Latteria Garbatella

Come whenever you like, for whatever you like, and stay as long as you like.

Piazza Germia Bonomelli 9, Roma 00154

N NO COMMITMENT

6 items

Pumpkin Hummus

Chickpeas and pumpkin roasted until caramelised. Toasted seeds, smoked paprika, bread fried to order.

€ 5

Homemade focaccine filled with chicken salad

Pulled chicken, homemade mayonnaise and romaine lettuce

€ 6

BBQ Chicken Sticks

Breaded oven-baked chicken bites with smoky barbecue sauce.

€ 7

Kataifi-Wrapped Prawn, Caponata

Prawn wrapped in kataifi pastry and oven-baked, with roasted vegetable sweet-and-sour caponata (aubergine, cherry tomatoes, olives, capers, pine nuts)

€ 9

Potato and smoked provola croquettes

Potato with a heart of smoked provola. Three of them: to share, or not.

€ 5

Homemade focaccine filled with sautéed mushrooms and herb cheese

Sautéed mushrooms, herb cheese and thyme.

€ 7

S STARTERS

4 items

Seasonal Garden

Seasonal vegetables, depending on market availability

€ 11

Organic egg cooked at 63°, potato cream, sautéed mushrooms and Parmigiano

Egg slow-cooked at 63°, potato purée, sautéed mushrooms, Parmigiano fondue and homemade croutons.

€ 12

Sweet and Sour Baccalà Mantecato

Whipped salt cod with garlic, milk and rosemary, crispy carasau bread, vinegar-caramelised red onion, wild salad leaves, cuttlefish ink

€ 13

Kataifi-Wrapped Prawn, Caponata

Prawn wrapped in kataifi pastry and oven-baked, with roasted vegetable sweet-and-sour caponata (aubergine, cherry tomatoes, olives, capers, pine nuts)

€ 14

F FIRST COURSES

5 items

Tonnarello alla Carbonara

Tagliolino tossed with Pecorino Romano DOP and egg yolk, crispy guanciale, freshly ground black pepper. Balanced and comforting.

€ 15

Tonnarello Cacio e Pepe

Fresh egg pasta tonnarelli, tossed with Pecorino Romano DOP and toasted black pepper. Simple, intense, Roman.

€ 15

Fresh pacchero with pumpkin and hazelnut butter

Fresh pacchero pasta made with just water and flour, roasted pumpkin, hazelnut butter and crispy sage, Pecorino, toasted hazelnuts.

€ 17

Fettuccine with porcini mushrooms and chestnuts

Fresh fettuccine pasta, porcini mushrooms, chestnuts, thyme.

€ 19

Pici with white lamb ragù

Fresh pici made with just water and flour, with a slow-cooked white lamb ragù, rosemary and lemon zest. Pecorino.

€ 19

M MAIN COURSES

4 items

Sirloin, rosemary potatoes and sweet-and-sour onion

Pan-roasted sirloin, rosemary potatoes, sweet-and-sour onion and wild salad leaves

€ 23

Vegetable and Provola di Agerola Strudel

Vegetable strudel filled with cavolo nero, leeks, mushrooms and potatoes in buttery puff pastry, with smoked provola cheese.

€ 17

Baccalà alla romana

Heart of salt cod simmered in tomato with raisins and pine nuts, the Roman way. Served on a charred bread crouton.

€ 21

Braised beef cheek with soft polenta and mushrooms

Beef cheek braised in red wine for 4 hours, served in its own braising jus. Soft polenta with butter and Parmigiano, sautéed garlic and parsley mushrooms

€ 22

D

DESSERTS

4 items

Citrus Cheesecake

Orange cheesecake with sheep's milk ricotta, red berry coulis, Gentilini mint crumble

€ 8

Tiramisù Latteria Style

Homemade espresso-soaked ladyfingers, mascarpone cream, bitter cocoa. The timeless classic.

€ 7

Salted caramel cheesecake, hazelnut crumble

Salted caramel cheesecake, Gentilini biscuit and hazelnut crumble

€ 8

Dark Chocolate Fondant

Dark chocolate with a soft, molten centre, served with whipped cream and homemade citrus marmalade.

€ 8

W

WINES

16 items · All our wines come from small-batch natural productions, made without selected yeasts, pesticides or chemical intervention. Every bottle reflects the terroir, the winemaker's care and a respect for nature. These are living, handcrafted, honest wines that tell the story of the vineyards they come from. Small quantities, big personalities: every sip changes, evolves, surprises.

WHITE WINE

BOTTLE BY THE GLASS

Vermentino – 0 Mani (Lazio)

100% Vermentino, Lazio. Vineyards farmed without intervention, a cellar with no additions. What you taste in the glass is purely the land — saline, direct, alive.

