

• DAL 1914 •
ALFREDO
— ALLA SCROFA —
ROMA



ALFREDO'S SIGNATURE COCKTAILS (FROM 6:30 P.M.)

Fellini drinks bitter

16€

Gin, Campari infused chocolate, Sweet vermouth, Vermouth extra dry

Pink Bardot

16€

Lillet blanc, Chambord liqueur, Lemon juice, Pink grapefruit soda

Jimi goes to Mexico

16€

Tequila infused hibiscus, Agave syrup, Lemon juice, Salt solution

Audrey in a cup

16€

Dark rum, Popcorn syrup, Lemon juice, Angostura bitters, Ginger beer

Walt cherry

16€

Bourbon whisky, Cherry liqueur, Lemon juice, Simple syrup, Miraculous foam

ALFREDO'S SPECIAL COCKTAIL (FROM 6:30 P.M.)

Alfredo's Golden Autumn

18€

Gin Alfredo, Ginger and chamomile liqueur, Agave syrup, Fresh lemon juice, Moscato d'Asti, Golden powder

ALFREDO'S DELUXE COCKTAILS (FROM 6:30 P.M.)

House of Margarita

24€

Tequila Casamigos reposado, Cointreau liqueur, Lime juice, Himalayan pink salt

Metropolitan rosè

24€

Beluga vodka infused lemon zest, Cranberry syrup, Cointreau liquor, lemon

Old Japanese

24€

Whisky Nikka from the barrel, Angostura bitter, Simple syrup

Royal Star Martini

24€

Vodka Beluga Noble infused Madagascar vanilla, Passion fruit puree, Lemon juice, Champagne



CLASSIC COCKTAILS

<i>Aperol Spritz</i> Aperol, Prosecco, Soda	15€
<i>Hugo</i> Saint Germain, Prosecco, Soda	15€
<i>Gin Tonic</i> Gin, Tonic water	15€
<i>Negroni</i> Gin, Campari, Sweet Vermouth	15€
<i>Manhattan</i> Rye Whiskey, Sweet Vermouth, Angostura Bitter	15€
<i>Old Fashioned</i> Bourbon Whiskey, Angostura Bitter, simple syrup	15€
<i>Martini Cocktail</i> Gin o Vodka, Dry Vermouth	15€
<i>Espresso Martini</i> Vodka, Coffee liqueur, simple syrup, Espresso	15€
<i>Ask the waiter for your favorite</i>	

ZERO ALCOOL

<i>Spritz Zero Cocktail</i> Zero Sparkling Riesling, Aperitivo Alcool free, Tonic water	15€
<i>Hugo Zero Cocktail</i> Zero Sparkling Riesling, elderflower syrup, soda	15€
<i>Apple Ginger Zero Cocktail</i> Zero Sparkling Riesling, apple juice, ginger beer	15€
<i>Steinbock Zero Sparkling Riesling</i> Selection Dr Fischer dealcoholized wine	glass 12€ bottle 45€
<i>Steinbock Zero Riesling</i> Selection Dr Fischer dealcoholized wine	glass 12€ bottle 45€
<i>Pierre Zero Signature Red Grenache</i> Dealcoholized wine	glass 12€ bottle 45€

FRUIT JUICES

Fruit juice harvested when ripe and processed with artisanal care (Apricot, Raspberry, Pineapple, Orange, Blueberry, Pear)	8€
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ALFREDO TASTING MENU

Deep fried meatball

Beef and green sauce

Artichoke "alla Giudia"

The king of Roman cuisine, double-fried

FETTUCCINE ALFREDO

The Fettuccine Alfredo, Parmigiano Reggiano 24 month,
Alps mountain artisanal double cream butter from Caseificio Cavola

Cappellacci

Cacio and pepe homemade stuffed Cappellacci with gravy and truffle

Grilled Lamb

Grilled Lamb Chops with Mint Oil and Sautéed Chicory

Ricotta and Sour Cherry Tart

Shortcrust pastry, ricotta cheese, and sour cherry jam

80€ per person

Drinks and service not included

Wine Pairing with 5 glasses, including a dessert pairing

60€

BASKET OF BREAD 4€



GLUTEN FREE

BASKET OF ROMAN PIZZA 4€



VEGETARIAN

SERVICE CHARGE +10%



VEGAN

Depending on the season and availability of seafood products, some of them could be frozen at source.
Our fresh fish undergoes to a blast freezing treatment according to EC regulation 853/2004.
In case of food allergies and intolerances please consult the allergen menu.

