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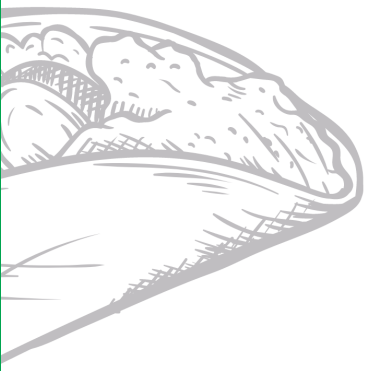
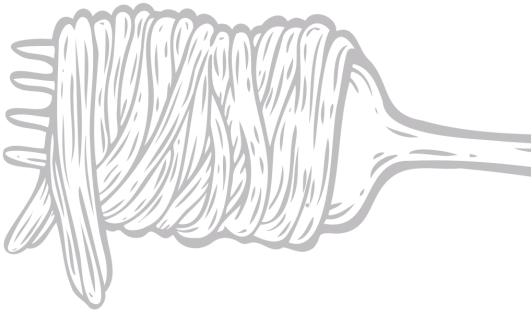

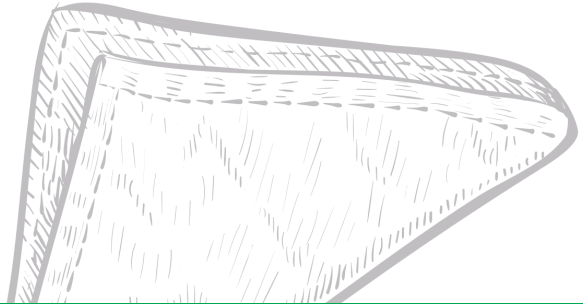
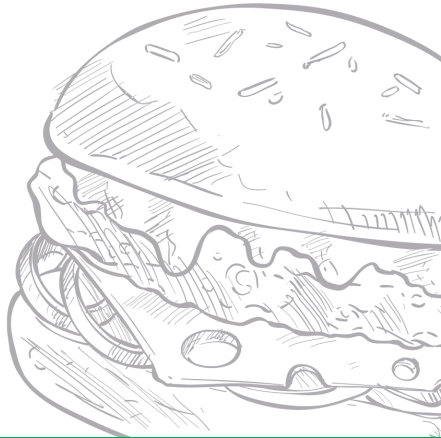

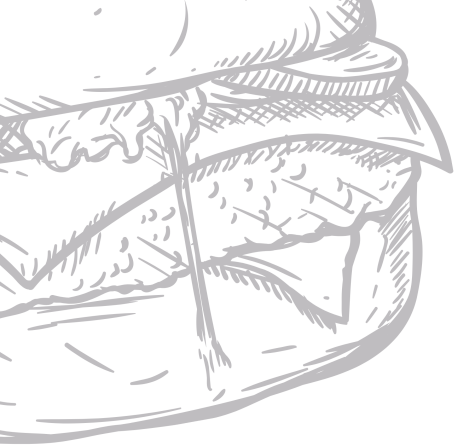

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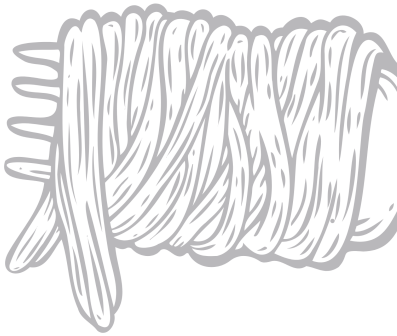
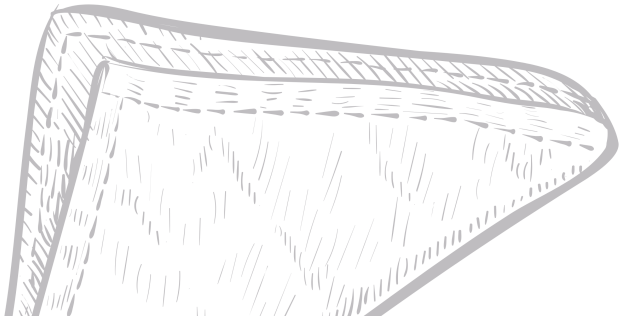
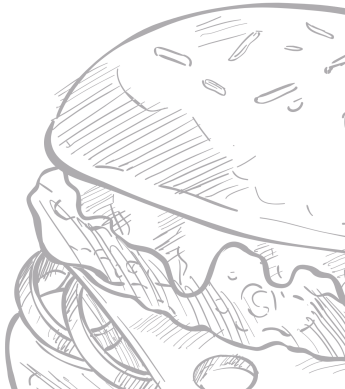


