

WHAT WE ARE ALL ABOUT

As an homage to our sister restaurant in the heart of Campo de' Fiori, at the Salumeria we celebrate a historic Roman restaurant based on one idea: great ingredients from the deli make a great meal.

Roscioli is a Roman institution, both with locals and visitors from around the world, with close to 60 years of history. You'll find four unique locations within the Eternal City, all of which are renowned for their artisan Italian products and industry leading approach to hospitality.

It all began in 1972 with Antico Forno Roscioli, located in one of the oldest bakeries in the city dating to 1824. Famed not only for its bread, the Forno is the go-to place for Roman street food such as supplì and pizza al taglio.

Twenty years later, Salumeria Roscioli, the deli, opened and revolutionized the restaurant world when they added a kitchen. Endless research goes into sourcing only the finest ingredients. Today, it's known worldwide for the famous carbonara, nearly 300 artisan cheeses, 150 cured meats and over 3,000 wine labels in the cellar.

Rimessa Roscioli, born from wine tasting and pairing experiences, is also a full restaurant with a convivial spirit, a focus on wine and storytelling, and other experiences like cooking classes, EVOO tastings, and a world-class Wine Club featuring artisan Italian wines.

In 2022 we partnered with the team of Niche Niche here on the corner of 43 Macdougall St. to create not only a restaurant, but a community of lovers of everything quality. Uniquely Roman with a NY twist, we work together to create dishes, tastings and educational sessions that highlight our love for the best ingredients we can find.

GASTRONOMIA

The deli is the foundation of everything we do, and we stock it with only our favorite quality ingredients. Some things come out of jars, others wrapped in paper and we treat each one with the respect it deserves. Inspired by the case in Campo de' Fiori, we stock it not only with Italian products, but ingredients from all around the world and our new home America. With a menu based on great ingredients and a constant dialogue with the deli, the salami & cheese counter is the cornerstone of the great roman cuisine.



DESIGNED BY DANIELA PARESCHI

MENÙ ALLA CARTA
A LA CARTE MENU

Roscioli[®]
NEW YORK CITY

BURRATA

BURRATA E ZUCCHINE ALLA SCAPECE 24
Burrata with Crispy Zucchini Romanesco & Mint

BURRATA E PROSCIUTTO CRUDO DI PARMA 30 MESI 32
Burrata with 30 Month Aged Prosciutto Di Parma

BURRATA E POMODORI SEMI-DRY 24
Burrata with Semi-dried Tomatoes & Sage

BURRATA E ALICI DEL MAR CANTABRICO 30
Burrata with Cantabrian Anchovies

BURRATA E TARTUFO 35
Burrata with Tartuflanghe Black Truffle Pearls & Fresh Summer Truffle

BURRATA E CAVIALE 60
Burrata with 20 gr. Caviar

MARE

ACCIUGHE AFFUMICATE CON BURRO FRANCESE 20
Cantabrian Anchovies with Demi-sel Normandy Butter

CRUDO DI TONNO ROSSO, CIPOLLA E PEPERONCINO 30
Tuna Crudo, Onion Foam, & Calabrian Chili Pepper

SELEZIONE DI TONNO 34
Raw and Under Oil Tuna Selection

SELEZIONE DI MARE 38
Our Favorite Raw & Oiled Seafoods from The Deli Case

PANE

BREAD REFILL 8

PIZZA E MORTAZZA PP 14
Pizza Bianca with Mortadella

BISTOCCO SARDO CON PESTO, STRACCIATELLA E POMODORI 20
Sardinian bread with Pesto, Stracciatella & Semi-dry Tomatoes

ANTIPASTI

RADICCHIO, SENAPE, PINOLI E FIORE SARDO 20
Radicchio Salad with Pine Nuts, & Fiore Sardo

VITELLO TONNATO 28
Roasted Veal, Tuna Sauce, & Caper Leaves

TARTARE DI MANZO 32
NZ Grassfed Beef, bone marrow, egg yolk, fried peppers

SUPLÌ AL TELEFONO PP 12
Fried Rice Ball with Pomodoro and Mozzarella

PRIMI

ROMAN CLASSICS - OUR PASTA IS COOKED "AL DENTE"

CACIO E PEPE 25
Taglioni with Pecorino Romano DOP & Roscioli Pepper Blend

CARBONARA 28
Spaghettoni with Guanciale, Egg, Pecorino Romano DOP, & Roscioli Pepper Blend

AMATRICIANA 28
Mezze Maniche with Guanciale, DOP Tomato Sauce, Pecorino Romano DOP, & Roscioli Pepper Blend

GRICIA 28
Mezze Maniche with Guanciale, Pecorino Romano DOP, & Roscioli Pepper Blend

OUR CLASSICS

BURRO E PARMIGIANO 27
Maccheroni with Demi-sel Normandy Butter with 24-month Vacche Rossa Parmegiano Reggiano DOP

RISOTTO NDJUA, POMODORI E RICOTTA SALATA 35
Carnaroli Rice, La Salumina Nduja, Pacchetella Tomatoes

RICOTTA CAPPELLETTI CON BURRO E SALVIA 24
Stuffed Pasta with Ricotta, Butter, and Sage

SECONDI

POLPETTE AL SUGO CON POLENTA 25
Roman Meatballs with Polenta

PORCHETTA DI MAIALINO, CICORIA, AGLIO NERO 42
Porchetta, Dandelion Greens, Aglio di Voghiera D.O.P & Red Pesto

PESCE DEL GIORNO AL GUAZZETTO 32
Fish of the day in a Tomato, Caper, and Anchovy Sauce

GASTRONOMIA

from the deli

PROSCIUTTO DI PARMA 30 MESI E MELONE 24
30-Month Prosciutto di Parma & Zerbinati Melon

OLIVE MISTE SOTT'OLIO 10
Giant Green and "Leccine" Red Olives packed in oil

CARCIOFI ALLA CAFONA SOTT'OLIO 12
Agnoni Artichokes packed in oil

GIARDINIERA 8
Pickled Fennel, Peppers, Carrots, & Cauliflower

TONNO E CIPOLLE BORRETANE 10
Mediterranean Tuna with Balsamic Onion

PUNTERELLE E PAPACELLA 10
Chicory Shoots & Marinated Peppers

CAPONATA 10
Eggplant, Peppers, Pine Nut, Celery, & Chocolate

BROCCOLI, AGLIO, OLIO, PEPERONCINO 10
Broccoli with Garlic & Chili

SELEZIONI DI SALUMI ITALIANI 38
Daily Selection of Salumi

SELEZIONE DI SALUMI E FORMAGGI 45
Daily Selection of Cured Meats, Cheeses & Vegetables

FORMAGGI

CAPRA E PASCOLO 34
Selection of Fresh Goat Cheese

LE CROSTE DEL FORMAGGIO 34
Selection of Cheese with Different Rinds
(This is a little geeky, but we promise they are special ones)

LE STAGIONATURE DEL PARMIGIANO 32
Selection of Parmigiano Reggiano

IL GIRO DELLE ALPI CENTRALI 34
Selection of Cheeses from Switzerland

PERCORSO SULLE MONTAGNE 34
Selection of Semi-Firm & Hard Cheeses

CACIOCAVALLO IN TERRACOTTA - 1KG (MIN 4PP) 125
Caciocavallo Aged in Clay, Served with Honey, Jams & Balsamic