ALFREDO'S PLANT-BASED TASTING MENU

Raw Artichoke Salad

Artichokes with mixed field greens, wild mint and crispy Jerusalem artichoke

Arrabbiata Spaghetti

With spicy tomato, garlic and parsley

Roasted Aubergine

Glazed aubergine with balsamic, garlic and tomato and thyme ice cream

Apple Cake

Apple cake with pine nut ice cream on shortcrust and blueberry sauce

60€ per person

Drinks and service not included

KIDS' MENU

Plain pasta or pasta with tomato sauce / Tomato meatballs / Scoop of ice cream

30€ per person

Drinks and service not included

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ITALIAN ANTIPASTI

<i>Italian Antipasti (for 2 people)</i> 🍷 🌿	40€
A journey through the best Italian gastronomic specialties: Mountain Ham, Capocollo, Monte San Biagio Salami, Porchetta Romana, Bergamino goat cheese, Sardinian Pecorino, Salva Cremasco and sweet and sour vegetable pickles	
<i>Alfredo Cheese Tasting Board</i> 🍷 🌿	25€
A tasting of 6 Italian cheeses from Lazio, the North and the South, made from cow's, goat's and sheep's milk: Lazio buffalo ricotta, Bergamino goat's cheese, Sardinian Pecorino, Malga Alto Adige, Salva Cremasco and buffalo blue cheese. Served with a seasonal fruit compote.	
<i>Tuna Carpaccio</i> 🍷	25€
Marinated yellowfin Tuna with mixed herbs, fresh tomato gel and yogurt	
<i>Tartare</i> 🍷	20€
Handmade minced Beef with seasoning: gherkins, old style grain mustard, shallot, caper's berry, chives and organic raw egg yolk	
<i>Beef Carpaccio</i> 🍷	24€
Thinly sliced marinated raw beef with rocket, 24-month aged Parmigiano Reggiano and citronette	
<i>Smoked Salmon</i>	25€
Smokin' Brothers selection of Scottish smoked salmon, classic and glazed with whiskey and soy Butter, seeded bread and baby salad Extra Caviar 65€	
<i>Roman Porchetta</i>	20€
Iconic dish of Rome and Lazio: thin sliced cold oven roasted Pork with herbs, crunchy and gourmand, served with Roman white pizza bread	
<i>Culatello di Zibello</i> 🍷	25€
The finest ham from the heart of the pork leg produced by "Squisito" cured meat specialist, served with melon, 24-month Parmigiano Reggiano and toasted pine nuts	
<i>Buffalo Mozzarella from Lazio</i> 🍷 🌿	16€
Daily fresh handmade buffalo mozzarella	
<i>Burrata</i> 🍷 🌿	16€
The best vaccino milk makes this jewel, with Puglia's semi-dried and fresh tomatoes	
<i>Caprese</i> 🍷 🌿	18€
Buffalo mozzarella with fresh tomato	

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STARTERS FROM THE KITCHEN

<i>Deep fried Anchovies</i>	18€
Buttered deep fried anchovies with lemon and mint sauce	
<i>“Purgatory” eggs</i> 🌱	17€
Organic eggs (two) served in its pan with tomato sauce, parmigiano 24 months and toasted bread	
<i>“Vitello Tonnato”</i> 🌱	18€
Italian classic antipasto of cold roasted veal with Tuna sauce and capers berries	
<i>Deep fried Meatballs</i>	15€
Beef meatballs served with green sauce	
<i>Pecorino Flan</i> 🌱	18€
Pumpkin cream flan with oven-baked carasau bread, amaretti, honey and pecorino	
<i>Aubergine Parmigiana</i> 🌱 🌱	16€
Aubergine timbal with tomato, 24-month Parmigiano Reggiano, mozzarella and basil	
<i>Raw Artichoke Salad</i> 🌱 🌱	18€
Artichokes with mixed field greens, pecorino, wild mint and crispy Jerusalem artichoke	
<i>Artichoke “alla Romana”</i> 🌱 🌱	12€
Braised artichoke with parsley, wild mint and garlic	
<i>Artichoke “alla Giudia”</i> 🌱	12€
The king of Roman cuisine, double-fried	
<i>Puntarelle</i> 🌱	10€
Curled puntarelle (chicory shoots) with anchovies, vinegar and garlic	