CONDOMINIO MARCONI

THE SYNERGY OF EUPHORIC MINDS COMING FROM VERY DIFFERENT BACKGROUNDS,
BUT WITH A COMMON GOAL: HOSPITALITY, EXCELLENT FOOD AND CONVIVIALITY

STARTERS

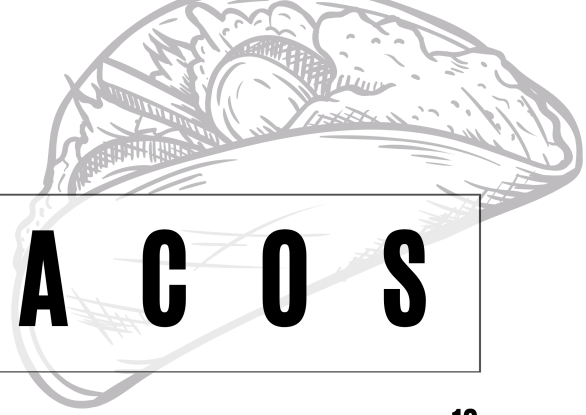
TARTARE DI TERRA 15
SELECTION OF HAND-CUT BEEF ACCOMPANIED BY CARAMELIZED ONION, SUN-DRIED TOMATOES, AND PARMESAN FLAKES

MILLEFOGLIE DI MELANZANE 12
GRILLED AUBERGINES, BUFFALO RICOTTA CREAM, ROASTED PACHINO CHERRY TOMATOES, BASIL PARMESAN AND BASIL PESTO

CARPACCIO DI MANZO 14
SELECTION OF BEEF ACCOMPANIED BY GRANA PADANO CHEESE FLAKES, ROASTED PACHINO CHERRY TOMATOES AND ROCKET SALAD

CARPACCIO DI BLACK ANGUS AFFUMICATO E BURRATA 18
SMOKED BLACK ANGUS CARPACCIO AND BURRATA

CARPACCIO DI POLPO • 16
OCTOPUS CARPACCIO WITH BUFFALO STRACCIATELLA, ROCKET SALAD AND GRAPEFRUIT VINAIGRETTE



TACOS

GAMBERI • 10
SAUTÉED SHRIMP, ROCKET, AND HERB-INFUSED CORN CREAM AND SESAME SEEDS

PULLED PORK 10
SPICED PULLED PORK, TOMATO, LETTUCE AND BBQ SAUCE

VEGETARIANO 8
SAUTÉED VEGETABLES WITH SOY SAUCE AND GINGER, LETTUCE AND SESAME SEEDS

TAGLIERI

PROSCIUTTO IBERICO SERRANO TAGLIATO A MANO 15
HAND-SLICED IBERIAN SERRANO HAM (150G), SERVED WITH ROCKET SALAD

ROAST BEEF DI MANZO 15
ROAST BEEF SERVED WITH AROMATIC HERB SAUCE AND ROCKET SALAD

CRUDO E BUFALA 13
RAW HAM 18/24 MTH E BUFFALO MOZZARELLA CHEESE D.O.P

GRAN TAGLIERE DEL CONDOMINIO 26
SELECTION OF ARTISANAL MIXED COLD CUTS AND ITALIAN CHEESE SERVED WITH OUR FOCACCIA

FRIED

FRIED CONDOMINIO'S DELIGHT

- **CACIO E PEPE** — **3** (TRIS 8)
  CHEESE AND PEPPER CREAM WITH CARAMELIZED ONION CREAM AND MINT
- **CARBONARA** — **3** (TRIS 8)
  CARBONARA CREAM WITH CHEESE AND PEPPER CREAM, PECORINO FLAKES, AND PEPPER
- **NDUJA** — **3** (TRIS 8)
  SPICY PORK SAUSAGE WITH RICOTTA CREAM
- **POLPO** • — **3,5** (TRIS 9)
  OCTOPUS WITH HOMEMADE TERIYAKI SAUCE

