



RESIDENZA DI RIPETTA
ROMA

4 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, consisting of a large, stylized 'R' followed by a horizontal line and a small flourish.



RESIDENZA DI RIPETTA
ROMA

Chigi

Beef carpaccio with valerian and Grana cheese

Maltagliati pasta with duck ragout

Small veal escalope with turnip tops and taleggio cheese

Pistachio parfait with strawberries and raspberry coulis

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

Quirinale

Dry salted beef with rocket salad and pink grapefruit

Paccheri pasta with asparagus and crispy bacon

Citrus flavored duck breast

Cream pudding with wild berries

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

Nazionale

Sweet paprika dentex carpaccio with crisp vegetables

Risotto with artichokes, crabmeat and candied lemon

Fillet of sea bream with zucchini and thyme potatoes

Raspberries parfait with mint cream

*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.