



*I nostri vini*  
*Carta español*  
*English menu*

# la ristobottega

essenza italiana

## The history of the pinsa

*"The principles of the Pinsa have ancient origins. Its original recipe related to focaccia, shape and size dates back to Roman times. It was originally made by peasants in Roman Lazio mixing water, cereals, salt and aromatic herbs, obtaining a soft and delicious dough that was cooked on the grill.*

*The Pinsa is prepared by hand with high quality Italian raw materials and without preservatives, using a selection of non-GMO flour (wheat, soy and rice), extra virgin olive oil and dry sourdough without added animal fats.*

*The pinsa mass matures for 72 hours. The result is an incredibly light and crisp dough that contains less sodium, gluten, and fewer calories, but maintains its great flavor. The high percentage of water used in the preparation of the dough together with the double cooking is another of the characteristics that differentiates the Pinsa from the well-known pizza, making the Roman pineapple more digestive.*

*Roman Pinsa is a relatively young product if we compare it with the better known "pizza".*

*It was born in the late nineties of the twentieth century and takes up important characteristics of the cereal focaccia in use in ancient Rome, as well as its shape and size.*

*The term "Pinsa" actually comes from the Latin "pinsere" which means to lengthen, oval in shape; In Ostia Antica (the ancient port of Rome) it was not difficult to find bakers in the street who prepared these focaccias on stone, as we do now.*

*The flours used are naturally different thanks to the discovery of soybeans and the introduction of rice into the dough, with which a more aerated dough is achieved and maintain more water than 00 grain flours".*

## Before we go

Cannolo Siciliano.....	5,50
Torta al Limone.....	5,50
Tiramisú.....	5,50
Torta Caprese.....	5,50
Coppa di gelato artigianale.....	5,00

## Let's start

Cold-cuts board	Small 16,55	..... Big 24,85
Cheeses board	Small 17,55	..... Big 25,45
Mix board	Mix 17,00	Mix Big. 25,45
Grilled provolone cheese.....	12,45	
Octopus carpaccio.....	16,85	
Beef carpaccio.....	14,65	
Rolls of bresaola with ricotta and parmesan filling.....	12,65	
Artichoke muffin.....	6,95	
Toasted bread with three italian sauces.....	7,45	

## Something light

Burrata.....	13,85
Caprese.....	11,45
La fresca (salad of the day).....	12,45
Octopus salad.....	14,45

## Baked pastas

Vegetables lasagna.....	13,35
Meat lasagna.....	14,65
Cannelloni filled with spinach and ricotta.....	13,35
Eggplant parmesan.....	14,65

## Our fresh pastas

Fresh pasta filled with sweat pear.....	13,85
Tagliatelle with porcini mushrooms and truffle.....	13,85
Fresh pasta with basil pesto.....	12,45
Spaghettoni with tomato pesto and fresh cheese ....	14,45

## La Pinsa Romana

*You can choose 1 cold meat and 1 cheese*

Calabrese..... 12,85

Salumi: Prosciutto cotto di Parma, mortadella al pistacchio, pancetta Arrotolata

Formaggi: Taleggio, stracciatella, asiago, gorgonzola

Veneta..... 15,85

Salumi: Prosciutto crudo di Parma, salame spianata, salame Napoletano, guanciale

Formaggi: Grana Padano, mozzarella di bufala, pecorino toscano, pecorino sardo

Toscana..... 17,85

Salumi: Coppa, mortadella al tartufo, porchetta, bresaola, speck

Formaggi: Burrata, stagionato al tartufo, pecorino caciopers