

aRoma

Restaurant & Loungebar

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Welcome to aRoma.

aRoma was born from a dream, the dream of having my own restaurant for the first time, where I could express my cuisine in all its nuances.



A cuisine that transcended geographical boundaries, that united different cultures in a single dish, that shed labels to be fluid and malleable, while remaining simple and expressive in nature.

We try to favor local products, combining them with spices, perfumes, and aromas, including those from my native Mexico. Here in Rome, it's a bit of all this, a lifelong dream, and also a restaurant.

Lo chef
Mauricio Franco

APERITIVI & COCKTAILS

GLI SPRITZ

Prosecco and soda	APEROL	8
	CAMPARI	10
	SAINT GERMAIN	12

AMERICANO

Bitter Campari, Vermouth Rosso e soda

NEGRONI **10**

Gin, Campari e Vermouth Rosso

TOMMY' MARGARITA **10**

Tequila, lime juice and agave syrup

VESPER MARTINI **10**

Gin, Vodka and Lillet blanc

DRY MARTINI **10**

Gin e Vermouth dry

SELEZIONE DI GIN TONIC **10-15**

Let our bartender guide you

I VIRGIN

VIRGIN MOJITO **9**

Lime, sugar, mint and lemon soda

NO-GIN TONIC **9**

Tanqueray Non-Alcoholic Gin and Tonic Water

DRY **9**

Non-alcoholic bitter and chinotto

CHERRY BEER **9**

Cranberries, cherries and non-alcoholic beer

MENU

A MANO LIBERA

"A mano libera" is an experience that requires the utmost trust in our chef, who will do his utmost to satisfy and amaze you. Of course, before beginning this "journey," you will be asked about your personal preferences.

The menu includes three courses and a dessert (drinks and service charge excluded).

(must be taken from the entire table).

60

covered 3 water 3

If you have any allergies and/or intolerances, please inform the dining room staff and, if necessary, request the menu with allergens and foods that have been blast chilled or frozen at source (marked with *).

BAOTELLO TONNATO
bao, panko-crusted veal, tuna sauce, roast gravy, and purple cabbage.

PULPO A LAS BRASAS
Grilled octopus marinated in achote sauce (a mix of Mexican spices), potatoes, alioli sauce, and roasted pineapple.

CEVICHE DI TONNO
se-VI-ce
Tuna tartare, avocado, mango, Tropea onion, corn chips, cucumber and coriander extract.

LA LASAGNA
ragù, parmesan and béchamel sauce.

TORTELLO
Pumpkin, amaretto, Parmesan foam and pumpkin seeds.

RISOTTO
Gorgonzola cheese, Amarone reduction, celery and toasted walnuts.

MAIALINO
Roast suckling pig, mountain potato puree, and mustard sauce.

FARAONA
Orange-glazed guinea fowl supreme, fennel salad, and potato chips.

IL ROSSINI
Veal fillet, foie gras, brioche bread, black truffle, vegetables, and Madeira reduction.

ANTIPASTI

16

BATTUTA A COLTELLO
beef (raw), egg yolk, parmesan shavings and fried artichokes.

16

16

CAVOLFIORE
Roasted cauliflower, Bleu d'Aoste fondue, walnuts and blueberry balsamic

16

16

ALL-IN
Selection of cured meats and cheeses from the Aosta Valley region accompanied by fried dumplings, homemade jams, honey, and chestnuts.

24

PRIMI

all the pastas are handcrafted by us

17

TAGLIATELLE
with cuttlefish ink, artichokes, bottarga and lemon powder.

18

17

TAGLIOLINO
"cacio e pepe" with Gran Gessato d'Ayas sheep's milk cheese, aromatic herb sand and raw red prawns.

19

18

SECONDI

24

BRANZINO
Pistachio-crusted sea bass fillet, lemon mousse, and raw artichokes.

29

27

TACOS DE PAPAS
potatoes, veggie sour cream, guacamole, and purple cabbage salad.

20

38

GUANCIA
beef cheek overcooked in Torrette and mushrooms and fried polenta.

25

CONTORNI

8

baked potatoes, mixed or green salad, sautéed seasonal vegetables

