

PASTA



TRADITIONAL CARBONARA WITH MEZZEMANICHE PASTA, ORGANIC EGGS, CRISPY TUSCAN GUANCIALE AND PECORINO ROMANO CHEESE
€ 16

★ **TRADITIONAL CARBONARA WITH MEZZEMANICHE PASTA, ORGANIC "PARISI" EGGS, CRISPY TUSCAN GUANCIALE AND PECORINO ROMANO CHEESE**
€ 23

CACIO E PEPE TONNARELLI PASTA WITH PECORINO ROMANO CHEESE AND BLACK PEPPER
€ 16

★ **CACIO E PEPE TONNARELLI PASTA WITH "RISERVA DEL FONDATORE" CHEESE AND BLACK PEPPER**
€ 20

TRADITIONAL AMATRICIANA WITH FRESH TONNARELLI PASTA, TOMATO SAUCE, CRISPY TUSCAN GUANCIALE AND PECORINO ROMANO CHEESE
€ 16

GRICIA MEZZE MANICHE PASTA WITH PECORINO ROMANO CHEESE, CRISPY TUSCAN GUANCIALE AND BLACK PEPPER
€ 18

"ERCOLI" SPAGHETTI WITH 3 TOMATOES
€ 15

CHICKPEA CREAM SOUP WITH RED SHRIMPS AND THYME CRUNCHY BREAD
€ 18

ACQUERELLO RISOTTO WITH PATANEGRA BROTH AND PORCINI MUSHROOMS
€ 26

LINGUINE PASTA WITH OSIETRA CAVIAR AND CITRUS BUTTER SAUCE
€ 31

FRESH TAGLIOLINI PASTA WITH CANTABRIAN ANCHOVY FILLETS AND OCCELLI BUTTER
€ 18

Gluten-free bread and pasta available upon request

MAIN COURSES

CHICKEN THIGH € 24
stuffed with plums, chestnuts with barley malt and whiskey "Occelli" cheese sauce

ROASTED OCTOPUS ▲ € 28
with Tuscan tomato and bread sauce, coal black bread, "taggiasche" black olives

BLACK ANGUS HAMBURGER € 24
in a sesame seeds bun with mushrooms in olive oil, robiola cheese, mixed green salad and tomato

DRY AGED BEEF FILLET, € 32
dipped in red wine sauce, potatoes and orange foam and cabbage chips

"SALTIMBOCCA ALLA ROMANA" VEAL CUTLET € 24
Garnished with ham and sage, served with mashed potatoes

"BACCALÀ ALLA TRASTEVERINA" € 27
Codfish Roman style with raisin, onion and pine-nut

ERCOLI 1928

FISH AND SEAFOOD

ERCOLI'S NORWEGIAN SMOKED SALMON € 23
with toasted bread and butter

CANTABRIAN ANCHOVY FILLETS € 21
selection of spanish anchovy with toasted bread and butter

SMOKED FISH PLATTER € 22
with tuna, swordfish and blue marlin

TRADITIONAL CREAMY SALTED COD € 23
with confit cherry tomatoes

CREAMY "STRACCIATELLA" CHEESE € 26
with raw Sicilian red prawns ▲

ERCOLI'S HOUSE SELECTION OF SALMON € 27
salmon pastrami, smoked salmon, top loin sashimi cut salmon

SMOKED WILD SALMON PLATTER € 45
red and white king

MAZARA DEL VALLO RED SHRIMP CARPACCIO € 38
with Osietra caviar

GOURMET SALADS

SALMON
salad, norwegian smoked salmon, green apple and yogurt
€ 17

CAESAR
lettuce, Parmigiano Vacche Rosse cheese, chicken, bacon, Parisi boiled eggs, croutons and Caesar dressing
€ 14,5

COD FISH
salad, cod fish, chickpeas, taggiasche black olives and confit tomato
€ 15

GREEK
lettuce, feta cheese, Greek olives, tomatoes, cucumbers, onions and oregano
€ 12

CAVIAR

All served with blinis and sour cream

	Beluga	ImperialGold	Osietra
30 gr	€ 250	€ 140	€ 95
50 gr	€ 390	€ 210	€ 150
100gr	€ 790	€ 395	€ 290