FRIED PANKO SHRIMPS (3 PCS.) • — **7**
SERVED WITH HOMEMADE TERIYAKI SAUCE

FRIED SAGE — **6**

FRIED TRIPE — **7**
SERVED WITH ROMAN PECORINO CHEESE AND BLACK PEPPER

FRIED COD FILLET (2 PZ.) • — **7**

FRIED CHICKEN — **8**
FRIED AND SPICED MARINATED CHICKEN, SERVED WITH SWEET-CHILI SAUCE

FRIED ZUCCHINI FLOWERS • — **6**
FILLED WITH ANCHOVIES AND MOZZARELLA

FRIED BUFFALO MOZZARELLA — **7**
WITH BASIL PESTO AND ROASTED PACHINO CHERRY TOMATOES

OLIVE ASCOLANE (6 PCS.) • — **6**
FRIED OLIVES STUFFED WITH MINCE BEEF

POTATO CHIPS • — **6**
WITH PEPPER AND PECORINO CHEESE CREAM

FRENCH FRIES • — **6**

FRIED POTATO CROQUETTES — **2,5**

SUPPLÌ AL TELEFONO — **2**
FRIED RICE BALL WITH TOMATO SAUCE AND BASIL

BRUSCHETTE

ROMANA — **3,5**
TOMATO, OREGANO AND BASIL

VEGETARIANA — **5**
BUFFALO STRACCIATELLA, AUBERGINES, ZUCCHINI AND MINT

MIRTADA — **5**
MORTADELLA., BUFFALO STRACCIATELLA AND CHOPPED PISTACHIOS

ROAST BEEF — **6**
ROAST BEEF, TZATZIKI SAUCE, SUN-DRIED TOMATOES AND BASIL

POLPO • — **6**
OCTOPUS CARPACCIO, BUFFALO STRACCIATELLA, PARSLEY SAUCE AND PINK PEPPER

MEDITERRANEA — **6**
BUFFALO STRACCIATELLA, YELLOW CHERRY TOMATOES, ROASTED PACHINO CHERRY TOMATOES, BLACK OLIVE CREAM AND MINT

BLACK — **6**
SMOKED BLACK ANGUS CARPACCIO, BUFFALO STRACCIATELLA AND ROASTED PACHINO CHERRY TOMATOES

PASTA

ROME SPECIALS 13
- AMATRICIANA
- CARBONARA
- CACIO E PEPE
- GRICIA

RAVIOLI GAMBERO ROSSO • 18
HOMEMADE RAVIOLI STUFFED WITH MAZARA'S RED PRAWN, BURRATA CHEESE AND SERVED WITH SHRIMP BISQUE AND STRACCIATELLA CHEESE

TAGLIOLINI BURRO E ALICI 15
HOMEMADE EGG TAGLIOLINI, DRESSED WITH BUTTER, ANCHOVIES AND LIME

TAGLIOLINI DATTERINO GIALLO E BURRATA 15
HOMEMADE EGG TAGLIOLINI, DRESSED WITH YELLOW CHERRY TOMATO CREAM, BURRATA CHEESE, CHOPPED PISTACHIOS AND BASIL

SIDES

GRILLED CORN ON THE COB 6

BAKED POTATO 6
WITH AIOLI SAUCE AND CHIVES

SAUTÉED CHICORY 6

JFRIED ZUCCHINI JULIENNE 6

GRILLED VEGETABLES 8

ROASTED POTATOES 6

GREEN SALAD 5

MAIN

FILETTO DI MAIALE 19
BACON-WRAPPED PORK FILLET SERVED WITH GRILLED SPRING ONION, RED BERRIES SAUCE AND SALAD

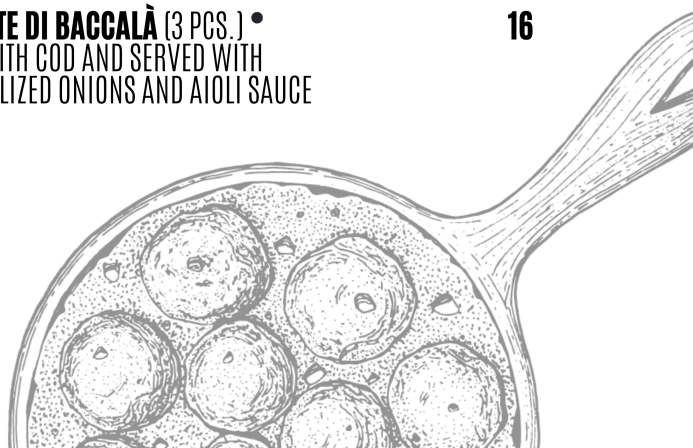
SCHNITZEL 15
CHICKEN SCHNITZEL SERVED WITH FRENCH FRIES AND SALAD

POLPETTE

POLPETTE AL SUGO DE' NONNA (3 PCS.) 12
MADE WITH MEAT AND SERVED WITH TOMATO AND BASIL SAUCE, INSIDE A CRISPY PECORINO CHEESE BASKET