BOTTLE **€ 29** BY THE GLASS **€ 8**

MINÙ — Masseria Torricella, Alberobello (Puglia)

100% Minutolo, macerated on the skins for 30 days, Alberobello. Amber gold, with aromas of ripe apricot, raw honey and tamarind. Full-bodied and tannic on the palate, with a minerality that goes on and on.

BOTTLE **€ 34** BY THE GLASS **€ 9**

Ritornato – Azienda Agricola Tomei, Sezze (Lazio)

100% Ottenese grown in the Agro Pontino, on deep soils of lake-marsh and volcanic origin. Spontaneous fermentation and a short maceration on the skins give a mineral, juicy, lightly tannic wine, a true expression of Sezze's farming tradition.

BOTTLE **€ 36** BY THE GLASS –

Fertile – Azienda Agricola Tomei, Sezze (Lazio)

100% Bellone grown in the Agro Pontino, on soils rich in clay and volcanic matter. A full-bodied, sunny white with a rich, Mediterranean drinkability that tells the story of Lazio's land in a direct and honest way.

BOTTLE **€ 33** BY THE GLASS –

Tellenae 2025 — Manfredi Stramacci, Fioranello (Rome)

100% Malvasia Puntinata from vineyards on the Appia Antica, where the city of Tellenae stood two thousand years ago. Steel, yeasts, nothing else. Broom flowers, white fruit, a fresh, savoury sip — the Roman white you wouldn't expect.

BOTTLE **€ 33** BY THE GLASS –

Nicchiarello – Poggio al Pino, Cerreto Guidi (Florence)

100% Trebbiano Toscano from old bush-trained vines. Macerated in terracotta jars from Impruneta, unfiltered. Yellow peach, wild mint, flint — a white with its feet in the earth and an endless mineral tension.

BOTTLE **€ 30** BY THE GLASS –

Bianco Sette 2018 — Sette, Monferrato (Piedmont)

Amphora-aged orange wine from Monferrato. Skin maceration, native yeasts, nothing added. Ripe peach, citrus and a hint of funk that is a pure pleasure to drink.

BOTTLE **€ 42** BY THE GLASS –

Vallèe d'olmè — Francesco Loi, Valledolmo (Palermo)

100% Catarratto from Valledolmo, at 850 metres — a rare altitude for Sicily. Citrus, flint, a soft, fresh palate that speaks more of altitude than of sun.

BOTTLE **€ 34** BY THE GLASS –

PRIMO FUOCO — Fattoria di Sammontana, Montelupo Fiorentino (Florence)

100% Trebbiano Toscano, three months on the skins in a terracotta amphora. Amber, tannic, mineral — tobacco, citrus peel, tea. The name says it all: the first firing of the clay, the first fire. An orange wine with the courage to be profound.

BOTTLE **€ 42** BY THE GLASS –

RED WINE

BOTTLE

Veniero – Azienda Agricola Tomei, Sezze (Lazio)

100% Cesanese from the vineyards of Sezze, light, mineral and fragrant. Elegant and easy to drink, with notes of red berries and delicate spice, soft tannins and vibrant freshness, an authentic expression of the Lazio terroir.

BOTTLE **€ 40**

Syrah cantına Zero Manı

Intense, broad bouquet with delicate fruity notes of redcurrant and blueberry, and distinct hints of black pepper. A warm, intense finish with long persistence and velvety, sweet tannins.

BOTTLE **€ 28**

Merlot cantına Macchıa Grande Santa Marıa

Intense notes of leather, tobacco and a hint of walnut husk, with delicate spice. Young, reminiscent of pink peppercorn, with herbaceous notes recalling freshly cut hay.

BOTTLE **€ 29**

ROSÉ WINE

BOTTLE BY THE GLASS

BISTROLOGIE ROSÉ BIO — Jeff Carrel, Languedoc (France)

Organic rosé from the Languedoc, a blend that changes every year with the season. Pale pink with violet hints, tart red fruit, long floral finish.

BOTTLE **€ 29** BY THE GLASS **€ 8**

NEROSA 2020 — Cantine di Nessuno, Etna Sud Est (Sicily)

Nerello Mascalese and Nerello Cappuccio from 80-year-old vines on the volcanic sands of Etna, at 750 metres. Pale rosé, almost transparent. Red fruit, flowers, minerality — dry, fresh, savoury. The rosé that doesn't try to please everyone, and is truly loved for it.

BOTTLE **€ 43** BY THE GLASS **–**

REFERMENTED / SPARKLING

BOTTLE BY THE GLASS

NOVECENTO60 — Cantina Santa Maria (Latina)

Metodo classico from Lazio Bellone, 60 months on the lees. Fine perlage, notes of citrus and fresh herbs, a vertical, persistent palate. A surprise from the Pontine area — still little known, already convincing.

