COLD CUTS

48-month Parma Ham 16.50
1/5/6/8/10/9/12/

Porchetta di Ariccia IGP 13
with mixed salad and warm focaccia 1

Parma Ham and buffalo mozzarella 7 17

Selection of cured meats del Duca 17
(ham/loin/mortdella/salami in wine/ciauscolo/ Marche salami) 1/5/6/8/10/9/12

CHEESES

Cheese selection 17
Mature Caciocavallo
Gorgonzola / Sheep's Milk Ricotta
Tuscan Pecorino
Soft Goat's Milk Cheese
Honey and Mustard Brioche 7-1-3-8

Buffalo mozzarella from Campania (250 gr) 7 11

HOT APPETIZERS

Eggplant parmigiana 1-5-7 12
Lamb offal with Onions and Herbs 1-5-6-7-8-9-10-11-12 12
Meatballs in Sauce 1-3-5-6-7-8-9-11-14 14
with Sliced Bread
Grilled Cardoncelli Mushrooms 13

I FRITTI

Supplì al telefono 3
The heart of fiordilatte stretched between rice and meat ragout 1-2-3-4-5-6-7-8-11-14

Zucchini flower 5
Stuffed with mozzarella and anchovies, fried in water and flour batter 1-2-3-4-5-6-7-8-11-14

Jewish-style artichoke 7
Fried, with salt and pepper 1-2-3-4-5-6-7-8-11-14

Cod fillet* 6
Fried in water and flour batter 1-2-3-4-5-6-7-8-11-14

Mozzarella bite 3.5
Fior di latte fried in water and flour batter 1-2-3-4-5-6-7-8-11-14

Potato, pecorino and mortadella croquette 4
1-2-3-4-5-6-7-8-11-14

Mixed fried 1-2-3-4-5-6-7-8-11-14 16
1 supplì, 1 zucchini flower, 1 cod fillet,
1 potato pecorino mortadella croquette, 1 mozzarella

Fried calamari* 1/2/3/4/5/6/7/11 20
with marinara sauce

BRUSCHETTAS

With oil and salt 1 3
With tomato 4
Piccadilly tomato and basil 1

With Prosciutto di Parma 5
1-5-6-7-8-9-10-12

With Colonnata lard 5
Flavored with pepper 1-5-6-7-8-9-10-12

With ricotta, citrus and anchovies 6
1-7-4-8-5

SALADS

Duke's Salad
(lettuce - grilled artichokes - fried croutons - cherry tomatoes - crispy bacon - pecorino cheese) 1-12-5-7-8-12 14

Caprese Salad 1-7-8 12
(Mozzarella and Tomato)

Cod Panzanella* 1-4-10-12 13

Veal with Tuna Sauce 3-4-5-6-7-9-11-12 16

Green Salad 5

Mixed Salad 7

MASSIMO'S RECOMMENDATIONS

Artichoke Jewish-style
Oxtail stew
Lamb offal
Rigatoni with Pajata
Spaghetti Carbonara
Scottadito lamb
Roman-style tripe

TRADITIONAL ROMAN FIRST COURSES

Spaghetti Carbonara 1/3/7/12 14
Bacon, pecorino cheese, egg and pepper

Spaghetti Gricia 1/7/12 13
Bacon, pecorino cheese and black pepper

Rigatone Amatriciana 1/7/12 14
Bacon, pecorino cheese, tomato sauce and chili pepper

Tonnarelli "Cacio e Pepe" 1/3/7/8 13
Tonnarelli cheese, pecorino cheese and black pepper

Rigatoni "co' a Pajata" 1/7/9/12/3 15
Suckling veal intestine, San Marzano tomato sauce and pecorino cheese

Rigatone with oxtail 1-7-9-12 17

Summer vegetable soup 1-7-9-12 13

Spaghetti with clams 1-2-4-12-14-7 16

Risotto with saffron, zucchini and zucchini flowers 12-9-1-7-6 15

HOMEMADE PASTA

Fettuccine Alfredo al Duca... Butter, Parmigiano and sage 1-3-7-9 14

Fettuccine with beef ragù and tomato 1-3-7-9-12 14

Fusilloni with Grilled Tomato Sauce and Basil 1-3-7 13

Ravioli stuffed with ricotta and spinach in tomato sauce 1-3-7-8 15

Ravioli with ricotta, spinach, Parmigiano cream and truffle 1-3-5-6-7-8 18

Traditional lasagna with ragù, béchamel and Parmigiano 1-3-7-9-12 16

GLUTEN FREE

GLUTEN-FREE OPTIONS AVAILABLE: BREAD, SPAGHETTI

For allergens present in the menu, ask the service staff

MAIN COURSES

FROM THE KITCHEN

Roasted Lamb 6-8 20

Oxtail 1-6-8-9-11-12 20
Beef in Tomato, Carrot and Celery Sauce

Roman-Style Tripe 1-6-8-9-11-12 16
Tomato, Mint, and Pecorino Cheese

Beef Fillet Strips 7 17
(Arugula, Cherry Tomatoes, Parmesan)

Roman-Style Roll 15
(Prosciutto) 1-5-6-8-9-10-12

Roman-Style Saltimbocca
(Prosciutto and Sage) 1-5-6-8-9-10-12 15

Roasted Veal Fornara 6 15

Breaded Slice 1-2-3-4-5-6-7-8-9-11-14 12

Chicken with Peppers 1-12 15

FROM THE GRILL

Lamb "Scottadito" 20
Grilled Lamb Chops

Beef rib steak 28
(approximately 500 g) with bone

Grilled Beef Tenderloin 28

Sliced Beef Tenderloin with Oil and Rosemary 22
(approximately 220 g)

