ROME · RIONE PIGNA

Osteria del Corso

Cover & service €3 · Minimum spend €20 per person

Starters

Bruschetta trio — €10
Tomato, olive cream, artichoke cream

Vegan · Gluten

Roman fried trio — €12
Three supplì (fried rice croquettes): amatriciana, cacio e pepe, carbonara

Pork · Gluten · Peanuts · Milk · Frozen*

Fried artichokes — €12
Artichoke wedges, floured and fried

Vegetarian · Gluten · Peanuts · Frozen*

Aubergine parmigiana — €14
Fried aubergine, tomato sauce, mozzarella, Parmigiano Reggiano, basil

Vegetarian · Gluten · Peanuts · Milk

Fried courgette flowers — €14
Courgette flowers in batter, fried

Vegetarian · Gluten · Peanuts · Milk · Frozen*

Mixed board (for two) — €22
Sliced cured meats and cheeses

Pork · Gluten · Milk

Prosciutto & buffalo mozzarella — €14
Prosciutto crudo and buffalo mozzarella DOP

Pork · Gluten-free · Milk

Prosciutto & melon — €12
Prosciutto crudo and melon

Pork · Gluten-free

Bresaola, rocket & grana — €12
Cured beef, rocket, Parmigiano Reggiano

Beef & veal · Gluten-free · Milk

Buffalo caprese — €14
Buffalo mozzarella DOP, fresh tomatoes, basil

Vegetarian · Gluten-free · Milk

Burrata caprese — €14

Apulian burrata, fresh tomatoes, basil

Vegetarian · Gluten-free · Milk

Burrata, mortadella & pistachio — €14

Apulian burrata, mortadella Bologna, Bronte pistachio crumble

Pork · Gluten-free · Milk · Tree nuts

Burrata & truffle — €29

Apulian burrata with shavings of fresh seasonal black truffle

Vegetarian · Gluten-free · Milk

Pasta

Fresh egg tonnarelli, 180 g. Any dish can be made gluten-free on request: we then use dried short pasta (150 g), which takes about 15 minutes to cook.

Tomato & basil — €12

Traditional

gluten-free, short pasta €14

Tomato sauce, fresh basil

Vegetarian · Gluten · Eggs

Garlic, oil & chilli — €12

Traditional

gluten-free, short pasta €14

Fresh garlic, extra virgin olive oil, chilli, parsley

Vegetarian · Spicy · Gluten · Eggs

Arrabbiata — €12

Traditional

gluten-free, short pasta €14

Tomato sauce, crushed chilli, parsley

Vegetarian · Spicy · Gluten · Eggs

Genoese pesto — €14

Traditional

gluten-free, short pasta €14

Fresh pine nut and basil pesto, Parmigiano Reggiano, pecorino romano

Vegetarian · Gluten · Eggs · Milk · Tree nuts · Sulphites

Bolognese ragù — €14

Traditional

gluten-free, short pasta €16

Beef bolognese ragù, Parmigiano Reggiano

Beef & veal · Gluten · Eggs · Milk · Celery

Lasagne bolognese — €14

Traditional

gluten-free €16

Fresh egg pasta (250 g), ragù, béchamel, Parmigiano Reggiano, mozzarella

Beef & veal · Gluten · Eggs · Milk · Celery

Ricotta & spinach cannelloni — €14

Traditional — gluten-free €16

Cannelloni (250 g), tomato sauce, béchamel, ricotta, spinach, nutmeg

Gluten · Crustaceans · Eggs · Fish · Soy · Milk · Tree nuts · Celery · Mustard · Sulphites

