



RESIDENZA DI RIPETTA
ROMA

INFORMAL AND GALA 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



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Informal Dinner

Tritone 3 Course Menu

Octopus salad with olives and beans

Pennette pasta with sea bream, cherry tomatoes and pesto sauce

Apple puff pastry with raspberry coulis

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

Corso 3 Course Menu

Mezze maniche pasta with bacon and ewe's cheese

Stuffed rabbit roll with artichokes and potatoes

Sliced fresh fruit with vanilla ice cream

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

Plebiscito 3 Course Menu

Risotto with crabmeat and zucchini

Salted turbot with Roman style fresh spinaches

Fruit Tiramisu

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



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Chigi 4 Course Menu

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 4 Course Menu

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 4 Course Menu

Red snapper carpaccio with sweet paprika and crunchy vegetables

Risotto with artichokes, crabmeat and candied lemon

Sea bream fillet with zucchini and thyme-flavoured potatoes

Raspberries parfait with mint cream

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



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Gala Dinner

Farnese 4 Course Menu

Rustic pizzas

Puff pastries with vegetables

Assortment of bruschetta with grilled vegetables

Duck ham with asparagus salad

Homemade fusilli pasta with sliced beef and thyme

Beef fillet with mustard sauce

Passion fruit parfait

*1 flute of prosecco, glass of wine per person, carefully selected by our Sommelier,
Mineral water, coffee and friandises*

Torlonia 4 Course Menu

Rustic pizzas

Puff pastries with vegetables

Assortment of bruschetta with grilled vegetables

Octopus salad with white beans and mullet roe

Pennette pasta with artichokes and squids

Grilled sea bass with mushrooms and potatoes pie

Pistachio parfait with strawberries salad and vanilla sauce

*1 flute of prosecco, glass of wine per person, carefully selected by our Sommelier,
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Rondanini 4 Course Menu

Rustic pizzas

Puff pastries with vegetables

Assortment of bruschettas with grilled vegetables

Battered fried vegetables

Smoked duck ham with asparagus

Fossa ewe's cheese tortelli pasta with broad beans, artichokes ragout and crispy bacon

Sagrantino wine flavored beef fillet with braised seasonal mushrooms

Hazelnut cake with exotic fruit coulis

*1 flute of prosecco, glass of wine per person, carefully selected by our Sommelier,
Mineral water, coffee and friandises*

Ruspoli 5 Course Menu

Rustic pizzas

Puff pastries with vegetables

Assortment of bruschettas with grilled vegetables

Battered fried vegetables

Sea bass tartare with vegetables

Homemade fusilli pasta with lemon flavored crab meat and artichokes

Neapolitan style turbot with potatoes and Taggia olives

Guinea fowl galantine with pistachios and truffles

Almond Pudding with fruit salad and chocolate ice creams

*1 flute of prosecco, glass of wine per person, carefully selected by our Sommelier,
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Orsini 5 Course Menu

Rustic pizzas
Puff pastries with vegetables
Assortment of bruschettas with grilled vegetables
Battered fried vegetables

Lobster, perch and green apple salad

Garganelli pasta with shrimps, rocket salad pesto and tomatoes

Sea bass mille-feuille with artichokes

Veal fillet crusted with porcini mushrooms

Exotic fruit salad with lime sherbet

*1 flute of prosecco, glass of wine per person, carefully selected by our Sommelier,
Mineral water, coffee and friandises*

Gonzaga 5 Course Menu

Rustic pizzas
Puff pastries with vegetables
Assortment of bruschettas with grilled vegetables
Battered fried vegetables

Lobster carpaccio

Spinach cannelloni with ricotta cheese, turbot and artichokes in cardinal style sauce

Risotto with oysters and champagne

Beef tournedos with foie gras and black truffle

Mango parfait with strawberries salad and wild berries sauce

*1 flute of prosecco, glass of wine per person, carefully selected by our Sommelier,
Mineral water, coffee and friandises*



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Gala Buffet

Pallavicini

Rustic pizzas
Puff pastries with vegetables
Assortment of bruschettas with grilled vegetables
Battered fried vegetables

Beef salad with celery and truffle flavored oil
Sole "Jardiniere"
Curry flavored chicken and prawn roll
Veal shin salad

Sedanini pasta with cheese, black pepper and fresh onions
Risotto with seafood

Orange flavored piglet medallions with seasonal side dishes

Grand buffet of pastries

1 flute of prosecco, glass of wine per person, carefully selected by our Sommelier,
Mineral water, coffee

Medici

Rustic pizzas
Puff pastries with vegetables
Assortment of bruschettas with grilled vegetables
Battered fried vegetables

Salmon trout carpaccio, rocket salad and grapefruit
Grilled tuna with tomato gazpacho
Sliced smoked duck
Fennel flavored cold suckling pig saddle

Basil flavored scialatielli pasta with clams and champignon mushrooms
Tacconelle pasta with rabbit ragout and olives

Sea bass and shrimps "cornucopia" with seasonal side dishes

Grand buffet of pastries

1 flute of prosecco, glass of wine per person, carefully selected by our Sommelier,
Mineral water, coffee



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Estensi

Rustic pizzas
Puff pastries with vegetables
Assortment of bruschettas with grilled vegetables
Battered fried vegetables

Stewed cuttlefish with sweet peas and onions
Bavarian style crustaceans and small vegetables
Turkey stuffed with green apples and walnuts
Sea bass, and fresh herbs salad

Risotto with scallops and artichokes
Orecchiette pasta with Roman broccoli, bacon and Grana cheese

Suckling pig fillet in a mushroom and bread crust, with herbs
Stewed sea bream with seafood

Grand buffet of pastries

1 flute of prosecco, glass of wine per person, carefully selected by our Sommelier,
Mineral water, coffee

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.