BOTTLE **€ 36** BY THE GLASS **€ 9**

ZOE – Mountain Metodo Classico

Born at altitude from Riesling grapes and aged over 50 months on the lees: Zoe is a sparkling wine that breaks the mould, elegant yet full of character. The perlage is very fine, with aromas ranging from ripe fruit to a captivating mineral touch. Taut, savoury palate, full of personality. Organic, bold, surprising.

BOTTLE **€ 43** BY THE GLASS **–**

S SIGNATURE COCKTAILS

3 items

Faun's Fig

Aged rum, fresh lime, fig jam, cinnamon syrup, Angostura bitters, saline solution. Shaken and served in a chilled coupe, no ice. Orange peel expressed and discarded, fig slice on the rim.

€ 15

Persephone

Vodka, pomegranate juice, fresh lemon, honey and rosemary syrup, brut Prosecco. Shaken and strained into a chilled coupe, no ice, with the Prosecco poured last. Garnished with pomegranate seeds and lemon zest.

€ 15

Ember Wood

Bourbon, red vermouth, chestnut honey syrup, Angostura and orange bitters. Stirred and served over a large ice cube. Expressed orange peel, smoked rosemary sprig.

€ 15

H HOUSE CLASSICS

5 items

Autumn Cubana

Rum, fresh lime, Angostura bitters, Coca-Cola, squeezed orange peel. Built in the glass, a highball filled with ice.

€ 12

House Spritz

Aperol, Prosecco, Schweppes Tonic, raspberry syrup, orange slice. Built in a glass filled with ice.

€ 12

Raspberry Mule

Vodka, fresh lime, raspberry syrup, ginger beer, lime wheel, sprig of rosemary. Built in a highball glass or copper mug filled with ice.

€ 12

Garden G&T

Gin, Schweppes Tonic, pomegranate seeds, sprig of rosemary. Built in a balloon or wine glass filled with ice.

€ 12

Tinto d'Autunno

Red wine, Schweppes Lemon, orange slice, cinnamon stick. Built in a glass filled with ice.

€ 10

I ICONIC WITH STYLE

6 items

Daiquiri

A tropical classic: white rum, fresh lime juice and sugar. Simple, vibrant, perfect to start with.

€ 12

Clover Club

A cocktail of gin, lemon juice, simple syrup and egg white.

€ 13

Margarita

Cocktail made with tequila, orange liqueur and lime juice.

€ 13

Whisky Sour

Gin, maraschino, crème de violette and lemon. Elegant and floral, a flight above the clouds.

€ 13

Boulevardier

Dark rum, Campari, pineapple and lime. Tropical with a bitter twist, for those who like to be daring.

€ 13

Bloody Mary

Cocktail made with vodka, tomato juice, lemon juice, Worcestershire sauce and Tabasco.

€ 13

C CAMPARI CLASSICS

5 items

Campari Spritz

A cocktail of Campari, prosecco and soda, served with an orange slice.

€ 12

Aperol Spritz

Cocktail with Aperol, prosecco and soda, served with a slice of orange.

€ 12

Campari Americano
Campari, red vermouth, soda
€ 12

Campari Negroni
Campari, red vermouth, Bulldog Gin
€ 12

Whiskey Sour
Wild Turkey Bourbon, citrus solution, sugar syrup
€ 12

B BEERS
3 items

Ichnusa Unfiltered
Unfiltered beer.
€ 6

Lager
Light beer.
€ 7

IPA - BREWDOG CAN
€ 7

S SOFT DRINKS
7 items

Coca cola
Sparkling cola soft drink.
€ 5

Coca-Cola Zero
Sparkling cola drink, sugar-free.
€ 5

Tonic Water
Carbonated tonic water drink.
€ 5

Organics Bitter Lemon by Redbull
Sparkling lemon soft drink, bitter lemon style.
€ 5

Organics Ginger Beer by Red Bull
Sparkling ginger soft drink, ginger beer style.
€ 5

San Pellegrino Aranciata
Sparkling orange soft drink.
€ 5

Water, 1 litre
Bottled water, one litre.
€ 2.50

Allergen key

1 Cereals containing gluten
2 Crustaceans
3 Eggs
4 Fish
5 Peanuts
6 Soybeans
7 Milk
8 Nuts
9 Celery
10 Mustard
11 Sesame
12 Sulphur dioxide and sulphites
13 Lupin
14 Molluscs

OPENING HOURS

Mon–Thu	18:00–00:00
Fri	18:00–02:00
Sat	12:30–16:00, 18:00–02:00
Sun	12:30–16:00, 18:00–00:00

FIND US

Piazza Germia Bonomelli 9, Roma 00154

WI-FI

Network	**Latteria Guest**
Password	**guestguest**