Alfredo — €14

Roman classic — gluten-free, short pasta €16

Triple butter and Parmigiano Reggiano

Vegetarian · Gluten · Eggs · Milk

Cacio e pepe — €14

Roman classic — gluten-free, short pasta €16

Pecorino romano DOP and black pepper

Vegetarian · Gluten · Eggs · Milk

Gricia — €14

Roman classic — gluten-free, short pasta €16

Pecorino romano DOP, crispy Amatrice guanciale, black pepper

Pork · Gluten · Eggs · Milk

Carbonara — €14

Roman classic — gluten-free, short pasta €16

Egg yolk, pecorino romano DOP, crispy Amatrice guanciale, black pepper

Pork · Gluten · Eggs · Milk

Amatriciana — €14

Roman classic — gluten-free, short pasta €16

Tomato sauce, crispy Amatrice guanciale, pecorino romano DOP, black pepper

Pork · Gluten · Eggs · Milk

Truffle pasta — €29

Our twist — gluten-free, short pasta €30

Butter, Parmigiano Reggiano, fresh black truffle shavings

Vegetarian · Gluten · Eggs · Milk

Bolognese with meatballs — €28

Our twist

Beef bolognese ragù, Parmigiano Reggiano, meatballs

Beef & veal · Gluten · Eggs · Milk · Celery

Cacio e pepe with pistachio — €22

Our twist — gluten-free, short pasta €24

Pecorino romano DOP, Bronte pistachio crumble, black pepper

Vegetarian · Gluten · Eggs · Milk · Tree nuts

Cacio e pepe with truffle — €29

Our twist — gluten-free, short pasta €31

Pecorino romano DOP, black pepper, fresh black truffle shavings

Vegetarian · Gluten · Eggs · Milk

Gricia with fried artichokes — €22

Our twist

Pecorino romano DOP, crispy guanciale, fried artichokes, black pepper

Pork Gluten Eggs Peanuts Milk Tree nuts

Gricia with truffle — €29

Our twist — gluten-free, short pasta €31

Pecorino romano DOP, crispy guanciale, black pepper, fresh black truffle shavings

Pork Gluten Eggs Milk

Carbonara with truffle — €29

Our twist — gluten-free, short pasta €31

Egg yolk, pecorino romano DOP, crispy guanciale, black pepper, fresh black truffle shavings

Pork Gluten Eggs Milk

Pinsa romana

A wheat, rice and soy dough (220 g), proved 24 to 48 hours at 80% hydration. Oval, crisp outside and soft inside: not a round Neapolitan pizza.

White focaccia — €8

Extra virgin olive oil and fresh rosemary

Vegan Gluten Soy Mustard

Red focaccia — €10

Tomato sauce, extra virgin olive oil, oregano

Vegan Gluten Soy Mustard

Margherita — €12

Tomato, fior di latte mozzarella, basil

Vegetarian Gluten Soy Milk Mustard

Margherita Regina — €14

Tomato, buffalo mozzarella DOP, basil

Vegetarian Gluten Soy Milk Mustard

Capricciosa — €16

Tomato, fior di latte, black olives, artichokes, mushrooms, prosciutto crudo, hard-boiled egg