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PASTA COURSES

FETTUCCINE ALFREDO 🌱

26€

Fettuccine Alfredo, with 24 months aged Parmigiano Reggiano and artisanal butter Caseificio Cavola

Extra Black Truffle

+25€

Extra Caviar 10g

+40€

Extra White Truffle (market price)

CLASSIC ROMAN PASTA

Cacio and Pepe Tonnarelli, homemade fresh spaghetti 🌱

17€

Mezzemaniche "Amatriciana" with bacon and tomato sauce

18€

Carbonara, with egg yolk, bacon, pepper and pecorino cheese

18€

Arrabbiata Spaghetti with spicy tomato, garlic and parsley 🌱

17€

Spaghetti with Clams

24€

Spaghetti sautéed with clams, parsley, garlic and chili

Pasta and potatoes Soup 🌱

17€

Mixed pasta, potatoes, smoked buffalo mozzarella and basil

Beef Ragù Lasagna

22€

Hand-pulled egg pasta with traditional meat ragù

Three tomatoes and burrata spaghetti 🌱

19€

Spaghetti with tomato sauce, fresh tomato and roasted tomato, burrata cheese and basil

Porcini Mushroom Risotto 🌱 🌱

28€

Risotto with porcini mushrooms, butter, 24-month Parmigiano Reggiano and parsley

Ricotta and Spinach Ravioli 🌱

21€

Ravioli filled with ricotta and spinach, with tomato and basil

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MAIN COURSES

<i>Calamari and Prawns</i>	25€
Deep fried calamari and prawns with lemon zest	
<i>Seabass “Mugnaia”</i>	28€
Seabass fillet with buttery sauce, carrots and spring onions	
<i>Grilled Lamb</i> 🌿	28€
Grilled Lamb Chops with Mint Oil and Sautéed Chicory	
<i>Chicken “Cacciatora”</i> 🌿	20€
Roasted free range chicken with olives, garlic rosemary, with roasted potatoes	
<i>Meatballs</i>	18€
Traditional beef and pork meatballs, with tomato sauce, basil and 24-month Parmigiano Reggiano	
<i>Saltimbocca alla Romana</i>	20€
Boned veal cutlet with butter, sage, ham and roasted potatoes	
<i>Roasted Aubergine</i> 🌿	18€
Glazed aubergine with balsamic, garlic and tomato and thyme ice cream	
<i>Steak</i> 🌿	30€
Entrecôte Selezione Alfredo with roasted pumpkin and rosemary	

<i>Filetto 1955</i>	40€
Historical Recipe from 1955 Alfredo Alla Scrofa’s menu. Vacca Vecia Beef Fillet with Liver Pate, Barolo wine sauce and dried fruit bread (Cooking preferences: medium or rare)	

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VEGETABLES AND SALADS

<i>Sautéed vegetables</i> 🌾 🌿	15€
The best vegetables of the daily market, sautéed with herbs	
<i>Sautéed Chicory</i> 🌾 🌿	9€
Sautéed chicory with evo oil, garlic and chili	
<i>“Agro” Chicory</i> 🌾 🌿	9€
Steamed chicory with evo oil and lemon	
<i>Potatoes</i> 🌾 🌿	9€
Roasted potatoes with rosemary	
<i>Roasted Pumpkin</i> 🌾 🌿	10€
Oven-roasted pumpkin with rosemary	
<i>Artichoke “alla Romana”</i> 🌿	12€
Braised artichoke with parsley, wild mint and garlic	
<i>Artichoke “alla Giudia”</i> 🌿	12€
The king of Roman cuisine, double-fried	
<i>Puntarelle</i> 🌾	10€
Curled puntarelle (chicory shoots) with anchovies, vinegar and garlic	
<i>Mixed Field Salad</i> 🌾 🌿	12€
Green field salad, baby lettuce, endive, rocket salad and herbs	
<i>Mixed Field Salad and Tomatoes</i> 🌾 🌿	14€
Green field salad, baby lettuce, endive, rocket salad, mint, tomatoes and spring onion	