POLPETTE DI MELANZANE (3 PCS.) 13
MADE WITH AUBERGINES AND SERVED WITH TZATZIKI SAUCE AND SALAD

POLPETTE DI BACCALÀ (3 PCS.) • 16
MADE WITH COD AND SERVED WITH CARAMELIZED ONIONS AND AIOLI SAUCE



BBQ AND GRILL

GALLETTO MARINATO ALLA BIRRE E ALLA SPEZIE 16
VALLESPLUGA "SCUDETTO ROSSO" FREE-RANGE CHICKEN, WITH BAKED POTATO AND AIOLI SAUCE

TOMAHAWK (FOR 2) 6.5 €/HG
SELECTED BEEF STEAK (MINIMUM 1 KG) WITH GRILLED VEGETABLES AND BAKED POTATO

TAGLIATA DI MANZO 20
SELECTED BEEF SIRLOIN WITH BAKED POTATO, CARAMELIZED ONIONS, CHIMICHURRI SAUCE AND MUSTARD

PICANHA 30
SELECTED BEEF SERVED WITH BAKED POTATO, CARAMELIZED ONIONS, CHIMICHURRI SAUCE AND MUSTARD

ARROSTICINI (12 PCS.)• 15
SHEEP MEAT SKEWERS

BOMBETTE DEL CONDOMINIO (4 PCS.) 18
HOMEMADE PORK ROLL SKEWER SERVED WITH ROASTED POTATOES. CHOICE BETWEEN:
- MORTADELLA AND SMOKED PROVOLA CHEESE
- NDUJA (SPICY SAUSAGE) AND CACIOCAVALLO CHEESE
- GUANCIALE AND CACIOCAVALLO CHEESE

GREAT BBQ SELECTION 42
MARINATED CHICKEN, GRILLED BEEF SLICE, PICANHA, 6 ARROSTICINI, 2 BOMBETTE, 2 SAUSAGES AND BAKED POTATOES

GREAT VEGGIE GRILL 18
CORN ON THE COB, RADICCHIO, AUBERGINES, ZUCCHINI, TOMATOES AND MUSHROOMS

BURGERS

WITH SOFT WHEAT BUNS AND SERVED WITH FRIED POTATO CHIPS

CLASSIC 13
200G BEEF BURGER, CHEDDAR, PICKLES, CARAMELIZED ONIONS, TOMATO, ICEBERG, MAYONNAISE AND KETCHUP

CHICKEN 13
PANKO-FRIED CHICKEN, COLESLAW SALAD, TOMATO, ICEBERG AND GINGER-LIME HERB MAYO

BACON 14
200G BEEF BURGER, CRISPY BACON, CHEDDAR CHEESE, CARAMELIZED ONIONS, JALAPENOS, TOMATO, ICEBERG, AND BURGER SAUCE

PULLED PORK 15
SPICED PULLED PORK, COLESLAW SALAD, TOMATO AND SMOKED BBQ SAUCE

ADDITIONAL INGREDIENTS:
FRENCH FRIES 2 - GORGONZOLA 2 - FRIED EGG 2 - CARAMELIZED ONIONS 2 - BACON 2 - SAUTEED CHICORY 2 - JALAPENOS 1 - CHEDDAR 1 - PICKLES 1 - ICEBERG SALAD 1 - TOMATO 1

BACCALÀ • 17
PANKO-FRIED COD FILLET, CABBAGE AND CARROT SALAD, TOMATO, CRISPY ONIONS AND TARTAR SAUCE

HOT SUMMER BURGER 16
200G BEEF BURGER, FRIED EGG, CRISPY BACON, ZUCCHINI AND MINT CREAM, SMOKED PROVOLA CHEESE AND SPICY MAYONNAISE

VEG BURGER • 14
BEYOND MEAT® BURGER, SUN-DRIED TOMATOES, AUBERGINES "BACON", RADICCHIO AND LETTUCE JULIENNE, CORN SAUCE AND MUSTARD

DOUBLE CHEESEBURGER 18
DOUBLE 200G BEEF BURGER, CRISPY BACON, DOUBLE CHEDDAR CHEESE, TOMATO, ICEBERG, CARAMELIZED ONIONS, MUSTARD AND PINK SAUCE