Pork Gluten Eggs Soy Milk Mustard

Mortadella, burrata & pistachio — €16

Mortadella Bologna, Apulian burrata, pistachio crumble

Pork Gluten Milk Tree nuts Mustard

Diavola — €16

Tomato, fior di latte, spicy salami

Pork Spicy Gluten Soy Milk

Salami & peppers €16

Tomato, fior di latte, salami, sliced peppers

Pork Gluten Soy Milk Mustard

White mushroom €14

Fior di latte, mushrooms

Gluten Soy Milk Mustard

Red mushroom €14

Tomato, fior di latte, mushrooms

Gluten Soy Milk Mustard

Four cheeses €14

Fior di latte, mild gorgonzola, emmental, pecorino romano, Parmigiano Reggiano

Gluten Soy Milk Mustard

Crostino €14

Fior di latte, cooked ham

Pork Gluten Soy Milk Mustard

Pesto & cherry tomatoes €14

Tomato, cherry tomatoes, fior di latte, pine nut pesto, basil

Vegetarian Gluten Soy Milk Tree nuts Mustard

Cherry tomato & buffalo €14

Tomato, cherry tomatoes, buffalo mozzarella DOP, basil

Vegetarian Gluten Soy Milk Mustard

Italica €16

Rocket, cherry tomatoes, buffalo mozzarella DOP, prosciutto crudo

Pork Gluten Soy Milk Mustard

Bresaola, rocket & grana €16

Rocket, cured beef, Parmigiano Reggiano

Beef & veal Gluten Soy Milk Mustard

Vegetarian €12

Tomato, grilled aubergine, courgette and peppers, fior di latte

Vegetarian Gluten Soy Milk Mustard

Vegan €12

Tomato, grilled aubergine, courgette and peppers

Vegan Gluten Soy Mustard

Tuna & onion €14

Tomato, tuna, red onion, fior di latte

Gluten Fish Soy Milk Mustard Sulphites

Cacio e pepe €14

Fior di latte, pecorino romano DOP, black pepper

Vegetarian Gluten Soy Milk Mustard

Gricia €14

Fior di latte, pecorino romano DOP, crispy guanciale, black pepper

Pork Gluten Soy Milk Mustard

Carbonara €14

Fior di latte, pecorino romano DOP, egg yolk, crispy guanciale, black pepper

Pork Gluten Eggs Soy Milk Mustard

Amatriciana €14

Tomato, crispy guanciale, fior di latte, pecorino romano DOP, black pepper

Pork Gluten Soy Milk Mustard

Bolognese €14

Fior di latte, beef ragù, Parmigiano Reggiano

Beef & veal Gluten Soy Milk Celery Mustard

Main courses

Nonna's meatballs €18

Traditional

Beef meatballs (200 g) in tomato sauce

Beef & veal Gluten Eggs Milk Celery

Saltimbocca alla romana €22

Roman classic

Veal (150 g), prosciutto crudo, butter, sage, white wine

Pork **Beef & veal** **Alcohol** Gluten Milk Sulphites

Hunter's-style chicken €20

Traditional

Chicken thighs (200 g), Taggiasca olives, capers, rosemary, bay

Chicken Gluten-free Fish Sulphites

Grilled lamb chops €22

Roman classic

Lamb chops, black pepper, rosemary

Lamb Gluten-free

Roman ossobuco €24

Roman classic

Veal shank, celery, carrot, white wine, butter

Beef & veal **Alcohol** Gluten Milk Celery Sulphites

Chicken cutlet €18

Chicken breast (200 g), breaded and fried

Chicken Gluten Peanuts Milk

Milanese beef cutlet — €25

Traditional

Beef sirloin (350 g), breaded and fried

Beef & veal · Gluten · Peanuts · Milk

Pork ribs — €25

Our twist

Ribs (350 g) marinated in sweet mustard and paprika, slow-cooked

Pork · Gluten-free · Soy · Mustard

Sliced Danish beef — €27

Grilled beef sirloin (300 g)

Beef & veal · Gluten-free

Sliced beef with rocket & grana — €30

Grilled sirloin (300 g), rocket, cherry tomatoes, Parmigiano Reggiano

Beef & veal · Gluten-free · Milk

Beef fillet — €30

Grilled fillet (250 g)

Beef & veal · Gluten-free

Three-pepper fillet — €35

Grilled fillet (250 g), three-pepper cream

Beef & veal · Gluten-free · Milk · Mustard

Fillet with truffle — €45

Grilled fillet (250 g), fresh black truffle shavings

Beef & veal · Gluten-free

Florentine T-bone — per kg €80

Beef T-bone, minimum 800 g

Beef & veal · Gluten-free

Tomahawk — per kg €90

Beef rib, minimum 1 kg

Beef & veal · Gluten-free

ADDED AT THE TABLE

Fresh black truffle — €15

Shaved at the table over any dish

Vegan · Gluten-free

Fresh white truffle — €50

Shaved at the table over any dish

Vegan · Gluten-free

Salads & sides

SALADS

Chicken salad — €14
Steamed chicken breast (150 g), iceberg, Parmigiano Reggiano, Caesar dressing

