

pace ristorante



PIAZZA ROMA

Trattoria Romana dal 1862

• Milano •



### **Our Partners:**

**Peroni Beer:** Vigevano 1846, Francesco Peroni inaugurates a small brewery made open and available to the public, in which he starts producing a beer labeled Peroni. He manages to gain permission to postpone the closing hour of his business by half an hour, compared to that of his competitors, and thus ensures the success of his brewery.

**De Cecco:** “since 1886 we have taken on an important task: to create at an artistic level a distinctive pasta, therefore moving forward a tradition without making compromises.”

**Masè:** Created in 1870 out of the inexhaustible passion of two brothers from the Trentino area, the two then move to Trieste and start production of the first artisanal salami. One of the most diffused traditions and myths tells that women of the provincial area of Boemia were the ones to serve trays of hotdogs, sausage, and roasted and smoked ham to the Trieste tables. This tradition was then reinterpreted by the talented Triestine brothers.

**Venditti, “la porchetta” the roasted pig:** May first, 1980, in Luco dei Marsi, Antonio and Patrizia start to make moves towards becoming travelling food vendors. Armed with a white Bedford, a wooden table, and a large umbrella, in 30 minutes the two manage to sell an entire roasted pig in the town square. The two become a success, going on to win first place at the national “prochetta”(roasted pig) championship in 2010 and getting elected by a jury of experts the best “porchetti” makers of Italy!



[www.vendittiporchetta.it](http://www.vendittiporchetta.it)

### ***For consumer protection***

Legislative decree n.109 of January 27th, 1992 “National disposition in relation to labeling of food and ingredient in accordance with chapter IV of the regulation (UE) n.1169/2011”  
The present regulation creates standards that guarantee an elevated protection of consumers when dealing with information on food and ingredients, while also taking in consideration variations in consumer needs.

The present regulation defines in a general way the standards, the requirements and responsibilities that regulate the information on ingredients, and in particular, the labeling of food.

It standardizes the tools aiding in guaranteeing the consumer’s right to information and procedures. It also permits the necessary flexibility in case of evolution and new requisites for information.

The present regulation applies to workers in the food sector in all the phases of the food production process when such work deals with obtaining information on food and ingredients for consumers. This applies to all food going to the final consumer, including those obtained from collectives and those destined for the collective.

In order to protect your health, the consumer is asked to warn in case of food intolerances or allergies of any kind.

Our objective is to help suggest plates more suitable in order to avoid misunderstandings when it comes to food intolerances and allergies.

*Ristorante Pace e Piazza Roma, Milano*

Carciofi alla Pace <sup>^</sup> - <i>Artichokes with garlic, oil and black olives</i>	€	7,00
Carpaccio di bresaola rucola e grana <i>Thin slices of salt-cured beef bresaola with rocket and grana cheese shavings</i>	€	11,00
Fesa di tacchino Masè - <i>Turkey breast Masè</i>	€	11,00
Mozzarella di bufala campana - <i>Buffalo mozzarella (160gr)</i>	€	9,00
Prosciutto crudo Masè - <i>Raw ham Masè</i>	€	8,00
Prosciutto crudo Masè con Fichi o Melone <sup>^</sup> <i>Raw ham Masè served with figs and melon</i>	€	12,00
Prosciutto crudo Masè con bufala <i>Raw ham Masè with buffalo mozzarella</i>	€	12,00
Prosciutto Toscano - <i>Raw ham from Tuscany (PDO)</i>	€	10,00
Prosciutto cotto riserva Nera Masè <i>Masè black reserve cooked ham</i>	€	12,00
Roast beef di Black Angus Masè - <i>Roast beef di Black Angus Masè</i>	€	16,00
Prosciutto Jamon Serrano - <i>Jamon Serrano ham</i>	€	16,00
Prosciutto crudo Jamon Recebo - <i>Jamon Recebo ham</i>	€	18,00
Verdure Fresche dell'orto in pinzimonio <sup>^</sup> <i>Fresh vegetables in pinzimonio</i>	€	8,00
Cozze e Vongole al gratin - <i>Mussels and clams au gratin</i>	€	14,00
Piovra olio e limone o patate, limone e prezzemolo <i>Octopus served in oil and lemon or potatoes, lemon and parsley</i>	€	14,00
Zuppa di cozze con crostini olio e limone o pomodoro <i>Mussels soup oil and lemon or tomatoes with toasted</i>	€	12,00