PINSA

ROMAN STYLE PIZZA

ROSSA

MARINARA 7
TOMATO, GARLIC OIL AND OREGANO

MARGHERITA 8
TOMATO, MOZZARELLA AND BASIL

FUNGHI 9
TOMATO, MOZZARELLA AND MUSHROOMS

NAPOLI 10
TOMATO, MOZZARELLA AND CANTABRIAN ANCHOVY FILLETS

BUFALA DOP 10
TOMATO, MOZZARELLA, BUFFALO MOZZARELLA, ROASTED CHERRY TOMATOES AND BASIL

DIAVOLA CLASSICA 10
TOMATO, MOZZARELLA AND SPICY SALAMI

PARMIGIANA 12
TOMATO, MOZZARELLA, AUBERGINES, PARMESAN AND BASIL

GIALLA 13
YELLOW CHERRY TOMATO SAUCE FROM ERCOLANO "MARRAZZO", BUFFALO MOZZARELLA, YELLOW CHERRY TOMATOES, BASIL PESTO AND BASIL

CAPRICCIOSA 13
TOMATO, MOZZARELLA, RAW HAM AGED AT LEAST 18 MONTHS, BOILED EGG, CHAMPIGNON MUSHROOMS, RUSTIC ARTICHOKES AND BLACK OLIVES

4 POMODORI 15
YELLOW CHERRY TOMATO SAUCE FROM ERCOLANO "MARRAZZO", ROASTED CHERRY TOMATOES, YELLOW CHERRY TOMATOES, SUN-DRIED TOMATOES, BUFFALO STRACCIATELLA AND BASIL

BIANCA

PATATE 9
MOZZARELLA, BOILED POTATOES, OLIVE OIL AND ROSEMARY

4 FORMAGGI 10
MOZZARELLA, GORGONZOLA, CACIOCAVALLO AND PECORINO

CROSTINO 10
MOZZARELLA, HAM AND CACIOCAVALLO CHEESE

BOSCAIOLA 10
MOZZARELLA, PORK SAUSAGE AND MUSHROOMS

FIORI E ALICI 13
MOZZARELLA, CANTABRIAN ANCHOVY FILLETS AND ZUCCHINI FLOWERS

ORTOLANA 12
MOZZARELLA, AUBERGINES, ZUCCHINI, MUSHROOMS AND ROASTED CHERRY TOMATOES

FRIARIELLA 13
MOZZARELLA, FRIARIELLI, PORK SAUSAGE, PROVOLA CHEESE AND OLIVE TARALLI CRUMBLE

PROVOLA 13
MOZZARELLA, RAW HAM AGED AT LEAST 18 MONTHS, PROVOLA CHEESE AND ZUCCHINI

PIZZA GOURMET

OUR DOUGH RISES FOR 72 HOURS AT A CONTROLLED TEMPERATURE TO GUARANTEE FRAGRANCE, TASTE AND DIGESTIBILITY.

DIAVOLA DEL CONDOMINIO 13
TOMATO, MOZZARELLA, CACIOCAVALLO, NDUJA, BLACK OLIVE CRUMBLE, AND ROASTED CHERRY TOMATOES

MIRTADA 15
MOZZARELLA, MORTADELLA, BUFFALO STRACCIATELLA CHEESE AND CHOPPED PISTACHIOS

MARI E MONTI • 17
MOZZARELLA, SAUTÉED SHRIMP, PORCINI MUSHROOMS, ROASTED CHERRY TOMATOES AND PARSLEY SAUCE

POLPO • 17
MOZZARELLA, OCTOPUS CARPACCIO, VALERIAN, ROASTED CHERRY TOMATOES, AND BALSAMIC VINEGAR GLAZE

FIORELLINA 16
MOZZARELLA, COURGETTE FLOWERS, ROAST BEEF, BUFFALO STRACCIATELLA CHEESE AND BLACK OLIVE CREAM

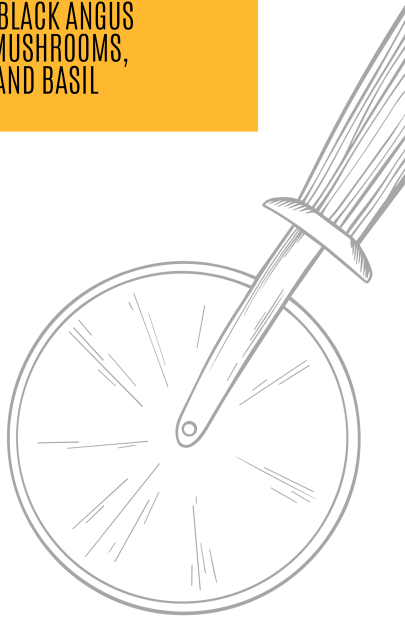
BLACK ANGUS 16
MOZZARELLA, SMOKED BLACK ANGUS CARPACCIO, ROCKET SALAD AND PARMESAN FLAKES

