



RESIDENZA DI RIPETTA
ROMA

SERVED LUNCH 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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Cavour 3 Course Menu

Marinated beef with rocket salad and grana

Fusilli casarecci with bacon, eggs and zucchini

Tiramisù

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

Mineral water, Coffee

Campo Marzio 3 Course Menu

*Salt marinated salmon with fennel salad,
olives and citrus fruits*

Maltagliati pasta with prawns and artichokes

Fruit salad with ice cream and cream

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

Mineral water, Coffee



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Testaccio 4 Course Menu

Mixed green salad, marinated salmon with yogurt sauce and fresh pepper

Fusilli casarecci pasta with scampi and asparagus

fillet of turbot, zucchini and potatoes

Creme brûlé with wild berries

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

Mineral water, Coffee

Trastevere 4 Course Menu

Crudo amatriciano, bufala and millefeuille with aubergine and tomatoes candied

“Paccheri cacio pepe” and crunchy artichokes

Slice of “scottona” with chiodini mushrooms, rocket salad and grana

Raspberry semifreddo with mint sauce

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

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.