Service per person € 2,50

<sup>^</sup>seasonal product

\* at certain times of the season, the products can be frozen

Starters



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<b>Bruschetta con porchetta Venditti</b> <i>Bruschetta with Venditti's pork (4 pieces)</i>	€	5,00
<b>Bruschette 4 pezzi</b> <i>Bruschetta 4 pieces (garlic, oil and salt - tomato - olive paste - artichoke paste)</i>	€	3,50
<b>Carciofo alla Giudia<sup>^</sup></b> - <i>Jewish-style (deep fried artichokes)</i>	€	6,00
<b>Carciofi in insalata<sup>^</sup></b> - <i>Artichokes in salads</i>	€	12,00
<b>Carciofi in insalata con scaglie di grana<sup>^</sup></b> <i>Artichokes in salads with parmesan flakes</i>	€	14,00
<b>Carpaccio di Filetto Reale Venditti</b> - <i>Real fillet carpaccio Venditti</i>	€	16,00
<b>Coppiette di suino eccellenza Venditti</b> - <i>Pig stick Venditti</i>	€	9,00
<b>Fiore di Zucca fatto in casa</b> - <i>Homemade zucchini flower</i>	€	4,00
<b>Gran fritto de Roma</b> - <i>Typical Roman fry</i> (Fried rice ball, homemade zucchini flower, fried potato croquettes, Fried green olives filled with meat, fried aubergine meatballs)	€	11,00
<b>Il gran tagliere gourmet</b> - <i>Large platter gourmet</i> (raw ham Masè, pig stick Venditti, pork loin, mortadella with pistachios and lamb ham Masè)	€	16,00
<b>Prosciutto di Agnello Masè</b> - <i>Lamb ham Masè</i>	€	14,00
<b>Salvia pastellata<sup>*</sup></b> - <i>Battered sage leaves</i>	€	5,00
<b>Selezione di Pecorino Romano</b> - <i>Selection of pecorino cheese</i>	€	8,00
<b>Supplì fatto in casa</b> - <i>Homemade Suppli</i> (fried rice ball with mozzarella cheese and ragù meat sauce)	€	3,50

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Starters

## HOME MADE PASTA

Gnocchi di patate - <i>Potatoes gnocchi (Soft dough potato dumplings)</i> (gorgonzola cheese and chives, tomato souce, basil and cream, ragù, carbonara)	€	12,00
Pappardelle - <i>Pappardelle pasta</i> (mushrooms, tomato souce cream and parssley, ragù)	€	12,00
Ravioli di carne - <i>Ravioli pasta (Small square cases of pasta filled with meat)</i> (tomato souce, ragù meat sauce and cream, butter and sage)	€	12,00

## RISOTTO CARNAROLI

Fungi porcini, milanese - <i>Porcini mushrooms, milanese style</i>	€	11,00
Milanese con ossobuco - <i>Milanese-style risotto with saffron and veal shank</i>	€	18,00
Parmigiana - <i>Parmigiana style, with saffron and butter</i>	€	10,00
Tartufo <sup>^</sup>	€	25,00
Penne alla Chiarugi <i>Penne pasta cooked in a roast sauce, served with ham, sage, and rosemary</i>	€	11,00
Spaghetti alla lupara <i>Spaghetti pasta with cured meats, worcester sauce, a roast fat sauce, and tomato</i>	€	12,00
Tagliolini burro e tartufo <sup>^</sup> <i>Tagliolini pasta with butter and truffles</i>	€	25,00
Linguine con astice al pomodoro - <i>Linguine pasta with lobster</i> (minimum two people)	€	38,00
Risotto Carnaroli al nero di seppia - <i>Squid ink risotto</i>	€	14,00
Spaghetti alle vongole veraci - <i>Spaghetti pasta with clams</i>	€	14,00
Spaghetti cozze e vongole - <i>Spaghetti pasta with mussels and clams</i>	€	16,00
Spaghetti allo scoglio - <i>Spaghetti pasta with seafood</i>	€	18,00

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# First Courses



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<b>Bucatini o mezze maniche all'amatriciana</b> <i>Bucatini pasta with cheek lard, tomato souce and pecorino cheese</i>	€ 11,00
<b>Mezze maniche al sugo di coda alla vaccinara</b> <i>Mezze maniche pasta with tomato souce, cow's tail and parsley</i>	€ 11,00
<b>Mezze maniche alla gricia</b> <i>Mezze maniche pasta with bacon, cheek lard, pecorino cheese and pepper</i>	€ 10,50
<b>Mezze maniche o tonnarelli Piazza Roma Milano</b> <i>(anchovies, black olives, fresh tomatoes, basil and capers)</i>	€ 11,00
<b>Penne all'arrabbiata</b> <i>(tomato souce, chilli, garlic and parsley)</i>	€ 10,00
<b>Spaghetti aglio, olio e peperoncino</b> <i>Spaghetti pasta with garlic, oil and pepper</i>	€ 10,00
<b>Spaghetti o tonnarelli alla carbonara</b> <i>Spaghetti or tonnarelli with bacon, cheek lard, egg, parmesan cheese, pecorino cheese and pepper</i>	€ 11,00
<b>Tonnarelli Cacio e Pepe</b> <i>Tonnarelli pasta with pecorino, parmesan cheese and pepper</i>	€ 11,00
<b>Tonnarelli e fagioli - Tonnarelli pasta with beans</b> <i>(beans soap)</i>	€ 10,00