WHITE ANGUS 17
MOZZARELLA, SMOKED BLACK ANGUS CARPACCIO, PORCINI MUSHROOMS, BUFFALO MOZZARELLA AND BASIL

FOCACCE

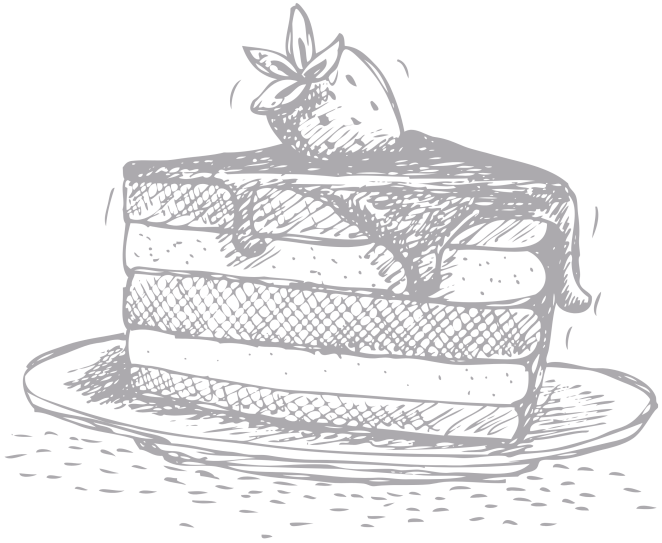
CLASSICA 4
EXTRA VIRGIN OLIVE OIL, SALT AND ROSEMARY

FIORI VEGAN 15
ZUCCHINI FLOWERS, ROCKET SALAD, YELLOW CHERRY TOMATOES, SUN-DRIED TOMATOES AND BLACK OLIVE CREAM



DESSERTS

TIRAMISÙ	**6**
CHEESECAKE • NUTELLA • RED FRUIT • PISTACHIO CREAM • PEACHES JAM	**6**
COULIS AI FRUTTI DI BOSCO BERRIES COULIS, RICOTTA CREAM AND MINT	**6**
PEACHES CRUMBLE WITH HOMEMADE WHIPPED CREAM AND MINT	**6**
SEASONAL FRUIT WITH ICE CREAM	**7**
LEMON SORBETTO	**6**

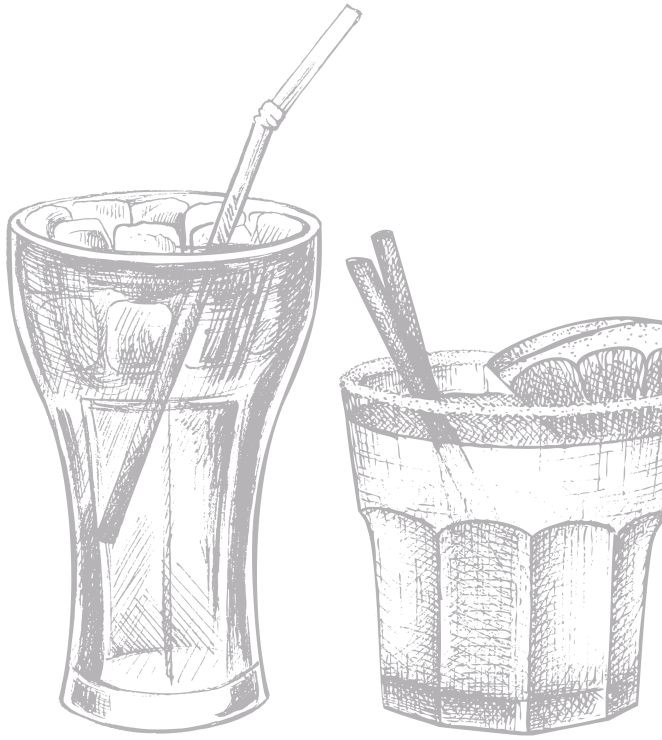


BITTER
& DIGESTIF

JEFFERSON	**7**
GRAPPA BARRICATA	**5**
GRAPPA BIANCA	**4**
GENZIANA	**4**
LIMONCELLO	**4**
PASSITO	**5**
AMARO DEL CAPO	**4**
AMARO AVERNA	**4**
AMARO MONTENEGRO	**4**
AMARO FORMIDABILE	**4**
AMARO BRAULIO	**4**
AMARETTO DISARONNO	**4**
FERNET BRANCA	**4**
JÄGERMEISTER	**4**
MIRTO	**4**
UNICUM	**4**

