OSTERIA DA FORTUNATA

Roma dal 1921

PANE PASTA DOLCI FATTI IN CASA

"Se annate de fretta qui non potete magnà,
se volete magnà dovete d'aspetta
perché la roba nostra è fatta a mano
e l'intruj nu li famo"

Semo Romani

Li nostri cuochi so Romani, ai fornelli sa comanna nonna Iris, capo chef ha 92 anni…

Qua da noi se cucina solo roba GENUINA: co' Antonia e Rita ar mattarello stennono farina macinata ancora a pietra a tutte le ore del giorno e de la sera, pe' servi' tutta pasta fresca fatta al momento.

Co' Luca er fornaro pasticcere nel forno ce fa er pane e le crostate.

Co' Annarella a le padelle piene d'ojo extravergine d'oliva de li frantoi, te frigge li supplì, le crocchette e l'olive ascolane che famo noi ed ogni fritto è un cambio d'ojo.

Qui se condisce il tutto con:

GUANCIALI de Norcia e d'Amatrice stagionati almeno 6 mesi, con UOVA GENUINE da galline de campagna, con PARMIGIANO REGGiANO DOP DELLE VACCHE ROSSE: so vacche che producono poco latte e che pe' fa 'na forma se mungono 550 litri de latte.

PECORINO VERO ROMANO.

MOZZARELLA DI latte di BUFALA DOP.

Nonno Gigi dalla campagna sua ce dà Abbacchi, Galletti, Conigli e Maialini, Ricotte squisite che potete assapora' nei nostri Ravioli e nelle Crostate.

MA 'NDO TROVATE UN RISTORANTE COSÌ GENUINO?!!

- SEMO ROMANI, MA NON FAMO CONTI ALLA ROMANA
- WE DON'T SPLIT THE BILLS IN OUR RESTAURANTS

Leggi il nostro QR code

Read our menu with QR code

Lingue Disponibili Languages Available:
Italiano (Italian), Inglese (English) Francese (French), Tedesco (German) Spagnolo (Spanish).

Dear valued customers, please be informed that the symbols indicated after the name of each dish denote the presence of allergens (Annex II to EU Regulation No. 1169/2011):

- Cereals containing gluten, namely: wheat (spelt and khorasan wheat), rye, barley, oats, or their hybridized strains, and products derived from them.
- Crustaceans and products based on crustaceans.
- Eggs and products based on eggs.
- Fish and products based on fish.
- Peanuts and products based on peanuts.
- Soy and products based on soy.
- Milk and products based on milk (including lactose).
- Nuts (almonds, hazelnuts, walnuts, cashews, pecans, Brazil nuts, pistachios, macadamia nuts, or Queensland nuts) and their products.
- Celery and products based on celery.
- Mustard and products based on mustard.
- Sesame seeds and products based on sesame seeds.
- Sulfur dioxide and sulfites (in concentrations exceeding 10 mg/kg or 10 mg/liter).
- Lupin and products based on lupin.
- Mollusks and products based on mollusks.
- Dishes without pork.

APPETIZERS

BUFFALO MOZZARELLA € 12

CAPRESE € 15
buffalo mozzarella, tomatoes, oil, basil

BURRATA WITH BRUSCHETTA € 15
milk, flour, tomato, anchovy, oil, salt, pepper

HAM € 15
aged over 24 months, hand-cut.

ARTICHOKES ROMA-STYLE (*SEASONAL*) € 8
artichoke, mint, parsley, pepper, oil, garlic, salt, wine

BRAISED MEATBALLS € 16
beef, pork, tomato, bread, milk, basil, carrot, flour, salt, Parmesan, celery, parsley

BREAD AND OIL FROM THE OLIVE PRESS € 5
flour

BASKET OF BREAD € 2
complimentary with appetizer and main course upon request

FRIED

MIXED FRIED PLATTER € 17
***Olio EVO Supplì**: EVO Oil Supplì: rice, beef, mozzarella, tomato, celery, carrot, onion, oil, salt, eggs, flour*
***Vegetables:** mushrooms, eggplant, bell peppers, zucchini, flour, eggs, yeast*
***Potato Croquettes:** parsley, potato, flour, eggs, Parmesan, salt*
***Olive Ascolane:** olive, beef, celery, onion, carrot, eggs, flour, oil, salt, Parmesan*
***Zucchini Blossom (SEASONAL):** mozzarella, anchovy, yeast, flour, eggs*

