

GASTRONOMIA

dal banco

PIZZA E MORTAZZA | 14

Homemade Pizza Bianca Filled with Mortadella Artigianale

OLIVE MISTE SOTT'OLIO | 10

Green Olives from Cerignola

GIARDINIERA | 8

Pickled Vegetables

BURRO E ALICI | 25

Anchovies from Cetara and The Cantabrian Sea Paired with Three Butters from Saint Malo and Japan

CAPONATA SICILIANA | 10

Eggplant Caponata with Pine Nuts

PUNTARELLE E PAPACCELLE | 10

Preserved Chicory Shoots and Sweet Peppers

SALUMI

PROSCIUTTO DI LANGHIRANO E PIZZA BIANCA | 32

Prosciutto di Langhirano, Parma aged Between 24 and 30 months, Served with Homemade Pizza Bianca

CULATELLO DI ZIBELLO DOP E GNOCCO FRITTO | 42

Culatello di Zibello DOP 30mo with Homemade Gnocco Fritto

BRESAOLA DI MAGATELLO AL NATURALE | 28

Whole Muscle Beef Salumi Marinated in Italian Aromatics, Served with Arugula and Orange Zest

PAN TOMATE | 36

Franchette Bread with Pacchettata Tomatoes from Vesuvio and 100% Bellota Jamon from Cinco Jotas

LA SALUMINA SELECTION | 48

Four Italian Style Salumi from Heritage Breed Pigs in Monticello, NY (subject to availability)

MORTADELLA, PARMIGIANO REGGIANO E ACETO BALSAMICO | 22

Mortadella Artigianale from Bologna with Red Cow Parmigiano Reggiano aged 40 months, with Cherry Cask Balsamico from Modena aged 12 years

SELECTION OF CHEESE AND SALUMI | 48

WINE CLUB®

Support our local Italian wine partners.
Artisanal winemakers who farm sustainably and organically. These are wines rarely found outside of Italy.

Learn more at roscioliwineclub.com or writing wineclub@rimessaroscioli.com

AN ODE TO THE TREASURE HUNTERS

Sourcing quality ingredients is the foundation of everything we do, and our deli counter purely reflects that. Our selection is not just Italian products—over time we have fallen in love with specialties from many different parts of the world—from Malaysian pepper to French butter, Spanish ham to Mexican chocolate. We're so happy to share our finds with you.

FORMAGGI

CHEESEMONGER'S CHOICE | 34

Trust our expert cheesemongers with a selection of their favorites!

FRESCHI E CREMOSI | 34

Selection of cheeses that are buttery, spreadable and luxurious

PERCORSO SULLE MONTAGNE | 34

Selection of cheeses that are semi firm and hard

LE CROSTE DEL FORMAGGIO | 34

Selection of cheeses with unusual rinds! A cheese nerds dream

CHEESES OF THE SEASON | 40

Selection of rare and seasonal cheeses (Yes, cheeses have seasons too!)

BURRATA

Produced in New Haven, Connecticut by small dairy artisans following an Italian recipe.

Pair with:

SEMI-DRIED TOMATOES FROM CORATO, PUGLIA | 25

CANTABRIAN SEA ANCHOVIES | 32

ZUCCHINI ALLA SCAPECE | 25

OSSETRA CAVIAR | 60

PROSCIUTTO DI PARMA 30 MONTHS | 33

Le RISERVE

gems from our deli case

PARMIGIANO REGGIANO SELECTION | 32

Brown Cows 30mo, Red Cows 40mo, White Cows 60mo, Aceto Balsamico 12yr, Il Poeta

IBERICO PURO DE BELLOTA | 48

Sanchez Romero Cinco Jotas 100% Acorn Fed, aged 40mo from Huelva, Jabugo

BISTOCCO SARDO CON BURRATA, BOTTARGA, PUNTARELLE E ALICI | 28

Dry Flatbread from Sardegna with Fresh Burrata, Bottarga, Preserved Puntarelle Pugliesi and Alici di Cetara

RARE CHEESE ALLOCATION | MP

Cheese of The Day. Coming from our Allocations.

