



Starters and Flavours

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| . Starter of the Circo , for two people
(<i>Four dishes of the day</i>) | € 20 | . Smoked Chianina Round steak,
rocket, flakes of Parmigiano Reggiano cheese | € 14 |
| . “Shot “ of the day | € 5 | . Parma Ham, Buffalo mozzarella d.o.p.
and warm focaccia bread | € 15 |
| . Bread , extra virgin olive oil
and Lardo di Colonnata (<i>seasoned lard</i>) | € 4 | . Prosciutto di Bassiano seasoned 24 months
handcut with hot focaccia bread | € 16 |
| . La parmigiana di melanzane
(<i>slices of aubergines , tomato , basil ,
Mozzarella and Grana cheese</i>) | € 9 | . Board of cold cuts, cheeses and
different kinds of marmalades
(<i>sampling of d.o.p. products</i>) | € 16 |
| . Buffalo mozzarella d.o.p. | € 8 | . Focaccia (flat bread) with beef brisket
that has been aged in the Circo’s grottoes | € 14 |
| . Burrata di Adria d.o.p.
with home-made marinated anchovies
(<i>Burrata is a fresh Italian cheese made from
mozzarella and cream</i>) | € 10 | . Focaccia (flat bread) with oil and rosemary | € 5 |

Deep - fried Corner

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| . Croquette cacio e pepe
(<i>80 gr. of potatoes with roman pecorino cheese,
grana cheese and black pepper</i>) | €2,5 | . Tempura of fresh vegetables
(<i>seasonal vegetables in batter with no yeast</i>) | € 6 |
| . Suppli...original sin
(<i>Carnaroli rice balls with classic ragù and mozzarella</i>) | €2,5 | . Crispy shreds of chicken
(<i>fresh chicken breast, seasoned and dipped in
egg whites and breaded</i>) | € 8 |
| . Salted codfish balls on
a cream of chickpeas with rosemary flavour | € 9 | . Artichoke in Jewish style on
pecorino cheese cream and crispy jowl bacon
(<i>following the Jewish culinary tradition in Rome,
the artichoke is deep fried</i>) | € 8 |
| . Deep fried breaded bread slices with,
buffalo mozzarella and sicilian anchovies anchovies | € 6 | | |

Salads

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| . Mixed salad with fresh herbs | € 6 | . “Of the farmer” with valerian salad,
pears, Pienza pecorino cheese and walnuts | € 12 |
| . Caesar with lettuce grilled chicken
Grana cheese, boiled eggs,
croutons and Caesar sauce | € 12 | . “Circo” salad, misticanza
mixture of bitter greens, buffalo mozzarella
ovoline, pachino tomatoes, carrots olives, corn | € 12 |
| . Hartichoke salad with roket
mint and parmigiano 24 months | € 12 | | |

First course - Pasta dishes

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| . First course of the Chef | € 14 | . Wide spaghetti garlic extra virgin olive oil
and chili pepper | € 11 |
| . Bucatino all’Amatriciana
(<i>jowl bacon, peeled tomatoes and roman pecorino cheese</i>) | € 11 | . Maccheroncino
(<i>home made egg pasta with white veal ragù,
mint and pecorino cheese that has matured
underground</i>) | € 12 |
| . Rigatoni Gricia
(<i>jowl bacon, roman pecorino cheese</i>) | € 11 | . Home-made Ravioli | € 14 |
| . Rigatoni alla Carbonara
(<i>crispy jowl bacon, black pepper, egg,
roman pecorino cheese and grana cheese</i>) | € 11 | . “Thick” fettuccine with goose sauce | € 12 |
| . “Drunk” Pici cacio e pepe
(<i>pici a kind of home made pasta kneaded
only with flour and water, mix of peppercorns,
roman pecorino cheese, “cacio”
cheese matured in marc.</i>) | € 11 | . Rigatoni with beef tail
“vaccinara style” sauce | € 12 |
| | | . Soup or broth of the day | € 10 |

La pasta fresca viene fatta in casa
La pasta secca del “Pastificio Mancini”



Second Course

- . Tuna stake in pistachio crust € 22
- . Second course the Chef's choice € 22
- . Meat balls in a pot
(Only minced beef, cooked in tomato sauce) € 12
- . Breaded fried meatballs with
roman broccolo purè € 16
- . Breaded veal cutlet
(veal cutlet egg and bread crumbs) € 16
- . Grilled chicken supreme € 18
(chicken breast and wing, coarse salt and rosemary)
- . Similar Kobe Beef Brisket € 22
served with bbq sauce
(smoked brisket cooked low temperature)
- . Roasted deboned Lamd from € 20
Lazio region with roast potatoes
- . Veggie burger € 14
(200gr of vegetables, mixed legumes and yogurt,
served with bread chips and salad)

SELECTION OF DANISH BEEF FROM THE "ANTICA MACELLERIA FEROCI"

- . Beef fillet cooked our way € 24
*cooked in a copper saucepan, glazed with
brown stock*
- . Sliced beef stake € 22
250gr grilled and serve as you prefer
- . Stake with fat € 22
250gr, a classic, grilled and served as you prefer
- . The Circo's "Sincere" hamburger € 18
*250gr of beef served with bread, chips, tomatoes,
truffle mayonnaise and bbq sauce*
- . Beef Tartare € 22

Side dishes

- . Pan of vegetables € 7
- . Grilled vegetables € 7
- . Roasted potatoes with garlic, oil,
rosemary and black pepper € 6
- . Paper cone of chips € 6
- . Wild chicory sauté, with garlic, € 7
- extra virgin olive oil and chili pepper
- . Fresh baby spinach sauté with € 7
butter and parmigiano cheese
- . Seasonal vegetables € 7

Cakes and Ice cream

- . Tiramisù € 7
- . Molten lava chocolate cake € 7
- . Cheesecake served with.... € 7
- . Tart... Chef's choice € 7
- . Jar of custard with home-made biscuits € 7
- . Dark chocolate mousse with cayenne pepper, € 8
mandarine oil and grissini
- . Cappuccino mousse with "cat tongue" biscuits € 8
- . Mixed fresh berries with cream icecream € 10
- . Ananas or seasonal fruit € 6
- . Circo's selection of desserts - for 2 people € 12
- . Homemade sorbetto € 6
- . Original Ice Cream Fruits € 10

Beverages

- Micro-filtered water (still, sparkling or mixed) 1 L € 2
- Coffee, Decaf, Barley coffee € 2
- Amaro, Limoncello, Sambuca € 5
- Bottled bear € 3

PANE (1Cestino) € 2,00

5% SERVICE