BOILED MEATBALLS € 17
beef, lemon, potato, eggs, Parmesan, parsley, oil, flour, celery, onion, pepper, salt

SUPPLI' € 2
rice, mozzarella, beef, tomato, carrot, celery, onion, eggs, flour, Parmesan, oil, salt

OLIVE ASCOLANE 2 per portions € 3
olive, beef, celery, onion, carrot, eggs, flour, oil, salt

MOZZARELLA IN CARROZZA € 3
flour, mozzarella, anchovy, eggs

ZUCCHINI BLOSSOM (SEASONAL) € 4
zucchini blossom, mozzarella, anchovy, yeast, eggs, flour

JEWISH-STYLE ARTICHOKES (*SEASONAL*) € 8
artichoke, oil, salt

TOVAGLIATO A PERSONA - **PLACE SETTING** FOR ONE PERSON € 2

HOMEMADE PASTA
with added Parmesan or Pecorino on top

EGG PASTA farina, uovo

AL RAGU' — € 15
beef, pork, tomato, celery, onion, carrot, oil, Parmesan, wine, salt.

AMATRICIANA — € 15
guanciale, tomato, pepper, Pecorino, chili, wine.

SUGO CON CODA ALLA VACCINARA — € 17
beef, tomato, carrot, onion, celery, wine, Pecorino, pepper, oil, bitter cocoa, salt, laurel, chili

TAGLIOLINI all'uovo (EGG PASTA) farina, uovo

CACIO E PEPE — € 15
pecorino, pepper

GRICIA — € 15
guanciale, Pecorino, pepper

PESTO — € 15
basil, Parmesan, Pecorino, oil, pine nuts, garlic

STROZZAPRETI farina

ARTICHOKES, GUANCIALE E PECORINO (*SEASONAL*) — € 15
artichokes, guanciale, Pecorino, wine, pepper, oil, salt

ZUCCHINI BLOSSOM AND GUANCIALE (*SEASONAL*) — € 15
zucchini blossom, guanciale, Pecorino, pepper

CARBONARA — € 15
guanciale, egg, Pecorino, Parmesan, pepper

GRICIA — € 15
guanciale, pecorino, pepper

GNOCCHI flour, eggs, potato

RAGÙ — € 16
beef, pork, tomato, celery, onion, carrot, oil, Parmesan, wine, salt

SUGO CON CODA ALLA VACCINARA — € 17
beef, tomato, oil, salt, onion, celery, carrot, wine, chili, pepper, bitter cocoa, bay leaf, pecorino

SORRENTINA — € 16
tomato, buffalo mozzarella, basil, garlic, Parmesan, oil

SCIAVATELLI flour

AMATRICIANA — € 15
guanciale, tomato, pepper, pecorino, chili, wine

ARRABBIATA — € 15
tomato, parsley, oil, garlic, chili

RAVIOLI all'uovo flour, eggs, cow's milk ricotta, lemon zest, basil, salt

POMODORO FRESCO E BASILICO — € 16
tomato, basil, oil, garlic

BURRO E SALVIA — € 16
butter, sage, oil

MINESTRA del GIORNO — € 13
(WINTER) Legumes, tomato, pasta, celery, carrot, onion, salt

TOVAGLIATO A PERSONA - **PLACE SETTING** FOR ONE PERSON — € 2

MAIN COURSES

MILLE FOGLIE DI MELANZANE — € 15
eggplant, buffalo mozzarella, Parmesan, tomato, garlic, oil, salt, basil

CONIGLIO ALLA CACCIATORA — € 17
rabbit, oil, garlic, sage, bay leaves, olives, pepper, rosemary, wine, vinegar, salt

POLPETTE IN UMIDO — € 16
beef, pork, tomato, bread, milk, basil, carrot, flour, salt, Parmesan, celery, parsley