OUR SPECIAL DISHES WITH OSIETRA CAVIAR

AMBERJACK TARTARE ▲
WITH OSIETRA CAVIAR
€ 35

LINGUINE PASTA WITH OSIETRA CAVIAR AND CITRUS BUTTER SAUCE
€ 31

MAZARA DEL VALLO RED SHRIMP CARPACCIO WITH OSIETRA CAVIAR
€ 38

SIDE DISHES

SAUTÉED CHICORY WITH GARLIC AND CHILLI OR WITH EVO AND LEMON € 8

SAUTÉED ESCAROLE WITH PINE NUTS AND RAISINS OR WITH EVO AND LEMON € 8

ARTICHOKE GIUDEA € 8

ARTICHOKE ROMAN STYLE € 8

MIXED SALAD € 9,5

ROASTED POTATOES € 7

FRIED COURGETTE MARINATED WITH VINEGAR AND MINT € 8

~ TARTARE ~

BEEF CHUNKS WITH TUNA SAUCE AND CAPER FLOWERS
€ 16

WINTER MELON TARTARE WITH CUCUMBER AND RADISHES
€ 13

SMOKED NORWEGIAN SALMON TARTARE WITH CELERY AND GUACAMOLE
€ 19,5

AMBERJACK TARTARE ▲ **WITH FENNEL, MANDARIN JAM AND TERIYAKI SAUCE**
€ 18,5

BEEF TARTARE WITH PEAR AND PINK PEPPER, PEAR CHIPS AND SMOKED BUTTERMILK
€ 17

AMBERJACK ▲ **TARTARE WITH OSIETRA CAVIAR**
€ 35

HAPPY HOUR EVERY DAY

BETWEEN
6 TO 8 PM



-50%

DISCOUNT FROM OUR CLASSIC COCKTAILS AND DELI MENU

THINLY SLICED COLD ROAST VEAL € 20 10
with a creamy tuna and caper sauce

A SELECTION OF ERCOLI'S HOUSE SAUCES € 10 5
fresh bread for dipping

BEEF CHUNKS € 20 10
with Morgan giardiniera (pickled veggies)

CREAMY COD IN A ROLL BREAD € 14 7
with confit cherry tomatoes

CHICKPEA HUMMUS AND BEETS € 9 4,5
with tuber chips and toasted cashew nuts

AMBERJACK TARTARE ▲ € 18 9
with apple, lime, cashew nuts and balsamic vinegar

SALMON TARTARE € 18 9
with beets and burrata cheese

PAN E TOMATE WITH CHORIZO € 9 4,5

BEEF TARTARE € 18 9
with mushrooms in olive oil and hazelnut mayonnaise

MARITONZO SANDWICH € 14 7
with cacciatora style chicken and rosemary mayonnaise

SMOKED FISH PLATTER € 18 9
whit lemon peel, fennel and orange salad

WATER

FILTERED WATER 1 LT	€ 2,5
BOTTLED WATER 0,75 LT	€ 3
BREAD	€ 4
COFFEE	€ 2

▲Frozen, when fresh is not available. Our raw fish and seafood is blast chilled at -20 degrees as per EC Reg. 1169/2011. Please inform your waiter for any allergies or dietary requirements.

MORTADELLA

ERCOLI'S SELECTION

- LE MORTAZZE (130 gr ca.) _____ € 16
selection of mortadella
- OF DONKEY (130 gr ca.) _____ € 18
- OF SHEEP (130 gr ca.) _____ € 18
- OF ITALIAN BLACK PIG (130 gr ca.) _____ € 18
- WITH FENNEL (130 gr ca.) _____ € 15
- WITH TRUFFLE (130 gr ca.) _____ € 18
- SANTORELLA (130 gr ca.) _____ € 16
typical apulian mortadella
- FROM BOLOGNA (130 gr ca.) _____ € 15
with pistachio
- SLOW FOOD PRESIDUM (130 gr ca.) _____ € 19
- "FAVOLA" GRAN RISERVA (130 gr ca.) _____ € 17
with pistachio

