



RESIDENZA DI RIPETTA
ROMA

COCKTAILS 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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Classic Cocktail

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

Mineral water

Delicacy vegetables in tempura

Seasonal Crudités

Stuffed Focaccine with:

Patatoes, provola cheese, zucchini, artichokes and mushrooms

Puff pastry filling with vegetables

Rigatoncini pasta cacio, pepper and spring onions

Elegant Cocktail

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

Mineral water

Seasonal Crudités

Fried arancini and supplì

Delicacy vegetables in tempura

Selection of mini omelette

Stuffed focacce

Orecchiette pasta with turnip peaks and smoked provola



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Sumptuous Cocktail

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

Sandwich

Seasonal Crudités

Stuffed Focaccine with:

Potatoes, provola cheese, zucchini, artichokes and mushrooms

Plate of cheese and fruit chunks

Fried arancini and supplì

Delicacy vegetables in tempura

Selection of mini omelette

Chicken salad

Risotto with artichokes, mint and pecorino

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.