Chicken · Gluten-free · Eggs · Fish · Soy · Milk · Tree nuts · Mustard

Crispy chicken salad — €16
Breaded fried chicken breast (150 g), iceberg, Parmigiano Reggiano, Caesar dressing

Chicken · Gluten · Eggs · Fish · Peanuts · Soy · Milk · Tree nuts · Mustard

Mediterranean salad — €14
Rocket, cherry tomatoes, buffalo mozzarella DOP

Vegetarian · Gluten-free · Milk

Tuna salad — €14
Steamed tuna (150 g), mixed leaves, sweetcorn, black olives, carrot, tomato

Gluten-free · Fish · Soy · Sulphites

Mixed salad — €10
Iceberg, rocket, cherry tomatoes, carrot, black olives

Vegan · Gluten-free

Green salad — €8
Iceberg and rocket

Vegan · Gluten-free

SIDES

Grilled vegetables — €7
Aubergine, courgette and peppers

Vegan · Gluten-free

Vegetables of the day — €7
Ask our staff

Vegan · Gluten-free

Roast potatoes — €7
Skin-on oven potatoes, rosemary

Vegan · Gluten-free

Desserts & ice cream

HOUSE DESSERTS

Maritozzo with cream — €8
Roman classic

Roman sweet bun filled with fresh cream, citrus essence

Vegetarian · Gluten · Eggs · Soy · Milk · Tree nuts · Mustard

Sicilian cannolo — €8

Traditional

Crisp shell, cream filling, orange peel, chocolate chips

Gluten · Eggs · Soy · Milk · Tree nuts · Mustard

Babà — €8

Traditional

Butter-rich yeast cake soaked in rum, orange peel

Alcohol · Gluten · Eggs · Milk · Sulphites

Tiramisù — €8

Traditional

Mascarpone cream, ladyfingers, coffee, cocoa

Vegetarian · Gluten · Eggs · Milk

Panna cotta — €8

Cream, vanilla, gelatine. Toppings: pistachio, chocolate, strawberry, berries, coffee, caramel

Pork · Gluten-free · Milk

Cheesecake — €8

Mascarpone, fresh cheese, gelatine. Toppings: pistachio, chocolate, strawberry, berries, coffee, caramel

Pork · Gluten-free · Eggs · Milk · Tree nuts

Crostata — €8

Shortcrust tart. Flavours: chocolate, berries, apricot, fig

Vegetarian · Gluten · Eggs · Milk

ICE CREAM

Limoncello sorbet — €8

Lemon ice cream with limoncello

Alcohol · Gluten · Eggs · Soy · Milk · Tree nuts · Sulphites · Frozen*

Berry sorbet — €8

Mixed berry ice cream

Gluten · Eggs · Soy · Milk · Tree nuts · Sulphites · Frozen*

Coffee sundae — €8

Cream ice cream, coffee, chocolate

Gluten · Eggs · Soy · Milk · Tree nuts · Frozen*

Affogato — €10

Cream ice cream, espresso, chocolate

Gluten · Eggs · Peanuts · Soy · Milk · Tree nuts · Frozen*

Chocolate mousse cup — €8

Chocolate semifreddo with a zabaione centre

Gluten · Eggs · Soy · Milk · Tree nuts · Frozen*

Coppa spagnola — €8

Cream ice cream with sour cherries

Gluten · Eggs · Soy · Milk · Tree nuts · Sulphites · Frozen*

Cream & pistachio cup — €8
Cream ice cream, chocolate, pistachio cream and crumble

