



RESIDENZA DI RIPETTA
ROMA

APERITIF AND BAR 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 stylized, handwritten signature of Rodolfo Chieroni, consisting of a large, flowing 'R' followed by a horizontal line.



RESIDENZA DI RIPETTA
ROMA

Aperitif

Savory pie and selection of mini pizzas
Fried supplì, arancini, croquette
Delicacy vegetables in tempura
Skewer with fruit and cheese
Puff pastry filling with vegetable
Stuffed focaccine
Selection of mini salads

Mezzi rigatoni pasta with cacio, pepper and crunchy ham

*Glass of prosecco or wine per person,
fruit juice (orange, pineapple), Mineral water*

Cake

Choice between:

Mille-feuille with strawberries and Chantilly cream
Mimosa cake with cream
St. Honoré with vanilla and dark chocolate
Grand fresh fruit tart
Sponge cake with Tahitian vanilla cream
White and dark chocolate mousse with raspberries
Italian style meringue cake

Open Bar

Choice between:

Formula Open bar

Formula Drink card (1 drink)

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.