



RESIDENZA DI RIPETTA
ROMA

BRUNCH 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



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Basic brunch

Scrambled eggs, bacon, sausage
Delicacy vegetables in tempura
Fried mini supplì and potato croquettes
Finger sandwich
Stuffed Focacce
Selection of mini pizzas
Puff pastry filling with vegetables
Mini omelette
Chicken salad
“Caprese” salad
Plate of cheese and cured meat
Grilled vegetables with ovoline

Mezze maniche pasta with cherry tomatoes, guanciale and pecorino cheese

Finger dessert

Seasonal fruit

Glass of prosecco, sparkling cocktail, fruit juice (orange, pineapple)

Mineral water, Coffee

Superior Brunch

Includes dishes from “Basic Brunch” with the addition of:

Eggs benedict
Beans in sweet and sour souse
Gâteaux of potatoes
Vegetable Cous Cous
Salad of barley, dried tomatoes, artichokes and provola



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Premium Brunch

Includes dishes from “Basic and Superior Brunch”
with the addition of 1 supplement choose between:

Meatballs veal with vegetables
Roast pork with mushrooms and potatoes souce
Seabass in potato crust

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.