

GASTRONOMIA

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 AGRO PONTINO

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

ANTIPASTI

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

SMOKED OCTOPUS^{s-s} SALAD [4.9] _____ €14
Saffron potatoes & crunchy celery

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]

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 ^s _____ €7

COLLEGIO'S TRADITIONAL PASTA DISHES

GNOCCHI RICCI

IN TRADITIONAL COLLEGIO STYLES

AMATRIGIANA [1.3.7] _____ € 13
CARBONARA [1.3.7] _____ € 13
GRIGIA [1.3.7] _____ € 13

PASTA & SOUP

SPAGHETTI "VERRIGNI" CAGIO E PEPE
White shrimps & lime [1.2.7] _____ € 14

CARROT & GINGER SOUP WITH SCALLOPS [1.2.7.9] _____ € 13
Black breadcrumb

MAIN DISHES

BRICK COOKED BONED CHICKEN _____ €14
Sautéed wild chicory & roast potatoes

TUNA FILLET "ALLA NORMA" [4.7.6] _____ €20
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]

Executive Chef Patrick Dianetti

All our egg pasta is produced in-house

SIDE DISHES

COLLEGIO'S PANZANELLA _____ €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

LEGENDA

*prodotto surgelato • **prodotto fatto in casa, abbattuto e congelato
*** prodotto abbattuto a bordo e congelato

ELENCO DELLE SOSTANZE O PRODOTTI (ALLERGENI) CHE PROVOCANO ALLERGIE
DI CUI ALL'ALLEGATO II DEL REG.UE N.1169/2011

1 cereali contenenti glutine, cioè grano, segale, orzo, farro, kamut o i loro ceppi derivati e prodotti derivati
2 crostacei e prodotti a base di crostacei
3 uova e prodotti a base di uova
4 pesce e prodotti a base di pesce
5 arachidi e prodotti a base di arachidi
6 soia e prodotti a base di soia
7 latte e prodotti a base di latte (incluso lattosio)

8 frutta a guscio, vale a dire mandorle, nocciole, noci, noci di acagiù, noci di pecan, noci del brasilie, pistacchi, noci macadam o noci del queenslan e i loro prodotti
9 sedano e prodotti a base di sedano
10 senape e prodotti a base di senape
11 semi di sesamo e prodotti a base di semi di sesamo
12 anidride solforosa e solfiti in concentrazioni superiori a 10mg/kg
13 lupini e prodotti a base di lupini
14 molluschi e prodotti a base di molluschi

“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.

Lunch



Collegio
CUCINA, VINI & LIQUORI

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.

Piazza Capranica 99/100
www.collegioroma.com

