HOME OF AMATRICE FOR ROME. IN THE EARLY YEARS THEY CREATED A NETWORK OF 'VINI & OLII' AND A 'FLAGSHIP STORE', NOW BISTROT COLLEGIO, AND FROM THE 1960S, STEP BY STEP, HAVE PLACED LAZIO ON THE LOCAL, NATIONAL AND INTERNATIONAL MAP WITH A RANGE OF REMARKABLE WINES FROM A ONCE UNEXPLORED AND SEEMINGLY INHOSPITABLE TERRITORY - THE AGRO PONTINO.

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## A P P E T I Z E R S

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FRIED ANCHOVIES WTH GINGER MAYONNAISE € 12,00

BURRATA CHEESE WITH ITRI CULATTA HAM BY RINO SCHERZERINO € 18,00

BUFFALO MILK MOZZARELLA WITH AMATRICE HAM I.G.P € 18,00

OCTOPUS SALAD WITH POTATO TAGGIASCHE OLIVES CELERY  
& TROPEA ONION € 18,00

COLLEGIO PLATTER OF SELECTED COLD CUTS € 24,00  
& CHEESES WITH PIZZA FRITTERS

LOW-TEMPERATURE COOKED EGG € 15,00  
WITH SAUTEED SPINACH AND PARMESAN FONDUE

SALMON AND AVOCADO TARTARE € 18,00

BEEF TARTARE WITH EGG YOLK € 18,00

BEETROOT MARINATED SALMON WITH TOASTED BREAD € 18,00  
AND AVOCADO

FRIED TRIPPA € 13,00

HUMMUS WITH CRUDITE'S € 12,00

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P A S T A

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"GNOCCHI RICCI" FROM AMATRICE WITH MUTTON & PORK RAGOUT	€ 20,00
MEZZE MANICHE AMATRICIANA	€ 14,00
MEZZE MANICHE CARBONARA	€ 14,00
TONNARELLI CACIO E PEPE	€ 14,00
MEZZE MANICHE ALLA GRICIA	€ 13,00
TAGLIOLINO WITH PESTO	€ 12,00
RAVIOLO WITH RICOTTA CHEESE SPINACH AND CONFIT TOMATO	€ 16,00
SEASONAL RISOTTO	€ 18,00
SPAGHETTI WITH CLAMS	€ 22,00

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## M E A T

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MEATBALLS WITH TOMATO SAUCE OR WITH WHITE WINE SAUCE € 16,00

VEAL ESCALOPES WITH HAM, SAGE & PUREED POTATOES € 22,00

BEEF STRIPS WITH FRESH TOMATOES AND ROCKET € 16,00

SLICED CHICKEN BREAST WITH SAUTEED SEASONAL VEGETABLES € 22,00

BEEFCUT OR FILET WITH ROASTED POTATOES € 30,00

COLLEGIO'S (BLACK ANGUS) HAMBURGER WITH WHITE CABBAGE,  
SMOKED MOZZARELLA, PASTRAMI, CARAMELIZED ONION, BURGER  
SAUCE AND CHIPS € 24,00

VEAL CUTLET WITH FRESH TOMATOES AND ROCKET € 22,00

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## F I S H

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SALTED COD FISH WITH CHICKPEA CREAM € 26,00

CRISPY OCTOPUS WITH PUREED POTATOES € 26,00

BAKED SALMON WITH SAUTEED VEGETABLES € 26,00

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## S I D E S

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ROASTED OR SAUTEED SEASONAL VEGETABLES	€ 8,00
OVEN ROASTED POTATOES	€ 8,00
ENDIVE WITH RAISINS AND PINE NUTS	€ 8,00
SCAPECE ZUCCHINI	€ 8,00
GRILLED VEGETABLES	€ 10,00

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## S A L A D S

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CAESAR SALAD	€ 18,00
CAPRESE SALAD	€ 18,00
SALMON AVOCADO AND CREME FRAÎCHE SALAD	€ 20,00
NIZZARDA SALAD	€ 18,00

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## D E S S E R T S

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TIRAMISÙ	€ 8,00
CATALAN CREAM	€ 8,00
MILLEFOGLIE	€ 10,00
ICE CREAM SELECTION	€ 8,00
CHEESCAKE	€ 8,00
WARM HEART CHOCOLATE CAKE	€ 10,00
TART	€ 8,00
MINI CONFECTIONERY	€ 8,00
FRUIT SALAD	€ 10,00
MIXED BERRIES	€ 12,00
WATER	€ 4,00
BREAD	€ 4,00
COFFEE	€ 2,50

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