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First Courses



Bistecca alla fiorentina - <i>Florentine steak</i> (minimum two people)	€ 49,00
Braciola di maiale alla griglia - <i>Grilled pork chop</i>	€ 13,00
Costata di manzo alla griglia - <i>Grilled beef rib</i>	€ 16,00
Cotoletta di vitello alla milanese - <i>Veal cutlet milanese</i>	€ 18,00
Filetto al pepe verde - <i>Beef fillet in green pepper sauce</i>	€ 20,00
Gulash con polenta - <i>Goulash meat stew with polenta</i>	€ 14,00
Ossobuco con polenta - <i>Braised veal with polenta</i>	€ 18,00
Scaloppina alla pizzaiola <i>Meat Cooked with tomatoes, olive oil, garlic, and white wine</i>	€ 14,00
Scaloppina di vitello con pomodorini e funghi <i>Veal with tomatoes and mushrooms</i>	€ 18,00

## TAGLIATA DI CARNE SCELTA - BEEF RIB

Funghi <sup>^</sup> , carciofi <sup>^</sup> - <i>Mushrooms, artichokes</i>	€ 18,00
Pepe verde e rosmarino, rucola e trevisana <i>green pepper and rosemary, rucola and red chicory</i>	€ 16,00
Semplice - <i>Simple</i>	€ 14,00
Baccalà alla romana - <i>Cod cooked Roman-style</i>	€ 16,00
Branzino e orate fresche al forno con patate <i>Seabass and seabream served with potatoes</i>	€ 18,00
Gran fritto di pesce con julienne di verdure <i>Fried seafood and vegetables julienne</i>	€ 18,00
Grigliata di pesce con disponibilità del giorno <i>Mixed grilled fish platter</i>	€ 22,00
Orata alla livornese - <i>Sea bream cooked Livornese-style</i>	€ 18,00
Scamponi e gamberoni alla griglia - <i>Grilled scampi and prawns</i>	€ 22,00

PESCE - SEAFOOD

Service per person € 2,50

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# Second Courses





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Abbacchio al forno - <i>Lamb shoulder oven-baked</i>	€ 16,00
Coda alla Vaccinara - <i>Cow tail in tomato sauce</i>	€ 14,00
Polpette alla romana al sugo - <i>Roman style meatballs with souce</i>	€ 12,00
Porchetta Venditti Campione D'Italia	€ 14,00
Saltimbocca alla romana <i>Veal steak stuffed with sage, cooked ham, and flour</i>	€ 14,00
Spalla d'abbacchio alla cacciatora o alla mentuccia e pecorino <i>Lamb shoulder cooked with onions, herbs, tomatoes, and wine OR mint and pecorino cheese</i>	€ 16,00
Straccetti con rughetta pomodorini e scaglie di grana <i>Meat strips served with rocket, tomatoes, and parmesan shavings</i>	€ 16,00
Straccetti sfumati al vino - <i>Meat strips cooked in wine</i>	€ 14,00
Trippa alla romana - <i>Tripe with pecorino cheese and mint</i>	€ 12,00

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Second Courses



Caprese - <i>Sliced tomatoes and buffalo mozzarella salad</i>	€ 10,00
Caprese con prosciutto crudo <i>Sliced tomatoes and buffalo mozzarella, raw cured ham, basil</i>	€ 10,00
Insalata capricciosa <i>Mixed salad, cherry tomatoes, black olives, sweet corn, carrots, fennel, boiled egg, and würstel</i>	€ 10,00
Insalata di funghi <sup>^</sup> porcini e scaglie di grana <i>Porcini mushrooms and grana cheese shavings salad</i>	€ 14,00
Insalata mista verde - <i>Mixed leaves salad</i>	€ 5,00
Insalata Piazza Roma <i>Mixed leaves salad, grana cheese shavings, raw cured ham and raw mushrooms</i>	€ 10,00
Insalata primavera <i>Rocket, cherry tomatoes and mozzarella salad</i>	€ 9,00
Insalata rughetta e pomodorini <i>Rocket and cherry tomatoes salad</i>	€ 7,00

