ROMA • IBIZA
SCHIANO

THE MENU

Roman cooking, *homemade pasta*

If you have any allergy or intolerance, please ask our staff.

BLACK TRUFFLE

Tagliolini with truffle RECOMMENDED VEGETARIAN **30 €**

Homemade pasta with black truffle shaved at the table.

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Homemade pasta with black truffle shaved at the table.

TAPAS AND STARTERS

LINGOTE DEL CANTABRICO NEW **15 €**

Allergens: Gluten · Fish · Milk

BOQUERONES EN AGRIDULCE DE LIMÓN NEW **15 €**

Allergens: Fish

GAMBAS AL AJILLO **15 €**

Allergens: Crustaceans · Fish

GAMBAS AL AJILLO RECOMMENDED **15 €**

Allergens: Gluten · Eggs · Milk · Celery

Vitel tonné RECOMMENDED NEW **20 €**

Pink veal, tuna sauce and capers. Our signature dish.

Allergens: Gluten · Milk

MORTADELLA Y BURRATA NEW RECOMMENDED **25 €**

CECINA DI BLACK ANGUS NEW RECOMMENDED

Burrata NEW RECOMMENDED

Burrata from Puglia, cherry tomatoes and basil.

Allergens: Gluten · Milk

Vitel tonné RECOMMENDED **20 €**

Pink veal, tuna sauce and capers. Our signature dish.

Allergens: Eggs · Fish

Roman-style artichoke RECOMMENDED VEGETARIAN **20 €**

Ok

Allergens: Gluten · Milk

Roman-style artichoke VEGETARIAN **20 €**

Ok

Allergens: Gluten · Eggs · Milk

SCHIANO SELECTION

Roman-style artichoke RECOMMENDED NEW **20 €**

Ok

Roman-style artichoke RECOMMENDED NEW **20 €**

Ok

Roman-style artichoke RECOMMENDED NEW **20 €**

Ok

HOMEMADE PASTA

Paccheri all’amatriciana RECOMMENDED

Guanciale, tomato and pecorino romano.

Allergens: Gluten

Carbonara RECOMMENDED

Crispy guanciale, egg yolk, pecorino romano. The Roman way, no cream.

Allergens: Gluten · Eggs · Milk

Pappardelle

[Dish description]

Pappardelle

[Dish description]

Allergens: Gluten · Eggs

[Main course]

[Description]

[Main course]

[Description]

[Main course]

[Description]

[Main course]

[Description]

IF YOU DON'T FANCY PASTA

Black truffle ravioli

Filled with black truffle, handmade every day.

Black truffle ravioli

Filled with black truffle, handmade every day.

Black truffle ravioli

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ROMAN PINSA

Black truffle ravioli

Filled with black truffle, handmade every day.

Allergens: Gluten

Black truffle ravioli

Filled with black truffle, handmade every day.

Allergens: Gluten · Milk

Black truffle ravioli

Filled with black truffle, handmade every day.

Allergens: Gluten · Milk

Black truffle ravioli

Filled with black truffle, handmade every day.

Allergens: Gluten · Celery

POSTRES

Chocolate lava cake

Molten centre, served warm.

Allergens: Gluten · Eggs · Milk

Tiramisu RECOMMENDED **10 €**

Our house recipe.

Allergens: Gluten · Eggs · Milk

Sicilian cannolo

Ricotta and pistachio.

Allergens: Gluten · Milk · Tree nuts

Wines

Red wines

Vino de la casa tinto HOUSE WINE

glass **6 €**

bottle **20 €**

[bodega]

Schiano Rosso HOUSE WINE

Etiqueta Schiano

Veneto

Amarone della Valpolicella

Farina

Toscana

Tignanello

Antinori

Solaia

Antinori

Ornellaia

Tenuta dell'Ornellaia · Bolgheri

White wines

Vino de la casa blanco HOUSE WINE

[bodega]

Sardegna

Vermentino

[bodega]

Sparkling

Lombardia

Franciacorta Brut

[bodega]

All wines contain sulphites.