



ENGLISH MENU

# FOOD

N. O. O.





# SIMPLE IS BETTER

PIZZA AND MORTADELLA  
FROM BOLOGNA <sup>(18)</sup> 5€

NACHOS E GUACAMOLE 6€

BUFFALO MOZZARELLA  
AND PARMA HAM <sup>(712)</sup> 10€  
(FROM THURSDAY TO SATURDAY)



# TAPAS FROM ROME AND ALL AROUND THE WORLD

## CHEF'S PROPOSAL

### N.O.D°O. FORMULA

#1 25€

THREE TAPAS CHOSEN BY THE  
CHEF

### N.O.D°O. FORMULA

#2 40€

FIVE TAPAS CHOSEN BY THE  
CHEF

BRUSCHETTA WITH  
PUMPKIN AND  
PECORINO<sup>(1,12)</sup> 9€

BREAD BRUSCHETTA WITH PUMPKIN  
AND ROMAN PECORINO CHEESE  
AND BALSAMIC VINEGAR GLAZE  
FROM MODENA

SAMOSA\*<sup>(1,3,6,7)</sup> 8€

SAMOSA WITH ROMAN PECORINO  
CHEESE, BLACK PEPPER AND  
CHESTNUT HONEY

## TARTARE

CARBONARA\*<sup>(3,7,12)</sup> 11€

ITALIAN BEEF TARTARE, ROMAN  
PECORINO BISCUIT, EGG CREAM,  
CRUNCHY GUANCIALE FROM  
AMATRICE

## PICCHIAPÒ

SANDWICH\*<sup>(1)</sup> 9€

SANDWICH WITH SLOWCOOKED  
BEEF IN A MILD SPICY TOMATO  
SAUCE , BREAD FROM ROSCIOLI

BREAD Y TOMATE<sup>(1,12)</sup> 7€

BREAD BRUSCHETTA WITH SEARED  
TOMATO AND PARMA HAM

## FRIED COD

MEATBALLS\*<sup>(1,3,4,6,7,10,12)</sup> 10€

FRIED ATLANTIC COD AND POTATO  
MEATBALLS, CITRUS MAYO

## COPPELLE'S

FOCACCIA<sup>(1,7,8,12)</sup> 9€

PIZZA FROM ROSCIOLI, ROQUEFORT CHEESE CREAM, FIG MARMALADE, CAPOCOLLO FROM NORCIA

PRAWN GYOZA\*<sup>(1,2,6,11)</sup> 10€

PRAWN AND VEGETABLE DUMPLING WITH PAK-CHOI AND HOMEMADE TERIYAKI SAUCE REDUCTION

VEGGIE GYOZA\*<sup>(1,6,11)</sup> 9€

VEGAN RAVIOLI, CREAM OF VIOLET CARROT AND HOMEMADE TERIYAKI SAUCE REDUCTION

SEABASS CEVICHE<sup>(2,4,12,14)</sup> 12€

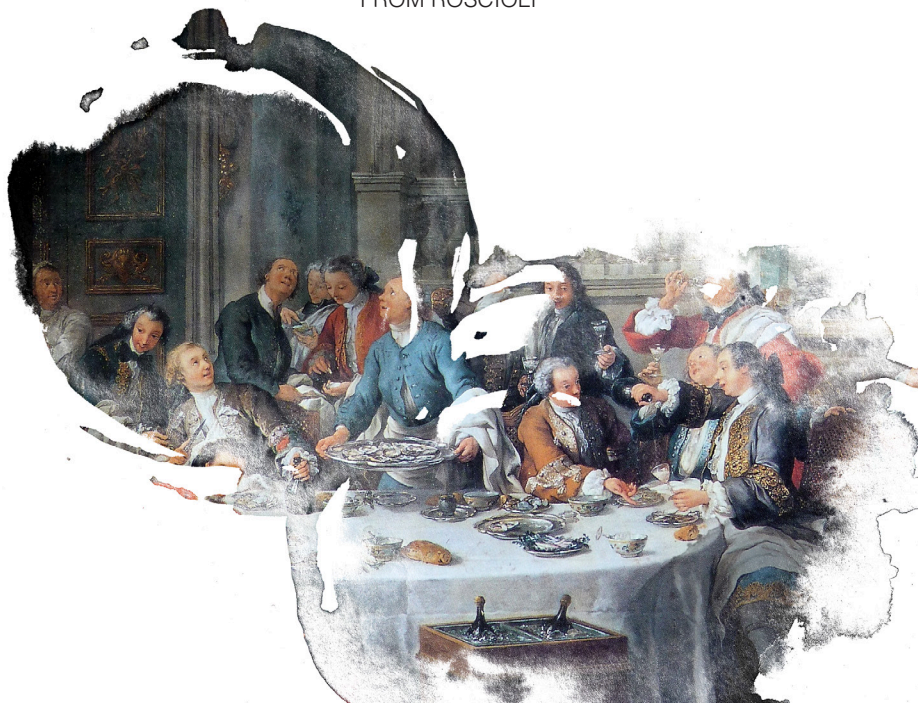
MEDITERRANEAN SEABASS TARTARE, RED ONION FROM TROPEA, SEASONAL FRUIT, CORIANDER, LECHE DE TIGRE

