

COLD CUTS

Parma Ham ^{48 month}	16,50
Parma Ham ^{48 month} and buffalo mozzarella 7 . . .	17
Selection of cured meats del Duca	
Whit fried pizza	17
(ham/loin/mortadella/salami in wine/ciauscolo/ Marche salami/) 1/8/12	
Cerignola Olives with homemade grissini	8

CHEESES

Cheese selection	17
Gorgonzola (cave-aged)	
Pecorino	
Goat cheese	
Caciotta cheese	
Sheep's milk ricotta with citrus zest	
Walnuts pan brioche with honey and jam	
1/3/7/8	
Buffalo mozzarella from Campania ^(250 gr.) 7	12

HOT APPETIZERS

Eggplant parmigiana ^{1/5/7}	12
Lamb offal with artichokes ¹²	12
Meatballs in Sauce with Sliced Bread ^{1/3/7}	12
Roman artichoke ¹²	7



FRIED APPETIZERS

Suppli al telefono	4
The heart of fiordilatte stretched rice and meat ragout 1/2/3/4/5/6/7/8/11	
Zucchini flower	5
Stuffed with mozzarella and anchovies, fried in water and flour batter 1/2/3/4/5/6/7/8/11	
Jewish-style artichoke	7
FRied, with salt and pepper 1/2/3/4/5/6/7/8/11	
Cod fillet*	6
Fried in water and flour batter 1/2/3/4/5/6/7/8/11	
Mozzarella bit	3,50
Fior di latte fried water and flour batter 1/2/3/4/5/6/7/8/11	
Potato, pecorino and mortadella croquette ^{1/2/3/4/5/6/7/8/11}	4
Mixed fried	16
1 suppli, 1 zucchini flower, 1 cold fillet 1 potato pecorino mortadella croquette, 1 mozzarella 1/2/3/4/5/6/7/8/11	
Fried calamari*	20
with marinara sauce 1/2/3/4/5/6/7/8/11	

BRUSCHETTA

With oil and salt 1	3
With tomato	4
Piccadilly tomato and basil 1	
With Prosciutto di Parma	6
1/5/6/7/8/9/10/12	
With Colonnata lard	5
Pepper-spiced 1/5/6/7/8/9/10/12	
With ricotta, citrus and anchovies	6
1/4/5/7/8	

SALADS

Duke's salad	14
(lettuce, grilled artichokes, fried, croutons cherry tomatoes, crispy bacon, pecorino cheese) 1/5/7/8/12	
Caprese Salad	13
(Mozzarella and Tomato) 1/7/8	
Artichokes salad with rocket and Parmesan 7	14
Puntarelle with anchovies sauce ^{4/12} ...	10
Green Salad	6
Mixed Salad	7



il DuCa
MASSIMO'S
RECOMMENDATIONS
*Artichoke Jewish style
Oxtail stew
Lamb offal
Rigatoni with Pajata
Spaghetti Carbonara
Scottadito lamb
Roman style tripe*

TRADITIONAL ROMAN FIRST COURSE AND NOT ONLY...

Spaghetti alla Carbonara ^{1/3/7/12}	14
Bacon, pecorino cheese, egg and pepper	
Spaghetti alla Gricia ^{1/7/12}	13,50
Bacon, pecorino cheese and black pepper	
Rigatone all' Amatriciana ^{1/7/12}	14
Bacon, pecorino cheese, tomato sauce and chili pepper	
Tonnarelli Cacio e Pepe ^{1/3/7/8}	14
Tonnarelli cheese, pecorino cheese and black pepper	
Rigatoni co' a Pajata ^{1/7/12}	15
Suckling veal intestine, San Marzano tomato sauce and pecorino cheese	
Rigatone with oxtail ^{1/9/12}	17
Beans soup with chicory and pecorino Cheese ^{1/9}	13
Spaghetti with mussels, pecorino cheese and cherry tomatoes ^{1/4/7/14} .	15
Saffron risotto with grilled artichokes and mint-infused olive oil ^{1/7/9/12}	16

HOMEMADE PASTA

Fettuccine Alfredo... Butter, Parmigiano and sage ^{1/3/7}	14
Fettuccine with beef ragù and tomato ^{1/3/7/9/12}	15
Fusilloni with sausage and broccoli ^{1/3/7/12}	15
Raviolo stuffed with ricotta and spinach in tomato sauce ^{1/2/3/4/7/16/14} .	15
Raviolo with ricotta and spinach in parmesan cream and truffle ^{1/3/4/6/14}	18
Traditional Lasagna with ragù, béchamel and parmesan ^{1/3/7/9/12}	16



GLUTEN FREE OPTIONS AVAILABLE:
BREAD, SPAGHETTI

For allergens present in the menu, ask the service staff
REPORT SIGNIFICANT ALLERGIES