CHEESE BOARDS

- SELECTION OF OUR BEST PDO _____ € 23
- ITALIAN CHEESES (160 gr ca.) _____ € 22,5
- SELECTION OF CHEESES FROM SLOW FOOD (160 gr ca.) _____ € 27
- SELECTION OF BLUE CHEESES (160 gr ca.) _____ € 22,5
- SELECTION OF FRENCH CHEESES (160 gr ca.) _____ € 23
- "FROM THE ALPS TO THE PYRENEES" (160 gr ca.) _____ € 25
selection of Italian, French and Spanish cheeses
- SELECTION OF YOUNG AND MATURE _____ € 19
- ITALIAN CHEESES (160 gr ca.) _____ € 19
- SELECTION OF SOFT RIPENED _____ € 19
- "ROBIOLA" CHEESES (160 gr ca.) _____ € 22
- SELECTION OF INFUSED AND WINE RIPENED _____ € 22
- CHEESES (160 gr ca.) _____ € 19
- SELECTION OF SOFT AND MATURE "PECORINI" _____ € 23
- EWE'S MILK CHEESES (160 gr ca.) _____ € 23
- SELECTION OF ITALIAN _____ € 32
- MOUNTAIN CHEESES (160 gr ca.) _____ € 32
- STORICO RIBELLE 2021 CHEESE (160 gr ca.) _____ € 32

CHARCUTERIE BOARDS

- SELECTION OF ITALIAN CURED HAM (130 gr ca.) _____ € 19
- SELECTION OF ROASTED HAM (130 gr ca.) _____ € 16
- SELECTION OF HAND CUT SALAMI (130 gr ca.) _____ € 18
- SLOW FOOD COLD CUTS (130 gr ca.) _____ € 27
- SELECTION OF "BRESAOLE" (130 gr ca.) _____ € 22,5
air-dried cured beef
- SELECTION OF COLD CUTS (130 gr ca.) _____ € 19
- WAGYU BRESAOLA FROM GIÒ PORRO (60 gr ca.) _____ € 25
- "CULATTA" & "CULATELLO" (110 gr ca.) _____ € 23
Cured ham board
- SELECTION OF CULATELLO CUTS (110 gr ca.) _____ € 44
- LIONS OF SICILY (130 gr ca.) _____ € 25
Selection of Sicilian cold cuts
- SPIGAROLI CULATELLO Platinum Selection (80 gr ca.) _____ € 38
- SPIGAROLI CULATELLO From traditional breeds (110 gr ca.) _____ € 49
- ITALIAN BLACK PIGS (100 gr ca.) _____ € 33
Selection of cured hams
- LARDI AND PANCETTE (130g ca) _____ € 16
- VARZI AND SANT'ANGELO SALAMI (130g ca) _____ € 19

ERCOLI 1928

SPANISH CHARCUTERIE

SELECTION OF OUR SPANISH SALAMI AND CURED MEATS 130 gr ca. € 22,5

A BOARD OF THINLY SLICED "CECINA DE LEON" SMOKED CURED BEEF 120 gr ca. € 23

HAND CARVED HERNÁNDEZ JIMÉNEZ 75% BELLOTA IBERICO HAM, RED LABEL - GUIJELO PDO 100 gr ca. € 31

HAND CARVED HERNÁNDEZ JIMÉNEZ 100% BELLOTA IBERICO HAM, BLACK LABEL - GUIJELO PDO 100 gr ca. € 36

HAND CARVED "5 JOTAS" SANCHEZ ROMERO 100% BELLOTA IBERICO HAM, BLACK LABEL - JABUGO PDO 100 gr ca. € 49

HAND CARVED "JOSELITO GRAN RESERVA" 100% BELLOTA IBERICO HAM, BLACK LABEL - GUIJELO PDO 100 gr ca. € 55

THE THREE SPANIARDS
Black Label, Sanchez Romero, Joselito Gran Reserva
100 gr ca. € 46