PASTRAMI N.O.D°O.<sup>(1,7,10,12)</sup> 9€

WHOLEGRAIN SANDWICH, PASTRAMI "GIÒ PORRO", TZATZIKI, SWEET AND SOUR PUMPKIN

CHIANTI'S FAKE TUNA<sup>(1,3,12)</sup> 9€

SLOWCOOKED ITALIAN PORK FILET SERVED IN A JAR WITH OIL AND JUNIPER BERRIES AND BAYLEAF SERVED WITH A HOMEMADE BLACK GARLIC MAYO AND BREADSTICKS FROM ROSCIOLI



# PLATTERS

## CHEESE PLATTER<sub>(7,10,12)</sub> 18,00€

SHEEP CACIOTTA FROM SIENA, SEMI-AGED  
PECORINO FROM SARDINIA, BLU CHEESE WITH  
BLUEBERRIES, CHESTNUT HONEY, SEASONAL  
FRUIT

## COLDCUTS PLATTER<sub>(8,10,12)</sub> 18,00€

CAPOCOLLO FROM NORCIA, PARMA HAM,  
HUNGARIAN SMOKED GOOSE BREAST,  
MORTADELLA FROM BOLOGNA, DRIED TOMATOES,  
SEASONAL FRUIT

## MIXED PLATTER<sub>(7,8,10,12)</sub> 30,00€

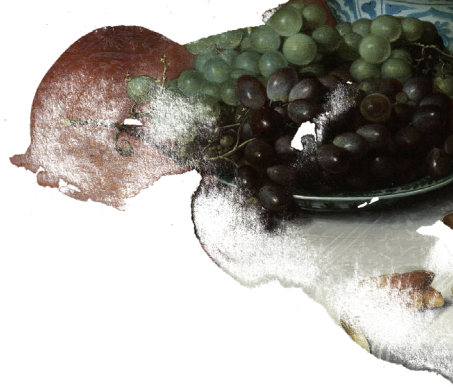
SHEEP CACIOTTA FROM SIENA, SEMI-AGED  
PECORINO FROM SARDINIA, BLU CHEESE WITH  
BLUEBERRIES, CHESTNUT HONEY, SEASONAL  
FRUIT, CAPOCOLLO FROM NORCIA, PARMA  
HAM, HUNGARIAN SMOKED GOOSE BREAST,  
MORTADELLA FROM BOLOGNA, DRIED TOMATOES,  
SEASONAL FRUIT



# SNACK

TARALLI	3€
OLIVES <sub>(1)</sub>	4€
NACHOS <sub>(12)</sub>	3€





# DESSERT 8€

CHEF'S PROPOSAL (ASK THE  
STAFF FOR ALLERGENS OR ANY  
OTHER INFORMATION ON THE  
FREEZING PROCESS)





# ALLERGENS

**1.** GLUTEN

**7.** MILK AND  
DERIVATIVES

**13.** LUPIN AND  
DERIVATIVES

**2.** CROSTACEANS  
AND DERIVATIVES

**8.** TREE NUTS AND  
DERIVATIVES

**14.** MOLLUSUSCS  
AND DERIVATIVES

**3.** EGGS AND  
DERIVATIVES

**9.** CELERY AND  
DERIVATIVES

**4.** FISH AND  
DERIVATIVES

**10.** MUSTARD SEEDS

**5.** PEANUTS AND  
DERIVATIVES

**11.** SESAME SEEDS  
AND DERIVATIVES

**6.** SOIA AND  
DERIVATIVES

**12.** SULPHITES

N.B. ALL OF THE FOOD IS TREATED RESPECTING THE HACCP REGULATIONS. WE CANNOT GUARANTEE THAT ALLERGEN CROSS CONTAMINATION MAY OCCUR. FOR ANY QUESTION PLEASE ASK OUR STAFF.

\* frozen product

