

WE PRESENT  
OURSELVES AS  
WE LIKE ALWAYS BE:

**RESPECTFUL AND TRANSPARENT  
TOWARDS YOU.**

OUR STORY BEGINS JUST STEPS AWAY FROM CAMPO DE' FIORI,  
IN PIAZZA DELLA PACE, WHERE OUR GREAT-GRANDFATHER  
WORKED AS A "CARBONARO", THAT IS, SOMEONE WHO SOLD  
COAL. MEANWHILE, OUR GREAT-GRANDMOTHER OPENED THE  
FIRST DINING SPOT OF ITS KIND: IT WAS 1912, AND THUS  
**LA CARBONARA** WAS BORN.

MORE THAN 100 YEARS OF FAMILY HISTORY, NOW IN ITS  
FOURTH GENERATION, ALWAYS OFFERING YOU THE TRADITIONAL  
ROME CUISINE AND ITS AUTHENTIC ATMOSPHERE. WE PREFER  
QUALITY OVER QUANTITY, CARE, RESPECT OF THE TIMES,  
THE FAMILY RECIPES OF THE PAST AND TODAY'S COOKING  
TECHNIQUES. WE CHOOSE INGREDIENTS WITH GREAT CARE, A  
SELECTION THAT IS THE RESULT OF YEARS OF EXPERIENCE AND  
PERSONAL RELATIONSHIPS WITH PRODUCERS AND SUPPLIERS.  
WE ARE HERE TO LET YOU DISCOVER WITH US THE ROMAN  
TRADITION OF YESTERDAY, TODAY AND TOMORROW.

**MARTELLI FAMILY**

# STARTERS

## THE TRADITIONAL ONES

### **THE FLOWER AND THE ARTICHOKE**

ZUCCHINI FLOWER FILLED WITH FIOR DI LATTE MOZZARELLA,  
CANTABRIAN ANCHOVIES, AND ROMAN-STYLE FRIED ARTICHOKE.  
12 -

### **COD FILLET IN BATTER**

11 -

### **ROMAN-STYLE ARTICHOKE**

9 -

### **ROMAN-STYLE FRIED MEATBALLS**

14 -

### **36-MONTH AGED PARMA HAM**

SERVED WITH BUFALA CAMPANA DOP MOZZARELLA  
18 -

## THE ALTERNATIVES

### **FRIED ANCHOVIES WITH FLAVORED MAYONNAISE**

14 -

### **BREAD, BUTTER, AND ANCHOVIES**

WITH BEPPINO OCELLI BUTTER AND ANCHOVIES FROM CETARA  
ARMATORE SELECTION  
16 -

### **ARTICHOKE SALAD**

WITH CRISPY GUANCIALE AND PECORINO ROMANO CHEESE  
14 -

# FIRST COURSES

## THE CLASSICS

### **MEZZE MANICHE ALLA CARBONARA**

A MUST-HAVE ON OUR TABLES, PERFECTED OVER THE YEARS  
WITH GREAT CARE IN THE SELECTION OF INGREDIENTS

16 -

### **RIGATONI ALL'AMATRICIANA**

16 -

### **SPAGHETTONI CACIO E PEPE**

16 -

## SEASONAL SPECIALS

### **CANNELLONI**

18 -

### **POTATO GNOCCHI WITH WILD BOAR RAGÙ**

16 -

### **RAVIOLI FILLED WITH OXTAIL ALLA VACCINARA**

18 -

### **TORTELLINI IN BROTH**

16 -

### **SOUP OF THE DAY**

16 -

ALL OUR FRESH PASTA IS HOMEMADE.  
FOR DRIED PASTA, WE USE THE MONOGRAIN SELECTION OF THE  
FELICETTI PASTA FACTORY FROM PREDAZZO. WE EXCLUSIVELY  
USE PECORINO ROMANO DOP BUCCIANERA, MADE WITH LAZIO  
AND ABRUZZO MILK.

THE GUANCIALE IS PRODUCED WITH ITALIAN PIGS, BUTCHERED  
DIRECTLY BY OUR TRUSTED PRODUCER.

# MAIN COURSES

## IGP ROMAN COUNTRYSIDE LAMB

### **THE THREE EXPRESSIONS OF LAMB**

SCOTTADITO-STYLE RIBS, OVEN-BAKED LEG, AND FRIED BRAIN  
22 -

A DISH LINKED TO OUR FAMILY TRADITION AND TO THE STORY OF  
OUR GRANDFATHER, HISTORIC LAZIO LAMB FARMER AND BUTCHER.

## THE REST OF THE ROMAN TRADITION AND BEYOND

### **VACCINARA OXTAIL**

18 -

### **ROMAN-STYLE SALTIMBOCCA**

18 -

### **ROMAN-STYLE TRIPE**

16 -

### **HERB MEATBALLS**

16 -

### **SLOW-ROASTED PORK**

18 -

### **MARINATED BEEF FILET CARPACCIO**

24 -

### **BRAISED BEEF CHEEK WITH MASHED POTATOES**

22 -

### **BOMBELLI SELECTION BEEF FILET WITH GREEN PEPPER**

24 -

## FROM THE SEA

**BAKED FISH FILLET**  
WITH SEASONAL VEGETABLES  
26 -

**BAKED FISH**  
8 -/HG

## SIDE DISH

**PUNTARELLE**  
SERVED WITH TRADITIONAL ANCHOVY SAUCE  
10 -

**MIXED SALAD**  
7 -

**SIDE DISH OF THE DAY**  
8 -

**SAUTÉED CHICORY WITH GARLIC, OIL, AND CHILI**  
7 -

**ROASTED POTATOES**  
6 -

**MASHED POTATOES**  
7 -

ALL OUR VEGETABLES COME FROM OUR TRUSTED SUPPLIERS AT  
THE CAMPO DE' FIORI MARKET

# DESSERTS

## TRADITIONAL CROSTATA

8 -

## CHOCOLATE MOUSSE

7 -

## TIRAMISÙ

8 -

## BASIL ICE CREAM WITH COCOA CRUMBLE

8 -

## ZABAIONE

8 -

## COOKED PEAR IN MONTEPULCIANO D'ABRUZZO WINE

9 -

## CREME CARAMEL

7 -

## CAKE OF THE DAY

9 -

ALL OUR DESSERTS ARE HOMEMADE FROM A TO Z.