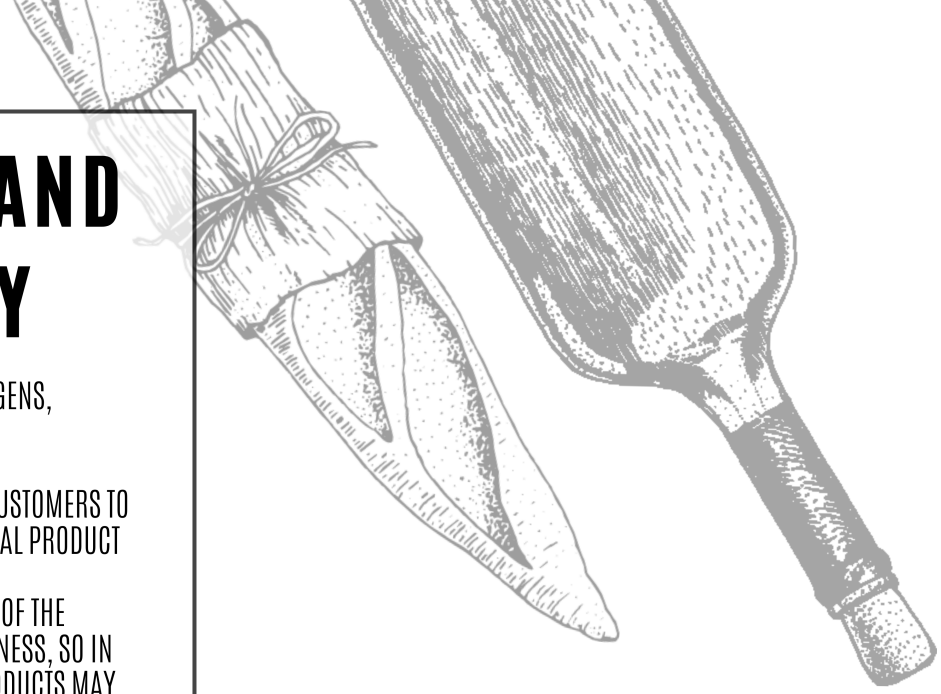
DRINKS

WATER (1 L) STILL - SPARKLING	2
SOFT DRINKS COCA-COLA (33 CL) COCA-COLA ZERO (33 CL) FANTA (33 CL) SPRITE (33 CL) CHINOTTO NERI (20 CL)	3
FRUIT JUICE ORANGE - PINAPPLE	3



COFFEE BAR

ESPRESSO	2
DECAFFEINATED ESPRESSO	2
CAPPUCCINO	3.5



ALLERGENS AND SEASONALITY

TO CONSULT THE COMPLETE LIST OF ALLERGENS, CONTACT OUR STAFF.

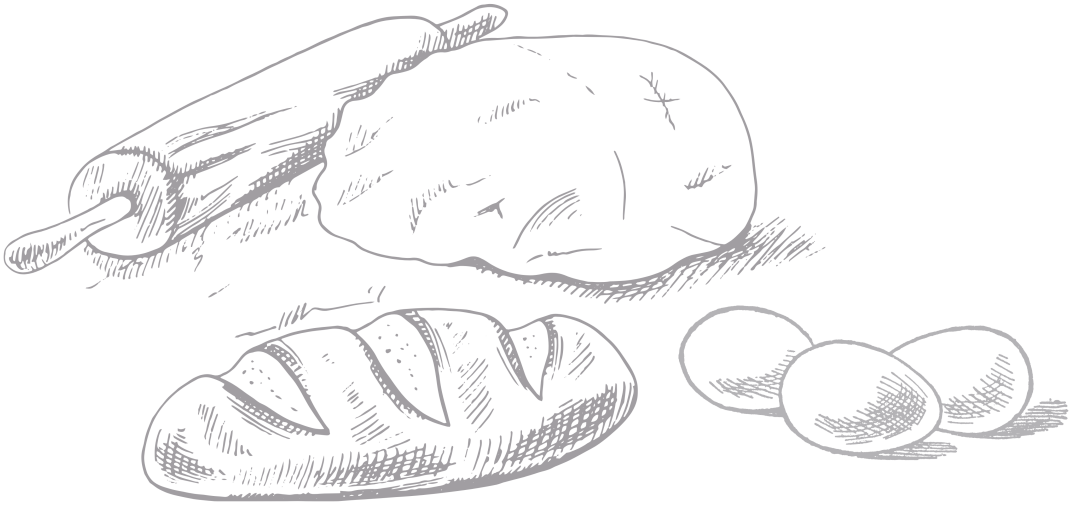
WE CARE ABOUT ALL THE NEEDS OF OUR CUSTOMERS TO GUARANTEE THE AUTHENTICITY OF THE FINAL PRODUCT

