



RESIDENZA DI RIPETTA
ROMA

3 COURSE DINNER MENU

2019

The menus of Residenza di Ripetta are designed and created every season. Chef Rodolfo Chieroni and his team draw inspiration from exceptional raw materials and the best of their seasonality. The dishes offered are in harmony with the Italian culinary tradition, trying to enhance the best flavors that our local products can give.

Rodolfo Chieroni

Executive Chef

A handwritten signature in black ink, appearing to be 'Rodolfo Chieroni', written over the printed name and title.



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Tritone

Octopus salad with olives and beans

Pennette pasta with sea bream, cherry tomatoes and pesto sauce

Apple puff pastry with raspberry coulis

*Glass of wine per person, carefully selected by our Sommelier,
Mineral water, coffee and friandises*

Corso

Mezze maniche pasta with bacon and ewe's cheese

Stuffed rabbit roll with artichokes and potatoes

Sliced fresh fruit with vanilla ice cream

*Glass of wine per person, carefully selected by our Sommelier,
Mineral water, coffee and friandises*

Plebiscito

Risotto with crabmeat and zucchini

Salted turbot with Roman style fresh spinaches

Fruit Tiramisu

*Glass of wine per person, carefully selected by our Sommelier,
Mineral water, coffee and friandises*

Our Chef makes every effort to comply with dietary requirements of our guests.
Please notify us of your specific dietary requirements to ensure we are able to provide accurate
information and advice on the ingredients and allergens in our dishes.
Thank you.