



## **Dal Fabbro**

Il Ristorante „Dal Fabbro“ recommends

### **I nostri Antipasti**

**(our starters)**

<b>Antipasti misti della Casa</b>	Housemade mixed starter	<b>15,50</b>
<b>Carpaccio di Manzo con Sedano</b>	Beef carpaccio with celery	<b>15,50</b>
<b>Mozzarella di Bufola Caprese</b>	Buffalo mozzarella with tomatoes	<b>13,50</b>
<b>Vitello Tonnato</b>	Veal slices with tuna cream and capers	<b>14,50</b>
<b>Calamari Fritti alla Romana</b>	Fresh fried Calamari	<b>12,50</b>
<b>Rughetta con Pomodori</b>	Rucola salad with tomatoes and parmesan	<b>8,50</b>
<b>Insalata Romana di Cesare</b>	Cesar salad with parmesan	<b>8,50</b>
<b>Gamberoni aglio &amp; olio</b>	Prawns with garlic in oil	<b>14,50</b>

### **Zuppe**

**(soups)**

<b>Zuppa di pomodori</b>	Tomato soup	<b>7,50</b>
<b>Stracciatella alla Romana</b>	Chicken broth with egg and parmesan	<b>6,50</b>

### **La nostra Pasta**

**(our pastas)**

<b>Spaghetti con Gamberoni</b>	Spaghetti with prawns and tomatoes	<b>16,50</b>
<b>Penne Arrabbiata</b>	Penne with piquant tomato sauce and basil	<b>9,50</b>
<b>Ravioloni con Porcini</b>	Housemade ravioli with porcini and truffel cream	<b>16,50</b>
<b>Spaghetti Bolognese</b>	Spaghetti with ground meat sauce	<b>10,50</b>
<b>Spaghetti Carbonara</b>	Spaghetti with bacon, parmesan and egg	<b>10,50</b>
<b>Risotto al Zafferano e Gamberoni</b>	Risotto with saffron and prawns	<b>16,50</b>

**All pasta dishes can also be served as a small portion**



**Dal Fabbro**

**Pesce**  
(fish)

<b>Orata alla griglia</b>	23,50
Grilled guilt-head (sea) bream as a whole with seasonal salad	
<b>Gamberoni alla griglia</b>	25,50
Grilled seawater prawns with seasonal salad	
<b>Pesce misto alla griglia</b>	23,50
Various noble fishes grilled with seasonal salad or vegetables	
<b>Gamberoni alla Livonese</b>	25,50
Seawater prawns in tomato brew with garlic bruschetta	
<b>Filetto d` Orata con Crosta di Pinoli</b>	19,50
Guildhead filet with a pine kernel crackling	

**Carne**  
(meat)

<b>Saltimbocca alla Romana con Verdura e Patate al Forno</b>	22,50
Veal with sage and parma ham served with vegetables and potatoes	
<b>Tagliata di Manzo alla griglia con Rucola e Parmigano</b>	23,50
Grilled beefsteak, sliced with rucola salad and parmesan	
<b>Fegato di Vitellina al Burro e Salvia</b>	22,50
Veal liver in sage butter served with vegetables and potatoes	
<b>Pollo alla Diavola con Risotto</b>	20,50
Grilled spicy chicken breast with paprika risotto	
<b>Filetto di Manzo</b>	180g 30,50
fillet of beef with Barolo sauce served with vegetables and potatoes	250g 36,50

**Menu Speciale dello Chef**

Special surprise menu served in 4 courses  
54,50€