



IL MATTO

"IL MATTO" SUGGESTS

CARCIOFO ALLA GIUDIA 10,00€

Artichoke, salt, pepper (5)

MATRIGIALLA 14,00€

Giowls, pumpkin, celery, carrot,
onion, pecorino, chilli pepper (1,7,9)

GUANCIOOTTO DEL MATTO 20,00€

Ox cheek stewed in red wine, celery,
carrot, onion, spices and potato pie (9,12)

BEEF RIBS 25,00€

Beef, soy, honey, ginger,
onion, garlic, paprika, herbs (6)

Starters

CAPONATA

Celery, onion, aubergines, olives, capers, tomato, pine nuts,
white wine vinegar, chilli pepper, sugar (5,9)

8,00

FIORI DI ZUCCA

Courgette flower, flour (1,5)

6,00

FILETTI DI BACCALA

Cod, flour (1,4)

6,00

MANTECATO DI BACCALÀ

Cod, garlic, potatoes, sesame oil, lemon zest, vinegar,
onion, sugar (4)

10,00

PAPPA al POMODORO

Bread, tomato, oil, salt, basil, pepper (1)

10,00

CAMPAGNOLA

Sauted chicory on fava beans pure, celery, onion,
carrot, garlic, oil

12,00

FORMAGGI KM 0

Bruno Pitzalis' GENNARGENTU dairy (7)

12,00

SFIZIO DI SALUMI

ALTOPIANO cured meat factory in COLFIORITO

12,00

LA PAR-MI-GIA-NA

Eggplant, flour, tomato, burrata, eggs, black pepper (1,3,7)

10,00

Bruschette

AGLIO E OLIO	Bread, garlic, EVO oil (1)	4,50
POMODORO	Bread, tomato, garlic, basil, oregano (1)	4,50
GUANCIALE	Bread, bacon (1)	6,00
FAVETTA	Bread, broad bean puree, pepper, garlic, salt, oil, carrot, celery, turmeric (1,9)	6,00
MIX	(POMODORO + GUANCIALE + FAVETTA)	6,50

Pasta

CARBONARA	Jowls, egg, pecorino, black pepper (1,3,7)	11,00
AMATRICIANA	Jowls, tomato, pecorino, garlic, black pepper (1,7)	11,00
CACIO E PEPE	Pecorino cheese, black pepper (1,7)	11,00
GRICIA	Jowls, pecorino cheese, black pepper (1,7)	11,00
MATRIGIALLA	Jowls, pumpkin, celery, carrot, onion, pecorino, chilli pepper (1,7,9)	14,00
PASTA ALLA VACCINARA	Oxtail, tomato, celery, carrot (1,9)	15,00
PASTA CON RAGÙ DI AGNELLO	Minced meat, celery, carrot, onion, tomato, nutmeg (1,8,9)	13,00
PASTA ALLA NORMA	Organic Sicilian Perciasacchi wheat pasta, aubergine, mixed Sicilian tomatoes from the "Di Fede" farm, salted ricotta, onion, garlic, chilli pepper, basil (1,7)	16,00
PASTA CON RAGÙ DI TOTANI	Squid, tomatoes, dried tomatoes, onion, chili pepper, oranges, breadcrumbs, basil, capers (1,4)	14,00

Main course

GUANCIOITTO DEL MATTO	Ox cheek stewed in red wine, celery, carrot, onion, spices and potato pie (9,12)	20,00
BEEF RIBS	Beef, soy, honey, ginger, onion, garlic, paprika, herbs (6)	25,00
BACCALÀ ALLA GHIOTTA	Cod, potatoes, celery, onion, tomato, olives, capers (4,9)	18,00
CINGHIALE ALLA CACCIATORA	Wild boar, celery, carrot, onion, olives, red wine, butter, bay leaf, rosemary, black pepper (7,9)	17,00
TRIPPA ALLA ROMANA	Tripe, celery, carrot, onion, tomato, black pepper, mint, pecorino cheese, jowls (7,9)	14,00
POLLO AL LIMONE	Chicken, lemon, sage	14,00
TAGLIATA DI MANZO	Beef entrecote with side dish of your choice	22,00
POLPETTE DI BOLLITO AL SUGO	Beef, eggs, bread, mozzarella, parmesan, tomato, pepper, carrot, celery, onion (1,3,7,9)	18,00