Gluten · Eggs · Soy · Milk · Tree nuts · Frozen*

Chocolate & hazelnut cup — €8
Cream ice cream, hazelnuts, chocolate

Gluten · Eggs · Soy · Milk · Tree nuts · Frozen*

Stracciatella cup — €8
Cream and chocolate ice cream, praline hazelnuts

Gluten · Eggs · Soy · Milk · Tree nuts · Frozen*

Drinks

SOFT DRINKS

Water 0.75 l — €3.50
Filtered tap water, still or sparkling

Vegan · Gluten-free

Coca-Cola, Fanta, Sprite 0.33 l — €4.50
Vegan · Gluten-free

Chinotto, tonic water, Lemonsoda 0.33 l — €4.50
Vegan · Gluten-free

Iced tea 0.33 l — €4.50
Vegan · Gluten-free

Cedrata 0.2 l — €5
Vegan · Gluten-free

Ginger beer 0.18 l — €5
Vegan · Gluten-free

Red Bull — €5.50
Gluten-free

Sanbitter 0.2 l — €5
White or red

Gluten-free · Sulphites

Crodino 0.2 l — €4.50
Alcohol-free aperitif

Gluten-free

Fruit juice 0.2 l — €5
ACE, apple, blueberry, orange, peach, pear, pineapple

Vegan · Gluten-free

Fresh orange juice

Medium €5
Large €7.50

Freshly squeezed oranges

Vegan · Gluten-free

Fresh lemon juice

Medium €5
Large €7.50

Freshly squeezed lemons

Vegan · Gluten-free

BEER, WINE BY THE GLASS & APERITIFS

Peroni on tap

0.2 l €5.50
0.4 l €8
1 l €15

Alcohol · Gluten

Gluten-free beer 0.33 l

€7

Alcohol · Gluten-free

House white wine

Glass €7

Alcohol · Vegan · Gluten-free · Sulphites

House red wine

Glass €7

Alcohol · Vegan · Gluten-free · Sulphites

House prosecco

Glass €8

Alcohol · Vegan · Gluten-free · Sulphites

Aperol Spritz

Medium €8
Large €13

Aperol, prosecco, soda

Alcohol · Gluten-free · Sulphites

Campari Spritz

Medium €8
Large €13

Campari, prosecco, soda

Alcohol · Gluten-free · Sulphites

Limoncello Spritz

Medium €8
Large €13

Limoncello, prosecco, soda

Alcohol · Gluten-free · Sulphites

Hugo Spritz

Medium €10
Large €15

Prosecco, elderflower syrup, soda, mint

Alcohol · Gluten-free · Sulphites

Bellini · Rossini · Mimosa

Glass €10

Prosecco with peach, strawberry or orange juice

Alcohol · Gluten-free · Sulphites

Sangria

Medium €8
Large €13

Red wine with seasonal fruit

Alcohol · Gluten-free · Sulphites

Campari Soda — €5

Alcohol · Gluten-free · Sulphites

Coffee & tea

Espresso

Single €3
Double €5

Vegan · Gluten-free

Decaf espresso

Single €3.50
Double €5.50

Vegan · Gluten-free

Shaken iced coffee — €5

Vegan · Gluten-free

Iced coffee — €3

Vegan · Gluten-free

Cappuccino

Single €5
Large €7

Vegetarian · Gluten-free · Milk

Decaf cappuccino

Single €5.50
Large €7.50

Vegetarian · Gluten-free · Milk

Latte macchiato — €4.50

Vegetarian · Gluten-free · Milk

Caffellatte — €5

Vegetarian · Gluten-free · Milk

Barley coffee

Single €3.50
Large €5.50

Vegan · Gluten

Ginseng coffee

Single €3.50
Large €5.50

Gluten

Hot chocolate — €5

Gluten-free

Hot tea — €6

Vegan · Gluten-free

Wine list

0.75 l bottles. All wines contain sulphites.

BY THE GLASS

House white wine — €7 glass

House red wine — €7 glass

House prosecco — €8 glass

WHITE

Organic Trebbiano d'Abruzzo DOP "Casette"

€20 0.75 l bottle

Cantina Tollo

REGION Abruzzo
GRAPES Trebbiano 100%
ALCOHOL 12.5%

Organically farmed, made in stainless steel. White flowers, white-fleshed fruit and a hint of almond; fresh and savoury.

Verdicchio di Matelica DOC "Valbona"

€20 0.75 l bottle

Belisario

REGION Marche
GRAPES Verdicchio 100%
ALCOHOL 12.5%

From the Valbona cru in the upper Esino valley, 4 months in steel. Broom, acacia, peach and citrus; dry, savoury and long.