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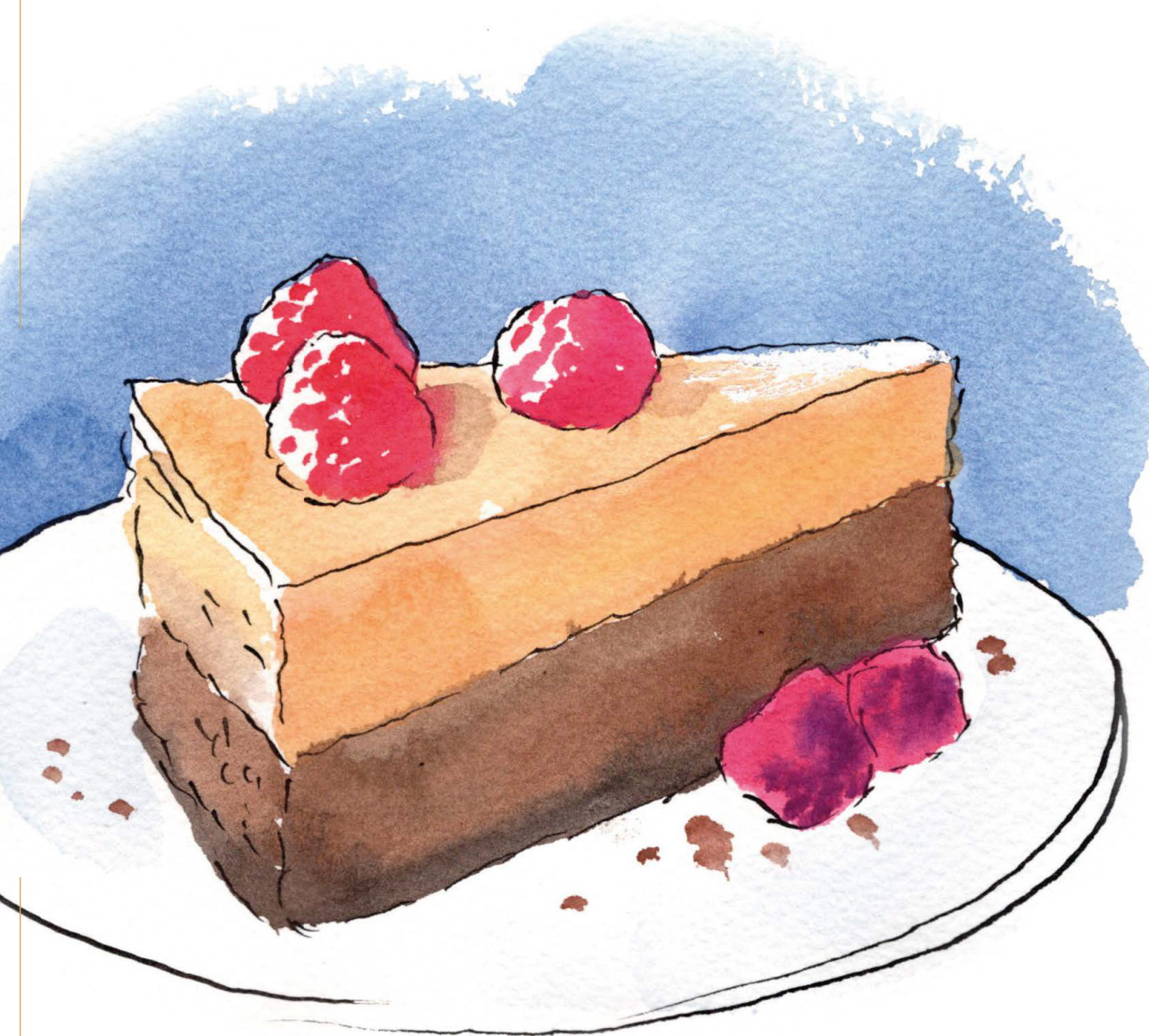
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DESSERT

