

ADESSO®

VINERIA - BISTROT



MENÙ

Mediterranean flavors in
the heart of Rome



BOARDS

NOSTRANO

Our selection of cold cuts and cheeses served with honey mustard sauce | € 23,00

7, 8, 10



SALUMI

A selection of Italian cold cuts served with thin slices of crispy bread | € 20,00

1, 7, 8, 12

CHEESES

Served with honey, mustard chutney, red berries and dried fruits | € 24,50

7, 8, 10

CANTABRICO

Cantabrian anchovies, smoked and citrus butter and bread | € 20,00

1, 4, 7



CAVIAR PREMIUM

Caviar served with butter mousse, béarnaise sauce and toasted milk bread | € 39,00

1, 4, 7, 12

VEGETARIAN

Fermented radicchio, whipped ricotta with orange and almond crumble, roasted celeriac with cashew, lime and thyme pesto, Apulian sun-dried tomatoes | € 16,00

7, 8, 11, 12

CROSTINI

CACIO E PEPE

Roman pecorino cheese fondue, mixture of 5 peppers, abate pears and walnuts | € 10,00

1, 7, 8



CHESTNUTS

Chestnut mousse, mushroom carpaccio and delicate blue cheese cream | € 12,50

1, 7, 8

TRUFFLE

Pecorino cheese fondue with fresh black truffle | € 28,00

1, 7

DUCK SPECK

Creamy potato purée, hazelnut pesto, and Hazelnut Crumble | € 14,00


1, 7, 9, 12



BACCALÀ

Slow-cooked cod served with cashew, lime, and thyme pesto, confit tomatoes and sesame | € 15,00

1, 4, 8, 11

Also available gluten-free, ask our staff 

The numbers under the dishes indicate allergens. For the full list, please ask the staff.

Chef: Davide Fiorini

SPECIALITIES

RAW ARTICHOKE SALAD

Artichoke carpaccio served with mixed greens, medjool dates, Apulian sun-dried tomatoes, ricotta mousse, cashew, and a citrus vinaigrette | € 16,50

7, 8

CHEF'S BURRATA

Burrata from Gioia del Colle on roman puntarelle with cantabrian anchovies, pomegranate and Sardinian mullet roe | € 20,00

4, 7 *without Sardinian mullet roe | € 15,00*

MARINATED SALMON FILLET AND CAVIAR

With fennel salad, dill cheese cream, clementine gel and caviar | € 30,00

4, 7, 12 *without caviar | € 19,00*

CARPACCIO UBRIACO

Smoked beef with fermented radicchio, Montepulciano reduction, kefir and hazelnuts | € 18,00

7, 8, 12 *try it with fresh black truffle | € 32,00*

BEEF TARTARE

With béarnaise sauce, arugula pesto, celeriac and hazelnut | € 18,00

3, 7, 8, 9, 12 *try it with fresh black truffle | € 32,00*

LASAGNA OF THE DAY

Ask our staff about the daily option | € 16,00

1, 3, 7, 9 *try it with fresh black truffle | € 34,00*

OUR PARMIGIANA

Eggplant, tomato sauce, mozzarella, parmesan fondue and basil | € 16,50

1, 3, 7

BOSCAIOLA-STYLE MEATBALLS

Beef and veal meatballs with mushroom and thyme cream, roasted brussels sprouts, pancetta petals, served with toasted bread | € 22,00

1, 3, 7, 9, 12 *try it with fresh black truffle | € 34,00*

CATALAN-STYLE SHRIMP

Low-temperature cooked shrimp with potatoes, Italian sea-flavored seaweed, datterini tomatoes, and pickled onions, served with béarnaise sauce and red gold | € 23,00

2, 3, 4, 7, 12 *Try it with the addition of caviar | € 34,00*

BRAISED BEEF WITH BAROLO WINE

Low-temperature cooked beef with barolo wine, truffle-flavored potato purée and roasted brussels sprouts | € 26,00