Frascati DOC

€26 0.75 l bottle

Villa Simone

REGION Lazio
GRAPES Malvasia di Candia, Malvasia Puntinata, Trebbiano
ALCOHOL 13%

The white of the Castelli Romani hills, from Monte Porzio Catone. White flowers, citrus and fresh fruit; fresh, savoury and smooth.

Ribolla Gialla IGT

€28 0.75 l bottle

Feudi di Romans

REGION Friuli Venezia Giulia
GRAPES Ribolla Gialla 100%
ALCOHOL 12.5%

Grown on gravelly soils along the Isonzo river. White fruit, flowers and flinty notes; savoury, with a citrus finish.

Sauvignon Piemonte DOC “Tra Donne Sole”

€28

Vite Colte

0.75 l bottle

REGION Piedmont
GRAPES Sauvignon Blanc 100%
ALCOHOL 13.5%

From the Langhe, 3 months on the lees in steel; named after a Cesare Pavese novel. Citrus, white fruit and flowers; fresh and dry.

ROSÉ

Toscana IGT Rosé “Alìe”

€33

Frescobaldi · Tenuta Ammiraglia

0.75 l bottle

REGION Tuscany
GRAPES Syrah 95%, Vermentino 5%
ALCOHOL 12%

From the Maremma coast, pale pink. Rose, strawberry, raspberry and pink grapefruit; fresh, savoury and mineral.

RED

Montepulciano d’Abruzzo DOC “Modà”

€22

Talamonti

0.75 l bottle

REGION Abruzzo
GRAPES Montepulciano 100%
ALCOHOL 13.5%

From the slopes of the Gran Sasso, 6 months in French oak. Ripe red fruit, spice and liquorice; full-bodied with soft tannins.

Chianti DOCG

€24

Banfi

0.75 l bottle

REGION Tuscany
GRAPES Sangiovese e vitigni complementari
ALCOHOL 12.5%

Steel with a short spell in oak. Cherry, plum and violet; fresh and balanced, great with ragù and grilled meat.

Merlot Trentino DOC

€26

LeBoem · La Vis

0.75 l bottle

REGION Trentino-Alto Adige
GRAPES Merlot 100%
ALCOHOL 13.5%

Aged in concrete, with a small part in oak. Ripe red fruit and spice; rounded, with soft tannins.

Primitivo Salento IGP “Balia Nera”

€26

Masseria Spaccafico

0.75 l bottle

REGION Apulia
GRAPES Primitivo 100%
ALCOHOL 13.5%

5 months in steel. Morello cherry, plum, wild strawberry and violet; soft yet fresh.

Tellus Syrah Lazio IGP — €28

Falesco · Famiglia Cotarella — 0.75 l bottle

REGION Lazio
GRAPES Syrah 100%
ALCOHOL 13.5%

From Montefiascone, 5 months in barrique. Ripe red fruit, spice and balsamic notes; smooth, with a fruity finish.

Amarone della Valpolicella DOCG "La Groletta" — €58

Corte Giara · Allegrini — 0.75 l bottle

REGION Veneto
GRAPES Corvina 70%, Rondinella 30%
ALCOHOL 15%

Grapes dried for 4 months, then 15 months in oak. Ripe cherry, spice and tobacco; full and velvety.

Brunello di Montalcino DOCG — €70

Fattoria dei Barbi — 0.75 l bottle

REGION Tuscany
GRAPES Sangiovese 100%
ALCOHOL 14.5%

24 months in oak casks. Ripe red fruit, sweet spice and balsamic notes; silky tannins and a long finish.

SPARKLING

Prosecco DOC Rosé Brut — €24

Martòn — 0.75 l bottle

REGION Veneto
GRAPES Glera 85%, Pinot Nero 15%
ALCOHOL 11%

Charmat method. Fresh red berries and flowers; crisp and creamy.