Fillet with Green Pepper 1-7-12-9-1-8 28
(approximately 220 g)

Roast Chicken Breast 15

Pork Chop in BBQ Sauce 1-5-6-9-10-11-12 15

SEAFOOD MAIN COURSES

Baked sea bass 400 g with potatoes 1-2-4-12-14 25

Cod alla Trasteverina 2-4-12-14 16

SIDE DISHES

Grilled mixed vegetables 12

Sautéed chicory 6

Spinach with garlic and oil or sautéed 7 8

Baked potatoes 6

French fries* 1-2-3-4-5-6-7-11-14 7

* Frozen food

DESSERTS

€ 8.00

Tiramisu 1-3-4-6-5-7-8
Ricotta and Sour Cherry Tart 1-3-4-6-5-7-8
Ricotta and Chocolate Tart 1-3-4-6-5-7-8
Roman-Style Zuppa Inglese 1-3-4-6-5-7-8
White Chocolate Mousse with Rosemary Peach and Raspberries 1-3-4-6-5-7-8
Panna Cotta 1-3-4-6-5-7-8
(with Chocolate or Berries*)
A Sacher Torte in Trastevere 1-3-7-8-12
Flamed Catalan Cream 1-3-4-6-5-7-8
Cheesecake 1-3-4-6-5-7-8
(with Chocolate or Berries*)
Mixed Basket of Homemade Dry Biscuits 1-3-4-6-5-7-8-12

Seasonal fruit 1-3-4-6-5-7-8-12

Berries bowl 1-3-4-6-5-7-8-12

★ **With added: cream or ice cream + €3.00**

ICE CREAM

Artisanal Gelato Cup
€ 9.00
Maximum of three flavors of your choice:
Lemon • Strawberry
Chocolate • Custard
Flavor of the Day (subject to availability)
1-3-5-7-8-12
Truffle Ice Cream 1-3-5-7-8-12 **€6.00**

★ **With the addition of: Liqueurs, coffee, or spirits+ €3.00**

Il DuCa
in Trastevere dal 1988

"One cannot think well,
love well,
sleep well,
if one has not dined well."

Virginia Woolf

ELENCO DELLE SOSTANZE O PRODOTTI (ALLERGENI)
CHE PROVOCANO ALLERGIE
DI CUI ALL'ALLEGATO II DEL REG.UE N.1169/2011
LIST OF SUBSTANCES OR PRODUCTS (ALLERGENS)
THAT CAN CAUSE ALLERGIES REFERENCE: ANNEX II EC REG. N.1169/2011

1 cereali contenenti glutine ,cioè grano,segale,orzo,farro, kamut o i loro ceppi derivati e prodotti derivati
1 grains which contain gluten i.e. wheat, rye, barley, spelt, kamut or their derivatives or derivative products

2 crostacei e prodotti a base di crostacei
2 crustaceans and crustacean products

3 uova e prodotti a base di uova
3 eggs and egg products

4 pesce e prodotti a base di pesce
4 fish and fish products

5 arachidi e prodotti a base di arachidi
5 peanuts and peanut products

6 soia e prodotti a base di soia
6 soya and soya products

7 latte e prodotti a base di latte (incluso lattosio)
7 milk and milk-based products (including lactose)

8 frutta a guscio, vale a dire mandorle, nocciole, noci, noci di acagiù, noci di pecan, noci del brasile, pistacchi, noci macadam o noci del qeenslan e i loro prodotti
8 Nuts, i.e. almonds, hazelnuts, walnuts, cashews, pecans, brazilnuts, pistacchios, macadamias or queenslands and their productss.

9 sedano e prodotti a base di sedano
9 celery and celery products

10 senape e prodotti a base di senape
10 mustard and mustard products

11 semi di sesamo e prodotti a base di semi di sesamo
11 sesame seeds and sesame products

12 anidride solforosa e solfiti in concentrazioni superiori a 10mg/kg
12 sulphur dioxide and sulphites at concentrations of more than 10mg/ kg

13 lupini e prodotti a base di lupini
13 lupins and lupin products

14 molluschi e prodotti a base di molluschi
14 molluscs and mollusc products

Per la tutela dei nostri clienti tutti i prodotti ittici serviti crudi vengono sottoposti ad abbattimento termico alla temperatura di -20°C per la durata di 24 ore. Alcuni prodotti acquistati freschi vengono abbattuti per la conservazione degli stessi prodotti nel rispetto delle normative sanitarie.
In caso di intolleranze o allergie alimentari invitiamo la clientela ad informare il personale di sala.
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.

LEGENDA
prodotto surgelato • **prodotto fatto in casa, abbattuto e congelato • * prodotto abbattuto a bordo e congelato*
*LEGEND *FROZEN PRODUCT • **PRODUCT BLAST CHILLED AND FROZEN IN HOUSE, *** PRODUCT BLAST CHILLED AT SEA AND FROZEN*

Cover charge and menage (oil, vinegar, spices, sauces and bread): €2.00.
N.B. Only for first courses it is possible to request a half portion with a price 30% lower than the indicated amount.

Attention dear customers, some dishes are seasonal due to the raw materials.

For allergens present in the menu ask the service staff

With our cuisine
we make the heart happy!

Vicolo del Cinque, 56 • 00153 Roma

www.ilducaintrastevere.com

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