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Salads

Cavolo cappuccio - <i>Pointed head cabbage</i>	€	5,00
Cavolo nero <sup>^</sup> con patate - <i>Black cabbage with potatoes</i>	€	6,00
Cicoria ripassata - <i>Pan-cooked chicory</i>	€	5,00
Funghi <sup>^</sup> alla Pace - <i>Mushrooms alla "Pace"</i> (garlic, oil and basil)	€	15,00
Funghi <sup>^</sup> porcini fritti - <i>Fried porcini mushrooms</i>	€	15,00
Funghi <sup>^</sup> trifolati <i>Chopped mushrooms cooked in olive oil, parsley and garlic</i>	€	15,00
Misto di verdure alla griglia - <i>A mix of grilled vegetables</i>	€	9,00
Patate al forno - <i>Baked potatoes</i>	€	4,00
Patate fritte* - <i>Fried potatoes</i>	€	4,00
Puntarelle con alici <sup>^</sup> - <i>Puntarelle with anchovies</i>	€	6,00
Zucchine trifolate <i>Chopped zucchini cooked in olive oil, parsley and garlic</i>	€	6,00

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Sides



Ananas Fresco - <i>Fresh pineapple</i>	€	6,00
Macedonia di Frutta - <i>Fruit salad</i>	€	6,00
Panna cotta - <i>Panna cotta</i> (cold dessert)	€	6,00
Selezione di torte fatte in casa - <i>Specialty cakes</i>	€	6,00
Semifreddo della casa - <i>Semifreddo homemade</i>	€	6,00
Sorbetto al limone - <i>Lemon and vodka sorbet</i> (Vodka)	€	6,00
Sorbetto mela verde - <i>Green apple and Calvados sorbet</i> (Calvados)	€	6,00
Tiramisù - <i>Tiramisù cake</i>	€	6,00
Vin Santo con cantucci - <i>Vin Santo with cantucci biscuits</i>	€	6,00

Service per person € 2,50

Dessert



Acqua minerale piccola in vetro <i>Small bottled water in glass (still or sparkling)</i>	€	2,00
Acqua minerale grande in vetro <i>Large bottled water in glass (still or sparkling)</i>	€	3,00
Coca cola, Fanta, Sprite	€	3,50
Caffè - <i>Coffee</i>	€	1,50
Cappuccino	€	2,00
Limoncello, Mirto, Amaro di Roma <i>Limoncello, Mirto, Amaro di Roma liqueur</i>	€	4,00
Amari - <i>Amari herbal liqueur</i> (selection of the house)	€	4,00
Grappe e distillati - <i>Grappa and distilled liqueurs</i>	€	4,00
Grappe e distillati speciali e barricate <i>Grappa and special distilled liqueurs</i>	€	6,00
Liquori pregiati - <i>Fine liqueurs</i>	€	8,00

Service per person € 2,50

Drinks

## Peroni Cruda

Unpasteurized lager produced at a low temperature with a golden color.  
Pleasantly bitter taste of hops.  
Alcohol content 4,7% vol. serving temperature "recommended between 4° and 6° degrees Celsius."

Spina		
0,20 lt.	€	3,50
0,40 lt.	€	5,50
1,00 lt.	€	10,50

## Peroni Great Red Reserve

"Amber light beer with warm notes of caramel and spices".  
Full-bodied taste, easy to drink and ideally paired with: pizza, cured meats, grilled meat, and cheeses.  
Alcohol content 5,2% vol. serving temperature recommended between 6° and 8° degrees Celsius.

Spina		
0,20 lt.	€	4,00
0,40 lt.	€	6,00
1,00 lt.	€	12,00
Bottiglia		
0,50 lt.	€	6,00

## Peroni Double Malt

Golden double malt light beer fermented slowly.  
Well-structured rich taste, a spicy aroma with dominant notes of malt.  
Alcohol content 6,6% vol. serving temperature recommended between 6° and 8° degrees Celsius.

Bottiglia		
0,50 lt.	€	6,00

Service per person € 2,50

Beers

## St. Stefanus

Light amber, with a rich creamy foam.  
Rich also in aromas that remain strong even at warmer temperatures.  
Beautifully reminiscent of honey, beeswax and yellow flowers.  
Alcohol content 7% vol. serving temperature recommended between 8° and 9° degrees Celsius.

Bottiglia

0,75 lt. € 15,00

## Nastro Azzurro

Premium light lager fermented slowly with a bright yellow straw color. Dry taste and a delicate aroma of hops.  
Alcohol content 5,1% vol. serving temperature recommended between 4° and 6° degrees Celsius.

Bottiglia

0,33 lt. € 5,00

## Pilsner Urquell

Bright golden colour with an abundant dense foam.  
Rich malt aroma, accompanied by flowery notes, but above all the herbaceous aroma of Saaz hops.

Bottiglia

0,33 lt. € 5,00

Service per person € 2,50

Beers