SECONDI

from the Kitchen

Boneless veal leg filled with artichokes, cooked in the oven, with cacciatora sauce ¹²	20
Oxtail ^{1/3/9/12}	20
Beef in Tomato, Carrots and Celery Sauce	
Roman Style Tripe ^{1/7/9/12}	16
Tomato, Mint, and Pecorino Cheese	
Beef Fillet Strips ^{7/12}	18
(Arugula, Cherry, Tomatoes, Parmesan)	
Roman-Style Beef Roll ^{1/9/12}	15
(Ham, Tomato sauce, Carrots)	
Roman-Style Saltimbocca ^{1/7/12}	15
(Veal escalopes, Ham, Sage)	
Roasted Veal Fornara ^{1/12}	16
Breaded Slice ^{1/3/4/7/8}	14
Beef meatballs in green sauce with sweet and sour onions ^{1/4/3/7/5/9/12} .	15

from the Grilled

Scottadito Lamb	20
Grilled Lamb Chops	
Beef rib steak	28
(approximately 500 gr.) with bone	
Grilled Beef Tenderloin	28
(approximately 250 gr.)	
Sliced Beef Tenderloin with Oil and Rosemary	24
(approximately 220 gr.)	
Fillet with Green Pepper ^{1/7/9/12}	28
(approximately 250 gr.)	
Grilled chicken breast with spicy BBQ sauce ¹²	16
Grilled sausage and Romanesco broccoli 1	16

SEAFOOD MAIN COURSES

Baked sea bass 400 gr. with potatoes, cherry tomatoes, and olives 4 .	26
Cod alla Trasteverina* (pine nuts, raisins, onion and tomato) ^{4/5/12}	18

SIDE DISHES

Puntarelle with anchovies sauce ^{4/12}	10
Grilled mixed vegetables	12
Sautéed chicory	6
Spinach with garlic and oil or sautéed	8
Backed potatoes	6
French fries* ^{1/2/3/4/5/6/7/11/14}	7

*Frozen food

DESSERTS

€ 8,00

Tiramisù 1/3/7/8

Ricotta e Sour Cherry Tart 1/3/7/8/12

Red wine poached pear
with sweet cheese and shortcrust pastry flakes 1/3/7/8/12

Roman-Style Zuppa Inglese 1/3/5/7/8/12

Ricotta mousse with coffee jelly, infused with Sambuca and
topped with chocolate crumble 1/3/5/7/8/12

Panna cotta 1/3/4/5/6/7/8
(with Chocolate or Berris*)

Chocolate cake with orange compote 1/3/5/7/8/12

Flamed Catalan Cream 1/3/5/7/12

Warm apple cake served with cinnamon mousse 1/3/4/5/6/7/8

Mixed Basket of Homemade

Dry Biscuits 1/3/5/7/8/12

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

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

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 € 7,00

With the addition of:
Liqueurs, coffee or spirits +3,00€

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

Virginia Woolf

IL DuCa

in Trastevere dal 1988

LIST OF SUBSTANCES OR PRODUCTS (ALLERGENS) THAT CAN
CAUSE ALLERGIES REFERENCE ANNEX II EC REG. N 1169/2011

- (1) I grains which contain gluten i.e. wheat, rye, barley spelt,
kamut or their derivatives or derivative products
- (2) crustaceans and crustacean products
- (3) eggs and egg products,
- (4) fish and fish products
- (5) peanuts and peanut products
- (6) soya and soya products
- (7) milk and milk-based products (including lactose)
- (8) Nuts i.e. almonds hazelnuts, walnuts, cashews, pecans, brazil nuts,
pistachios, macadamias or Queenslanders and their products
- (9) celery and celery products
- (10) mustard and mustard products
- (11) sesame seeds and sesame products
- (12) sulphur dioxide and sulphites at concentrations more than 10mg/kg
- (13) lupins and lupins products
- (14) molluscs and mollusc products

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

*frozen products

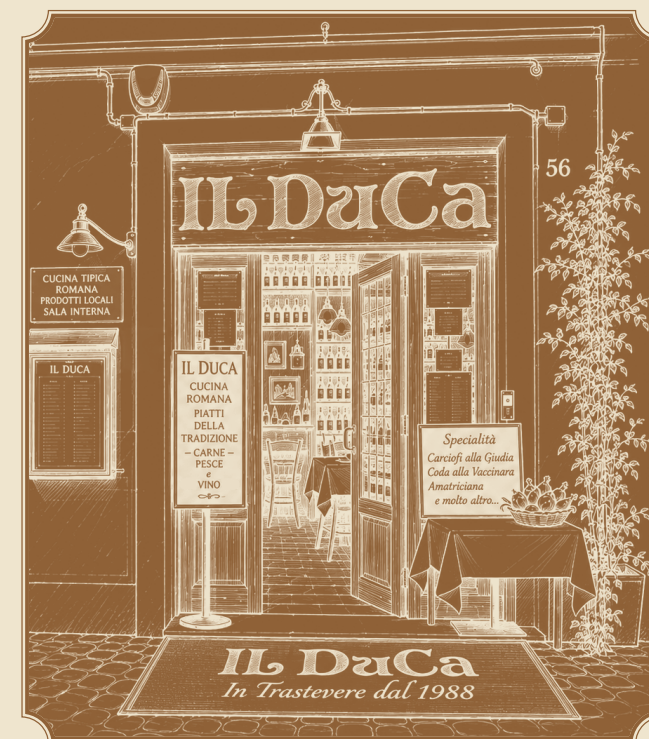
**product blast chilled and frozen in house

***product blast chilled at sea and frozen

Cover charge and manage (oli, vinegar, spices, salt and bread): €2,00.
Only for the first courses it is possible to request a half portion
with prices 30% lower than the indicated amount.

For allergens present in the menu ask the service staff

REPORT SIGNIFICANT ALLERGIES



With our cuisine
we make heart happy!

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