

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 Burrata with Crispy Zucchini Romanesco & Mint	25
BURRATA E PROSCIUTTO CRUDO DI PARMA 30 MESI Burrata with 30 Month Aged Prosciutto Di Parma	33
BURRATA E POMODORI SEMI-DRY Burrata with Semi-dried Tomatoes & Sage	25
BURRATA E ALICI DEL MAR CANTABRICO Burrata with Cantabrian Anchovies	32
BURRATA E CAVIALE Burrata with 20 gr. Caviar	60

MARE

CRUDO DI TONNO ROSSO, CIPOLLA E PEPERONCINO Tuna Crudo, Onion Foam, Calabrian Chili Pepper	30
SELEZIONE DI ALICI E BURRO Cantabrian, and Smoked Anchovies with Demi Sel, & Nori Butter	25
SELEZIONE DI TONNO Raw and Under Oil Tuna Selection	34
SELEZIONE DI MARE Our Favorite Raw & Oiled Seafoods from The Deli Case	38

PANE

BREAD REFILL	8
PIZZA E MORTAZZA Pizza Bianca with Mortadella	14
BISTOCCO SARDO CON PESTO, STRACCIATELLA E POMODORI Sardinian bread with Pesto, Stracciatella & Semi-dry Tomatoes	20

ANTIPASTI

RADICCHIO, SENAPE, PINOLI E FIORE SARDO Radicchio Salad with Pine Nuts, & Fiore Sardo	24
VITELLO TONNATO Roasted Veal, Tuna Sauce, & Caper Leaves	28
CARPACCIO DI MANZO NZ Grassfed Beef, Anchovy Citronette, Toasted Hazelnuts	33
SUPPLÌ AL TELEFONO Fried Rice Ball with Pomodoro and Mozzarella	13

PRIMI

ROMAN CLASSICS - OUR PASTA IS COOKED "AL DENTE"	26
CACIO E PEPE Tagliolini with Pecorino Romano DOP & Roscioli Pepper Blend	26
CARBONARA Spaghettoni with Guanciale, Egg, Pecorino Romano DOP, & Roscioli Pepper Blend	29
AMATRICIANA Mezze Maniche with Guanciale, DOP Tomato Sauce, Pecorino Romano DOP, & Roscioli Pepper Blend	29
GRICIA Mezze Maniche with Guanciale, Pecorino Romano DOP, & Roscioli Pepper Blend	29
OUR CLASSICS	29
BURRO E PARMIGIANO Maccheroni with Demi-sel Normandy Butter, 24-month Vacche Rossa Parmigiano Reggiano DOP	35
RISOTTO CON ZUCCA ASIATICA E FONDUTA DI CACIOCAVALLO Carnaroli Rice, Honeynut Squash, Caciocavallo	26
CAPPELLETTI DI RICOTTA CON BURRO E SALVIA Stuffed Pasta with Ricotta, Butter, and Sage	22
CORTE DEI FRATI'S PARMIGIANA DI MELE Green Apple, Pomodoro, Basil Pesto	27

SECONDI

POLPETTE AL SUGO CON POLENTA Roman Meatballs with Polenta	42
PORCHETTA DI MAIALINO, MELA COTOGNA, E TARDIVO Porchetta, Poached Quince, Celeriac Puree, and Tardivo	34
PESCE DEL GIORNO FAGIOLO ZOLFINO, E CAVOLO NERO Fish of the Day with Zolfino Beans and Black Kale	34

GASTRONOMIA

from the deli	
PROSCIUTTO DI PARMA 30 MESI E PIZZA BIANCA 30-Month Prosciutto di Parma & Fresh Bread	32
BRESAOLA, RUCULA E BALSAMICO La Salumina Bresaola, Arugula, & 12yr Balsamico Aged in Cherry Casks	28
CULATELLO DI ZIBELLO E GNOCCO FRITTO Culatello di Zibello & Fried Dough	42
CINCO JOTAS BELLOTA JAMÓN IBERICO 100% Acorn-fed, Black Foot Jamon Iberico	10
OLIVE MISTE SOTT'OLIO Giant Green and "Leccine" Red Olives packed in oil	12
CARCIOFI ALLA CAFONA SOTT'OLIO Agnoni Artichokes packed in oil	8
GIARDINIERA Pickled Fennel, Peppers, Carrots, & Cauliflower	10
PUNTERELLE E PAPACELLA Chicory Shoots & Marinated Peppers	10
CAPONATA Eggplant, Peppers, Pine Nut, Celery, & Chocolate	38
SELEZIONI DI SALUMI ITALIANI Daily Selection of Salumi	45
SELEZIONE DI SALUMI E FORMAGGI Daily Selection of Cured Meats, Cheeses & Vegetables	

FORMAGGI

CAPRA E PASCOLO Selection of Fresh Goat Cheese	34
LE CROSTE DEL FORMAGGIO Selection of Cheese with Different Rinds (This is a little geeky, but we promise they are special ones)	32
LE STAGIONATURE DEL PARMIGIANO Selection of Parmigiano Reggiano	34
IL GIRO DELLE ALPI CENTRALI Selection of Cheeses from Switzerland	34
PERCORSO SULLE MONTAGNE Selection of Semi-Firm & Hard Cheeses	125
CACIOCAVALLO IN TERRACOTTA - 1KG (MIN 4PP) Caciocavallo Aged in Clay, Served with Honey, Jams & Balsamic	