Valdobbiadene Prosecco Superiore DOCG Extra Dry — €25

Santi — 0.75 l bottle

REGION Veneto
GRAPES Glera 100%
ALCOHOL 11%

Acacia, golden apple, pear and a touch of citrus; fine bubbles, gently soft.

Trento DOC Brut — €42

Ferrari — 0.75 l bottle

REGION Trentino-Alto Adige
GRAPES Chardonnay 100%
ALCOHOL 12.5%

Traditional method, at least 15 months on the lees. Green apple, citrus and bread crust; dry and lively.

Kius Rosé Extra Brut, traditional method, — €55

Marco Carpineti — 0.75 l bottle

REGION Lazio
GRAPES Nero Buono 100%
ALCOHOL 12.5%

From a native grape of Cori, 30 months on the lees. Redcurrant, raspberry, citrus and bread crust; fresh and savoury.

DESSERT WINE

Moscato d'Asti DOCG "Sciandor" — €28

Banfi — 0.75 l bottle

REGION Piedmont
GRAPES Moscato Bianco 100%
ALCOHOL 5%

Sweet and lightly sparkling. Sage, white peach and orange blossom; lovely with tarts and spoon desserts.

Cocktails & spirits

COCKTAILS

Americano — €12

Campari, red vermouth, soda

Alcohol Gluten-free

Negroni — €12

Gin, Campari, red vermouth

Alcohol Gluten-free

Classic drinks — €10

Gin & tonic, gin lemon, vodka tonic, vodka lemon, dry martini

Alcohol Gluten-free

Vodka Martini — €12

Vodka, extra dry vermouth

Alcohol Gluten-free

Manhattan — €12

Whisky, red vermouth, Angostura

Alcohol Gluten-free

Old Fashioned — €12

Whisky, sugar, Angostura, soda

Alcohol Gluten-free

Whisky Sour — €12

Whisky, lime, sugar syrup

Alcohol Gluten-free

Whisky & Coke — €12
Alcohol Gluten-free

Amaretto Sour — €12
Amaretto, sugar syrup
Alcohol Gluten-free

Margarita — €12
Tequila, triple sec, lime
Alcohol Gluten-free

Caipiroska — €12
Vodka, cane sugar, lime
Alcohol Gluten-free

Cuba Libre — €12
Rum, Coca-Cola, lime
Alcohol Gluten-free

Daiquiri — €12
Rum, lemon, sugar syrup
Alcohol Gluten-free

Moscow Mule — €12
Vodka, ginger beer, lime
Alcohol Gluten-free

Japanese Slipper — €12
Midori, triple sec, lemon
Alcohol Gluten-free

Sex on the Beach — €12
Vodka, peach liqueur, orange, cranberry
Alcohol Gluten-free

Caipirinha — €14
Cachaça, cane sugar, lime
Alcohol Gluten-free

Mojito — €14
Rum, lime, mint, cane sugar, soda
Alcohol Gluten-free

Cosmopolitan — €14
Vodka, triple sec, lemon, cranberry
Alcohol Gluten-free

Espresso Martini — €14
Vodka, Kahlúa, espresso, sugar syrup
Alcohol Gluten-free

Pornstar Martini — €14
Vanilla vodka, passion fruit liqueur, prosecco
Alcohol Gluten-free Sulphites

Mexicano — €14
Gin, amaretto, peach liqueur, strawberry, orange
Alcohol Gluten-free

Long Island Iced Tea — €14
Tequila, vodka, rum, gin, triple sec, lemon, Coca-Cola
Alcohol Gluten-free

Mai Tai — €14
White and dark rum, orange curaçao, orgeat (almond), lime
Alcohol Gluten-free Tree nuts

DIGESTIFS & SPIRITS

Grappa · Mirto — €5
Alcohol Gluten-free Sulphites

Amari — €6
Averna, Branca Menta, Del Capo, Disaronno, Fernet-Branca, Jägermeister, Jefferson, Montenegro, Ramazzotti, Unicum
Alcohol Gluten-free

