



RESIDENZA DI RIPETTA  
ROMA

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## BUFFET DINNER MENU

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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 read 'Rodolfo Chieroni', with a large, stylized initial 'R'.



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## Montecitorio

*Cold soup of salt cod and chickpeas  
Tuna tartare with sweet peppers  
Marinated salmon with dill and goat cheese  
Cod and melon salad*  
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*Risotto with cuttlefish and peas  
Tonmarelli pasta with mussels, ewe's cheese and fillet of fresh tomato*  
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*Grand buffet of pastries*

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

## Fori Imperiali

*Duck sausage with potatoes and peppers salad  
Terrine with sage flavored rabbit and ham  
Coriander flavoured vegetables  
Veal with tuna sauce and assortment of vegetables*  
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*Spelt maltagliati pasta with mushrooms ragout, crunchy ham  
and Grana cheese shavings  
Maccheroncini pasta with lamb ragout and lemon thyme*  
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*Grand buffet of pastries*

*Glass of wine per person, carefully selected by our Sommelier,  
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## Foro Traiano

*Baby squid stuffed with potatoes and artichokes*  
*Terrine of eggplant and tomatoes with fresh caciotta cheese*  
*Creamed cod with truffle from Norcia*  
*Patè of turbot and mixed salad*

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*Mezzemaniche pasta with fresh artichokes, asparagus and lettuce*

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*Sea bass "saltimbocca" with Roman spinach*

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*Grand buffet of pastries*

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

## Campidoglio

*Herbs flavoured steamed monkfish carpaccio*  
*Smoked duck breast and miso vegetables*  
*Marinated fresh sardines*  
*Parmesan style Artichokes and smoked cheese*

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*Maltagliati pasta with duck ragout and mushrooms*

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*Fillet of snapper with braised fennel and olives*

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*Grand buffet of pastries*

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

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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.