Side Dishes

BROCCOLI Broccoli, garlic, oil, salt, chilli pepper	6,00
CHICORY Chicory, garlic, oil, chilli pepper	6,00
BAKED POTATOES Potatoes, garlic, rosemary, oil, salt	6,00
FRENCH FRIES * Potatoes, salt, oil	6,00
ROMAN-STYLE PUNTARELLE Puntarelle, anchovies, garlic, oil, salt, wine vinegar	8,00

Dessert

TIRAMISÙ Eggs, sugar, mascarpone, coffee, ladyfingers, cocoa powder (1,3,7)	7,00
BIANCOMANGIARE Milk, sugar, cornflour, almonds, chopped pistachios, cinnamon (7,8)	6,00
CRESCIONDA SPOLETINA Dark chocolate, amaretti, flour, eggs, milk, sugar, cocoa, icing sugar, anise (1,3,7,8)	6,00
VIOLETTE'S CAKE Cocoa biscuits, butter, cream, chocolate, sugar, berry jam (1,7)	7,00

SERVICE €2,00 per person

IF YOU HAVE A SPECIAL DIETARY REGIMEN, CONSULT THE ALLERGEN
TABLE AT THE END OF THE MENU OR ASK THE DINING STAFF

LIST OF ALLERGENS

1. Cereals containing gluten, i.e. wheat, rye, barley, oat, emmer, kamut, their derivate strains and by-products
2. Crustaceans and products based on shellfish
3. Eggs and by-products
4. Fish and products based fish
5. Peanuts and peanuts-based products
6. Soy and soy-based products
7. Milk and dairy products (lactose included)
8. Fruits in shell, i.e. almonds, hazelnuts, walnuts, cashew, pecan, Brazil, pistacchios, Macadamia nuts or Queenslandnuts and their by-product
9. Celery and products based celery
10. Mustard and mustard-based products
11. Sesame seeds and sesame seeds-based products
12. Sulphurdioxide and sulphites in concentration above 10mg/kg
13. Lupine and lupine-based products
14. Molluscs and products based on molluscs

*some preparations served may be frozen, after chilling,
due to the availability and seasonality of the product

Alcohol-free drinks

TREATED DRINKING WATER 1 lt	2,00
Natural / Sparkling	
SPARKLING MINERAL WATER SAN PELLEGRINO	4,50
STILL MINERAL WATER PANNA	4,50
COFFEE	2,00
CANN DRINKS	
Coca Cola, Coca Zero, Lemon tea, Peach Tea	3,00
Aranciata San Pellegrino	3,50
FRUIT JUICES	3,00
(ask the waiter for availability)	

Draft Beers

PEDAVERA LAGER	0,20 lt	4,00
	0,40 lt	6,50
PEDAVERA DUNKEL	0,20 lt	4,00
	0,40 lt	7,50

Bottled Beers

LAUTETBACHER WAISS	0.50 lt	6,00
DUCATO FREERIDE IPA	0.33 lt	7,50

IL MATTO

The "Fool", like the kitchen, can have many meanings: in tarot cards, the Fool is the eternal seeker, the rebellious and irresponsible character. It symbolizes a transition or the predisposition for this, between the old and the new.

We work with refined ingredients, produced by artisans of taste and flavours. Our bread, with Sicilian ancient wheat flour, is baked daily by our staff. And then the cured meats from Colfiorito, the Caroppo friselle from Lecce, the crushed olives from Cropani, the artisanal Belli pasta from Trevi.

At Via Portuense 135, in the heart of Porta Portese, in a former pasta factory and cinema museum, we break the rules that have been imposed on us and do what makes us feel better, even if it conflicts with common sense.