OUR CUISINE FOLLOWS THE SEASONALITY OF THE INGREDIENTS TO OFFER MAXIMUM FRESHNESS, SO IN CERTAIN PERIODS OF THE YEAR SOME PRODUCTS MAY NOT BE AVAILABLE.

FROZED FOOD	•
VEGETARIAN	
VEGAN	
SPICY	

SERVICE

BREAD AND SERVICE (PER PERSON)	**2**
CAKE CUT AFTERDINNER (PER PERSON)	**1**
MIXED BREAD BASKET	**2**



APERITIVO

EVERYDAY FROM 6:45PM TILL 8:00PM

DISCOVER OUR APERITIF!

ENJOY A SPRITZ, A GLASS OF WINE, A BEER OR A SOFT DRINK
AND TASTE THE CREATIONS OF OUR KITCHEN.

CHOOSE THE APERITIF FORMULA YOU PREFER:

FRIED MIX 12

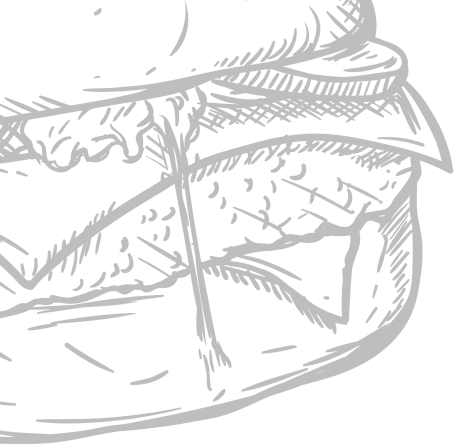
DRINK +
MIXED FRYING BASKET

CHEF'S CUTTING BOARD 15

DRINK +
SELECTION OF TASTINGS FROM THE CHEF

EVENTS AND PARTIES

CONDOMINIO MARCONI IS THE RIGHT PLACE FOR ANY TYPE OF EVENT!
FROM BIRTHDAY PARTIES TO BUSINESS MEETINGS, WE ARE READY TO WELCOME YOU WITH PROFESSIONALISM AND EXPERIENCE TO MAKE YOUR EVENT UNFORGETTABLE.



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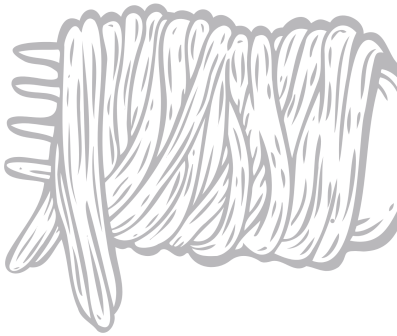
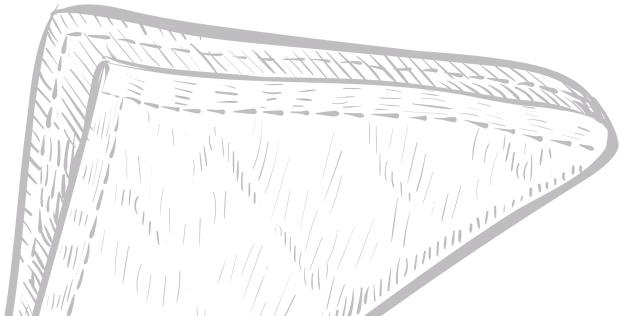
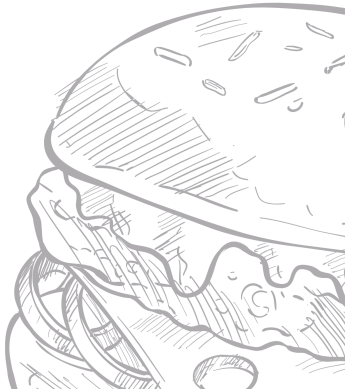


CONDOMINIO MARCONI È CASA

CONTATTI E SOCIAL

SEGUICI SULLE NOSTRE PAGINE SOCIAL

INFO E PRENOTAZIONI

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