Gin — from €5
Bosford 5 · Engine 7.5 · Bombay, Bulldog, Tanqueray 10 · Gin Mare, Hendrick's, London N°3, Malfy 12 · Monkey 47 15
Alcohol Gluten-free

Vodka — from €5
Moskovskaya 5 · Beluga, Belvedere, Grey Goose 15
Alcohol Gluten-free

Rum — from €7
Pampero Blanco 7 · Pampero Especial 8 · Havana Club 7, Botran 18 10 · Pampero Aniversario 12 · Diplomático Reserva, Don Papa, Zacapa 23 18
Alcohol Gluten-free

Tequila — from €7
José Cuervo Silver 7 · Reposado 8 · Espolòn 10 · Herradura Reposado, Patrón Silver 15 · 1800 Reposado 18
Alcohol Gluten-free

Whisky — from €10
Jack Daniel's, Jameson, J&B, Long John, Johnnie Walker Red 10 · Jim Beam Rye, Chivas 12 · Johnnie Walker Black, Wilson & Morgan, Wild Turkey 15 · Talisker Skye, Knob Creek 18
Alcohol Gluten-free

Breakfast

From 9 am to 12 noon

American breakfast — €20

Pancakes with maple syrup, scrambled eggs, crispy bacon, orange juice, coffee

Pork Gluten Eggs Soy Milk Mustard

Scrambled eggs — €12

Scrambled eggs with crispy bacon

Pork Gluten-free Eggs Milk

Pancakes — €12

With maple syrup

Vegetarian Gluten Eggs Soy Milk Mustard

Croissant — €3

Flour, butter, sugar

Vegetarian Gluten Eggs Milk

Ham & cheese toastie — €8.50

Cooked ham and fontina

Pork Gluten Milk

Caprese toastie — €8.50

Fior di latte mozzarella and tomato

Vegetarian Gluten Milk

Tuna & tomato toastie — €8.50

Tuna and tomato

Gluten Fish Sulphites

Avocado toast — €15

Four-grain bread with flax and sunflower seeds, avocado cream, smoked salmon

Gluten Fish Soy Mustard Lupin

Key

MEAT, ALCOHOL & DIETS

- Pork
- Beef & veal
- Chicken
- Lamb
- Alcohol
- Vegetarian
- Vegan
- Spicy
- Frozen*
- Gluten-free

ALLERGENS

Please tell our staff about any food allergy or intolerance before ordering.

Gluten
Cereals containing gluten: wheat, rye, barley, oats, spelt, kamut and derivatives

Crustaceans
Crustaceans and derived products

Eggs
Eggs and derived products

Fish
Fish and derived products

Peanuts
Peanuts and derived products

Soy
Soybeans and derived products

Milk
Milk and derivatives, including lactose

Tree nuts
Almonds, hazelnuts, walnuts, cashews, pecans, Brazil nuts, pistachios, macadamias

Celery
Celery and derived products

Mustard
Mustard and derived products

Sesame
Sesame seeds and derived products

Sulphites
Sulphur dioxide and sulphites above 10 mg/kg or 10 mg/l

Lupin
Lupin and derived products

Molluscs
Molluscs and derived products

INFORMATION FOR GUESTS

Cover & service — €3

Includes tablecloth or placemat, napkins, cutlery, plates, glasses and condiments (Lazio Regional Law 21/2006, art. 16(3)).

Minimum spend per person — €20

The restaurant may ask for payment when the order is placed.

Allergies and intolerances must be reported to our staff before ordering.

** Frozen: this product may be frozen or blast-chilled at source.*

Roman classics are full-flavoured and fairly salty: pecorino, guanciale and black pepper. We never use cream.

Gluten-free pasta is dried short pasta and takes about 15 minutes to cook.

Our kitchen is not halal or kosher certified.

Osteria del Corso · Vicolo Doria 7a, 00186 Roma · +39 06 6937 8379
Online menu with allergen and diet filters: osteriadelcorsoroma.com/en/menu