1, 7, 9, 12 *try it with fresh black truffle | € 38,00*

SIDE DISHES

EGGPLANT CAPONATA

With cherry tomatoes, raisins, pine nuts and ricotta | € 8,00

7, 8

BABY POTATOES

Roasted with rosemary | € 7,00

CHICORY

With garlic, oil, and chili pepper | € 8,00

FERMENTED PURPLE CABBAGE

With salad and sun-dried tomatoes | € 7,00

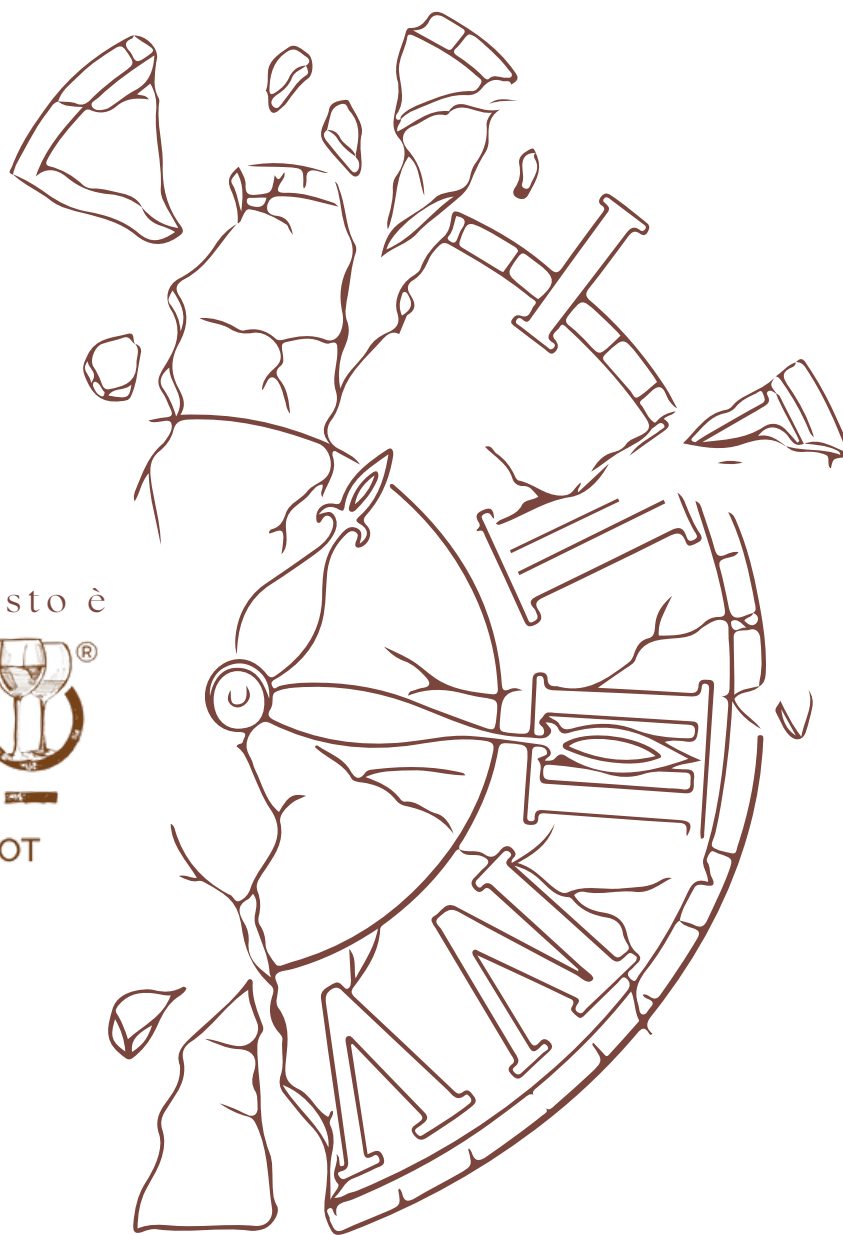
Cover charge per person | € 2,50



Il momento giusto è

ADESSO®

VINERIA - BISTROT



Via dell'Orso 71, Roma, 00186 | Tel. + 39 3441544315 Sito
web: adessoitalia.it | adessovineria.roma@gmail.com