HAVE A QUESTION
ABOUT THE MENU?
PLEASE ASK!



CUCINA

antipasti

CARCIOFI FRITTI | 20
Fried Cafona Artichokes

FLUKE, LIMONE DI SORRENTO E PEPERONI CRUSCHI | 30
Fluke Crudo, Olive Oil Jam, Fried Pepper

VITELLO TONNATO | 28
Roasted Veal, Tuna Sauce, Capers, Veal Jus

INSALATA DI STAGIONE | 32
Seasonal Salad. Ask your server for details!

SELECTION OF BREAD AND OLIVE OIL | 8

PRIMA

ROMAN CLASSICS

CACIO E PEPE | 26
Tagliolini with Pecorino Romano DOP & Roscioli Pepper Blend

CARBONARA | 29
Spaghettoni with Guanciale, Egg, Pecorino Romano DOP & Roscioli Pepper Blend

AMATRICIANA | 29
Mezze Maniche with Guanciale, Tomato sauce, Pecorino Romano DOP & Roscioli Pepper Blend

GRICIA | 29
Mezze Maniche with Guanciale, Pecorino Romano DOP & Roscioli Pepper Blend

OUR PASTA
IS COOKED
"AL DENTE"

OUR CLASSICS

BURRO E PARMIGIANO "FRANCESCANA" | 29
Maccheroni with Demi-Sel Normandy Butter, Parmigiano Vacche Rosse 24 months DOP

RISOTTO AL BAROLO | 35
Carnaroli Rice, Beets, Gorgonzola Dolce

AGNOLOTTI DI RICOTTA CON BURRO E SALVIA | 26
House-Made Stuffed Pasta with Ricotta, Butter and Sage

SECONDA

POLPETTE AL SUGO CON POLENTA | 27
Roman Meatballs with Polenta, Tomato Sauce, and Fiore Sardo

COPPA DI MAIALINO E FUNGHI | 38
Roasted Pork Collar, Celeriac Puree, and Morel Mushrooms

RED SNAPPER IN GUAZZETTO | 42
Sungold Tomatoes, Taggiasca Olives, and Mussels

MANZO E PEPERONI | 72
NY Striploin, Jimmy Nardellos, Bone Marrow Jus

AAAHH
the ITALIANS
ARE COMING !!!
DINNER SERIES
SPECIAL PLATES

Once a month we invite our favorite producers and restaurateurs from Italy to join us here for a collaborative takeover, introducing New Yorkers to our homeland favorites. These dishes are an homage to them and the recipes they've shared.

◆ OSTERIA ◆
CORTE DE' FRATI

180
GRAMMI

TRIPPA

PARMIGIANA DI MELE | 22
Green Apples, Tomato Sauce, Basil Pesto, Parmigiano Reggiano

SUPPLÌ AL TELEFONO | 13
Fried Rice Ball with Pomodoro and Mozzarella

CARPACCIO DI MANZO E NOCCIOLE | 33
American Waygu with Anchovy Citronette and

BURRO E PARMIGIANO
"FRANCESCANA"

This recipe was born by accident and has become, perhaps, the dish that most represents us. In 2008, the most important star chefs of the generation gathered in Rome for an award ceremony of Les Grand es Tables du Monde. The chefs decided to have lunch at Salumeria Roscioli where Gualtiero Marchesi asked our chef for a simple dish: pasta with butter and parmigiano. He argues that from this simple dish one can tell the true skill of a chef. Our chef used the best butter and parmigiano reggiano we had on hand to make it. Marchesi was so fond of our rendition of this dish that he advised us to put it on the menu permanently. And so it was. Today we consider it to be one of the dishes that best represents our philosophy in the kitchen: to do our utmost not to spoil the exceptional raw materials we are privileged to work with.