<i>Tiramisù</i> 🌱	12€
Whipped custard with mascarpone, savoiardi biscuits, coffee and cocoa powder	
Suggested wine pairing: Passito di Sicilia Hira Colosi 10€ 🍷	
<i>Apple Cake</i> 🌱 🍃	12€
Plant-based apple cake with pine nut ice cream on shortcrust and blueberry sauce	
Suggested wine pairing: Vino Santo Trentino Nobles Doc 10€ 🍷	
<i>Pumpkin and Chestnut Tart</i> 🌱	12€
Tart with roasted chestnut frangipane and pumpkin mousse	
Suggested wine pairing: Muffato della Sala Antinori 18€ 🍷	
<i>Maritozzo romano</i> 🌱	12€
Roman traditional brioche with whipped cream	
Suggested wine pairing: Picolit DOCG Selezione Alfredo 18€ 🍷	
<i>Ricotta and Sour Cherry Tart</i> 🌱	12€
Shortcrust pastry, ricotta cheese, and sour cherry jam	
Suggested wine pairing: Vi di Visciole Vignamato 10€ 🍷	
<i>Cocoa Choux</i> 🌱	12€
Craquelin choux with dark chocolate cream and orange sauce	
Suggested wine pairing: Recioto della Valpolicella Brigaldara 11€ 🍷	
<i>Biscuits</i> 🌱	10€
Assorted homemade biscuits	
Suggested wine pairing: Vin Santo del Chianti Rufina Doc I Veroni 12€ 🍷	

<i>Coppa Alfredo 1960</i> 🌱	12€
Historical recipe from 1960 Alfredo Alla Scrofa's Menu with cream, chocolate, pistachio, chocolate glaze and langue de chat biscuit	
Suggested wine pairing: Porto Tawny 10y Burmester 10€ 🍷	

FRUIT AND ICECREAM

<i>Pineapple</i>	9€	<i>Mixed fruit</i>	12€
<i>Mixed berries</i>	10€	<i>Extra ice cream added to fruits</i>	3€
<i>Homemade Ice cream</i>	10€		
Chocolate, creme patissiere, lemon, pistachio, wild berries			

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BEVERAGE

<i>Microfiltered sparkling or still water</i>	2€
<i>Filette Mineral Water, Still or Sparkling</i>	5€
<i>Craft beer</i>	8€
<i>Italian beer</i>	6€
<i>Coca-Cola, Coca-Cola Zero, Fanta, Sprite</i>	7€
<i>Tea and Infusions (1 cup)</i>	6€

FRUIT JUICES

Fruit juice harvested when ripe and processed with artisanal care (Apricot, Raspberry, Pineapple, Orange, Blueberry)	8€
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COFFEE

<i>Coffee</i>	3€
<i>“Macchiato” coffee</i>	3€
<i>Double coffee</i>	5€
<i>Barley coffee</i>	4€
<i>Decaffeinated coffee</i>	4€
<i>American coffee</i>	4€

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 VEGETARIAN

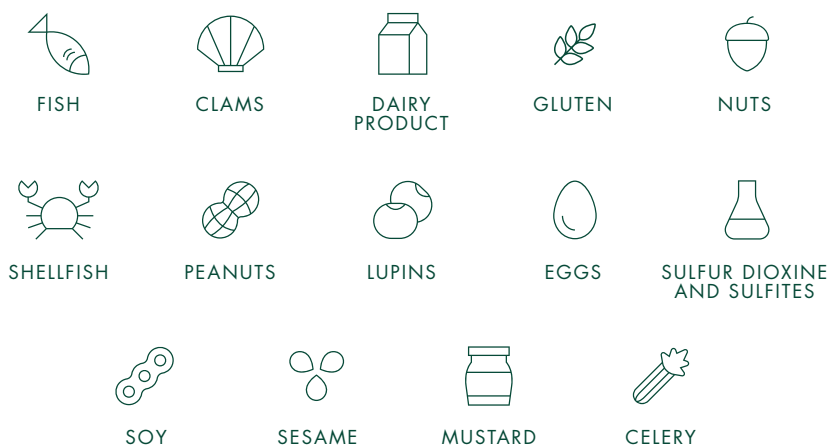
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ALL THE INFORMATION REGARDING THE PRESENCE OF SUBSTANCES OR PRODUCTS THAT CAUSE ALLERGIES OR INTOLERANCE ARE AVAILABLE INSIDE AN APPROPRIATE DOCUMENT, THAT OUR STAFF ON DUTY WILL BE PLEASED TO SHOW YOU AT YOUR REQUEST

Below is the list of allergens according to reg. EC 1169/2011



ALFREDOALLASCROFA.COM