POLPETTE AL LIMONE — € 16
beef, pork, lemon, flour, milk, parsley, butter, Parmesan, salt

TRIPPA — € 16
beef tripe, tomato, carrot, celery, onion, mint, wine, pecorino, chili, salt

SCALOPPINA
AL VINO *veal, butter, flour, salt, pepper, wine* — € 16
AL MARSALA *veal, flour, butter, salt, pepper, Marsala wine* — € 16
AL LIMONE *veal, flour, parsley, butter, lemon, salt* — € 16

SALTIMBOCCA ALLA ROMANA — € 17
veal, ham, sage, oil, butter, wine, flour, salt

CODA ALLA VACCINARA — € 16
beef tail, tomato, celery, onion, carrot, wine, oil, pepper, bay leaf, bitter cocoa, chili, salt

PETTO DI VITELLA ALLA FORNARA con Patate — € 17
veal breast, garlic, oil, rosemary, sage, bay leaf, pepper, potatoes, wine, salt

CORATELLA CON CARCIOFI (*STAGIONALE*) — € 17
artichoke, lamb innards, milk, artichoke, onion, pepper, salt, wine

ABBACCHIO AL FORNO con Patate (*STAGIONALE*) — € 20
roast lamb, garlic, pepper, oil, rosemary, sage, bay leaf, potato, wine, salt

TOVAGLIATO A PERSONA - **PLACE SETTING** FOR ONE PERSON — € 2

SIDE DISHES

PUNTARELLE (*SEASONAL*) — € 7
puntarelle, garlic, oil, vinegar, lemon, anchovies

PATATE AL FORNO — € 6
rosemary, sage, garlic, salt, oil, pepper

CICORIA DI CAMPO ALL'AGRO O RIPASSATA — € 7
field chicory, oil, chili, garlic, salt

INSALATA MISTA — € 6
lettuce, radicchio, arugula, fennel, carrot, cucumber

CARCIOFI ALLA GIUDIA (*SEASONAL*) — € 8
artichoke, oil, salt

CARCIOFI ALLA ROMANA (*SEASONAL*) — € 8
artichoke, mint, parsley, pepper, oil, garlic, salt, wine

SEASONAL VEGETABLES — € 7

ATTENZIONE

Nei nostri ristoranti non è possibile effettuare conti e pagamenti separati

WE DON'T SPLIT THE BILLS IN OUR RESTAURANTS

TOVAGLIATO A PERSONA - **PLACE SETTING** FOR ONE PERSON — € 2

HOMEMADE DESSERT

TIRAMISÙ *with Moka Coffee from the Roastery* — € 7

eggs, mascarpone, milk, coffee, sugar, ladyfingers, flour, cocoa

HAND-WHIPPED ZABAIONE *mwith Superior Marsala Florio* — € 7

eggs, Marsala wine, milk, sugar

CHEESECAKE — € 7

artisanal Chocolate or Fresh Wild Berry

flour, chocolate, milk, cheese, eggs, sugar, berries, baking powder, butter, citrus

PANNA COTTA — € 7

artisanal Chocolate or Fresh Wild Berry

chocolate, milk, sugar, berries

RICOTTA AND CHOCOLATE — € 7

cow's milk ricotta, flour, eggs, sugar, sambuca, chocolate, butter, baking powder

SEASONAL FRUIT — € 7

RECOMMENDED MOSCATO PAIRING — € 6

TOVAGLIATO A PERSONA - **PLACE SETTING** FOR ONE PERSON — € 2

COFFEE

ESPRESSO COFFEE	€ 2
DOUBLE ESPRESSO	€ 4
COFFEE “CORRECTED” WITH SAMBUCA	€ 4
COFFEE “STAINED” WITH A LITTLE MILK	€ 2

SOFT DRINKS AND DRINKS

WATER 75cl	€ 3
COCA COLA/ZERO	€ 4
ARANCIATA	€ 4
LIMONATA	€ 4
GASSOSA	€ 4
BIRRA IN BOTTIGLIA 0,33l	€ 5

BITTERS AND LIQUEURS BY THE GLASS

WHISKY	€ 10
AMARO	€ 5
LIMONCELLO	€ 5
SAMBUCA	€ 5
WHITE GRAPPA	€ 9
BARRICATED GRAPPA	€ 10
VODKA	€ 10
APEROL *SPRITZ*	€ 10

WINE BY THE GLASS

CESANESE DEL PIGLIO RED	€ 7
WHITE FRASCATI SUPERIOR	€ 7
ROSE ALIE “Flagship”	€ 7
PROSECCO Millesimato Brut	€ 7