~ VEGETARIAN ~



PUMPKIN FLAN WITH "RISERVA DEL FONDATORE" PECORINO CHEESE AND DRIED FRUIT

•• € 12 ••

EGGPLANT CROQUETTES WITH CHOPPED FRESH ORGANIC TOMATOES AND BASIL

•• € 14,5 ••

I CLASSICI

• from Ercoli •

- ★ ★ ★ BUFFALO MOZZARELLA PDO _____ € 16
- ★ with confit cherry tomatoes _____ € 17
- ★ with Spanish Cantabrian anchovy fillets _____ € 26
- ★ with 20 months cured Parma Ham PDO _____ € 22
- ★ CREAMY BURRATA CHEESE FROM ANDRIA _____ € 17
- ★ with confit cherry tomatoes _____ € 18
- ★ with Spanish Cantabrian anchovy fillets _____ € 26
- ★ with mullet roe and fried courgettes marinated _____ € 21,5
- ★ with vinegar and mint _____ € 23
- ★ MOZZARELLA CHEESE AND SALMON _____ € 23
- ★ with Ercoli's Norwegian smoked salmon _____ € 16
- ★ THINLY SLICED COLD ROAST BEEF _____ € 17
- ★ with rocket and parmesan shavings _____ € 17
- ★ THINLY SLICED COLD ROAST VEAL _____ € 16
- ★ with a creamy tuna and caper sauce _____ € 16
- ★ "CECINA DE LEON" _____ € 16
- ★ Dmoked air-dried cured beef with marinated minted courgettes and homemade basil pesto _____ € 23
- ★ WHIPPED SALT COD _____ € 8
- ★ ZUCCHINI" ALLA SCAPECE" _____ € 23
- ★ ERCOLI NORWEGIAN SALMON _____ € 11
- ★ EGGPLANT PARMIGIANA _____ € 11

• BRUNCH •

SUNDAY FROM 11.30 TO 15.30

EGGS

SCRAMBLED EGG

with crispy bacon

CHICKPEA HUMMUS

with beets

PANCAKES

with honey and red fruits

DESSERT OF THE DAY

FRESHLY SQUEEZED ORANGE JUICE

AMERICANO COFFEE

WATER

€ 26

SALMON

AVOCADO TOAST

with wholemeal bread, avocado, Ercoli smoked salmon and black sesame seeds

TOMINO CHEESE

with honey and nuts

PANCAKES

with honey and red fruits

DESSERT OF THE DAY

FRESHLY SQUEEZED ORANGE JUICE

AMERICANO COFFEE

WATER

€ 34

ERCOLI 1928



At Ercoli tradition is made just using local products. The secret recipe for our traditional cuisine from Lazio is passion and innovation.

TRADITIONAL PASTA

TRADITIONAL CARBONARA WITH MEZZEMANICHE PASTA, ORGANIC EGGS, CRISPY TUSCAN GUANCIALE AND PECORINO ROMANO CHEESE € 16

★ TRADITIONAL CARBONARA ★ WITH MEZZEMANICHE PASTA, ORGANIC "PARISI" EGGS, CRISPY TUSCAN GUANCIALE AND PECORINO ROMANO CHEESE € 23

CACIO E PEPE TONNARELLI PASTA WITH PECORINO ROMANO CHEESE AND BLACK PEPPER € 16

★ CACIO E PEPE TONNARELLI ★ PASTA WITH "RISERVA DEL FONDATORE" CHEESE AND BLACK PEPPER € 20

TRADITIONAL AMATRICIANA WITH FRESH TONNARELLI PASTA, TOMATO SAUCE, CRISPY TUSCAN GUANCIALE AND PECORINO ROMANO CHEESE € 16

GRICIA MEZZE MANICHE PASTA WITH PECORINO ROMANO CHEESE, CRISPY TUSCAN GUANCIALE AND BLACK PEPPER € 16

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TRADITIONAL MAIN COURSES

"BACCALÀ ALLA TRASTEVERINA" CODFISH ROMAN STYLE WITH RAISIN, ONION AND PINE-NUT € 27

"SALTIMBOCCA ALLA ROMANA" VEAL CUTLET GARNISHED WITH HAM AND SAGE € 24

MEAT AND CHEESE BOARD

I CLASSICI ITALIANI 160 gr ca.
Classic Italian cheese and meat board
€ 25,5

LE ECCELLENZE ITALIANE 160 gr ca.
Selection of the best Italian cheeses and cured meats
€ 29

LE ECCELLENZE STRANIERE 160 gr ca.
Selection of the best international cheeses and cured meats
€ 29