TOVAGLIATO A PERSONA - **PLACE SETTING** FOR ONE PERSON € 2

RED WINES

LAZIO	CESANESE DEL PIGLIO *(Petrucca e Vela) 13,5% vol. DOCG*	€ 26
VENETO	CABERNET SAUVIGNON *(De Pra) 12% vol. IGT*	€ 25
	VALPOLICELLA SUPERIORE *(Latium Morini) 15% vol. DOC*	€ 40
	AMARONE della VALPOLICELLA *Campo Leon (Latium Morini) 16% vol. DOCG*	€ 80
ALTO ADIGE	PINOT NERO RISERVA "St. Daniel" *(Colterenzio) 14,5% vol. DOC*	€ 36
PIEMONTE	DOLCETTO D'ALBA "Costa Fiore" *(Claudio Alario) 14,5% vol. DOCG*	€ 32
	BAROLO *(Rocche dell'Annunziata) 14,5% vol. DOC*	€ 80
TOSCANA	CHIANTI "Sasso Bisciaio" *(Tenuta la Pineta) 14% vol. DOCG*	€ 28
	CHIANTI "Classico" *(Frescobaldi) RIALZI Gran Selezione 14.5% vol. DOCG*	€ 65
	BRUNELLO DI MONTALCINO *(Elia Palazzesi) 14,5% vol. DOC*	€ 90
	TIGNANELLO *(Antinori) 14,5% vol. IGT*	€ 180
CAMPANIA	AGLIANICO *(Di Meo) 13,5% vol. IGT*	€ 32
PUGLIA	NEGROAMARO *(Carvinea) 14% vol. IGT*	€ 35
	PRIMITIVO "Torcicoda" *(Tomaresca - Antinori) 14% vol. IGT*	€ 37
SARDEGNA	CANNONAU *(Audarya)13,5%vol. DOC*	€ 26

Ask your waiter for the vintages of the wines

VINI BIANCHI

LAZIO	FRASCATI SUPERIORE *(Eremo Tuscolano) 13% vol. DOCG*	€ 26
VENETO	PINOT GRIGIO *(De Pra) 13% vol. IGT*	€ 25
ALTO ADIGE	GEWÜRZTRAMINER "Perelise" *(Colterenzio) 14,5% vol. DOC*	€ 38
	CHARDONNAY "Altkirch" *(Colterenzio) 13,5% vol. DOC*	€ 32
CAMPANIA	FALANGHINA *(Di Meo) 13% vol. IGT*	€ 28
	GRECO DI TUFO *(Di Meo) 12,5% vol. DOCG*	€ 34
SARDEGNA	VERMENTINO *(Audarya)13.5vol.DOC*	€ 26

ROSE WINES

TOSCANA	ALIE "Ammiraglia" *(Frescobaldi) 12% vol. IGT*	€ 32

WINE BUBBLES

VENETO	PROSECCO 007 Millesimato Brut *(De Pra) 11,5% vol. DOCG*	€ 28
LOMBARDIA	FRANCIACORTA Extra Brut *(Ricci Curbastro) 12,5% vol. DOCG*	€ 38

Ask your waiter for the vintages of the wines

Osteria da Fortunata, Roma dal 1921
Milano, Bologna, Miami

Come visit us:

Roma, Via del Pellegrino, 11
Roma, Piazza della Cancelleria, 87
Roma, Corso del Rinascimento, 17
Roma, Via dei Baullari, 112
Milano, Via dei Fiori Chiari, 13
Milano, Via della Moscova, 52
Bologna, Via Altabella, 19c
607 Lincoln Rd Miami Beach, FL USA