

Urban Passion

[www.ducaticafferoma.com](http://www.ducaticafferoma.com)

***DUCATI***  
***CAFFÈ***

Daily menu

# Daily menu

## Antipasti

### Appetizers

<b>Carpaccio di bresaola rucola e scaglie di grana</b> Bresaola carpaccio raw (salted and dried beef) served with rocket salad and grana padano cheese slivers	€ 9.00
<b>Prosciutto di Bassiano e bufala di Amaseno</b> Special ham from Bassiano and buffalo mozzarella cheese from Amaseno	€ 9.00
<b>Mix di salumi e formaggi</b> Mix of salami and cheese	€ 9.00
<b>Uovo morbido con orzo perlato alle verdure</b> Soft boiled eggs served with pearl barley made with vegetables	€ 9.00

## Primi Piatti

### Main courses

<b>Spaghetti pomodoro e basilico</b> Spaghetti with tomato sauce and basil	€ 7.00
<b>Fettuccine pachino e bufala</b> Fettuccine pasta with cherry tomatoes and buffalo mozzarella cheese	€ 9.00
<b>Tonnarello cacio e pepe</b> Tonnarello pasta "cacio & pepe" made with a cheese and peppe creamy saucer	€ 9.00
<b>Ravioli di ricotta di bufala e spinaci con caponata di verdure</b> Hand made ravioli pasta with buffalo ricotta cheese & spinach served in a special sauce made from vegetables	€10.00

## Secondi piatti

### Second courses

<b>Tagliata di pollo con rucola e pachino</b> Slices of grilled chicken breast served with rocket salad and cherry tomatoes	€ 10.00
<b>Trancio di salmone al vapore con spinaci al burro</b> Slice of steamed salmon served with spinach cooked with butter	€ 12.00
<b>Straccetti con grana, rucola e aceto di lamponi</b> Straccetti beef served with grana padano cheese slivers, rocket salad and raspberries vinegar	€ 12.00
<b>Trancio di tonno alla piastra con insalatina di finocchi croccanti e olive</b> Slice of grilled tuna served with a salad made from crisp fennel and olives	€ 14.00
<b>Calamaro alla piastra con insalata di patate pomodoro e olive</b> Grilled squid served with a special salad made from potatoes, tomatoes and olives	€ 17.00
<b>Controfiletto con patate al forno</b> Entrecôte fillet steak served with roasted potatoes	€ 16.00
<b>Scamone di Vitella al profumo di limone con spinaci all'agro</b> A special cut of veal made with flavored lemon and served with sour spinach	€ 14.00

Si ricorda a tutti i clienti che il conto va richiesto al tavolo, grazie.

## Contorni

### Side Dish

<b>Patate al forno</b> Season Vegetables	€ 6.00
<b>Insalata mista</b> Roasted potatoes	€ 6.00
<b>Verdure di stagione</b> Mixed salad	€ 6.00

## Insalate

### Salad

<b>Insalata Roquefort: radicchio di Chioggia, finocchi croccanti, gherigli di noci, pistacchi tostatati e Roquefort</b> Roquefort salad: red chicory from Chioggia, crisp fennel, walnuts, roasted pistachio and Roquefort cheese	€ 9.00
<b>Insalata Desmo: sedano, mela verde, pancetta croccante, crostoni, lattuga, pollo in pezzi e aceto balsamico</b> Desmo salad: celery, green apple, crunchy bacon, toasted slices of bread, lettuce, slices of grilled chicken breast and balsamic vinegar	€ 9.00
<b>Insalata di gamberi: lattuga, gamberetti, avocado, salsa cocktail</b> Prawn Caesar Salad: toasted slices of bread, prawns, lettuce, avocados, cocktail sauce	€ 12.00
<b>Insalata Sport: tonno, mais, pomodorini, uovo e olive</b> Sport Salad: tuna, corn, egg, tomato and olives	€ 10.00
<b>Insalata Ducati: prosciutto, fontina, pomodorini, fagiolini, olive, lattuga e rucola</b> Insalata Ducati: lettuce, ham, fontina cheese, tomato, olives, rocket, green beans	€ 10.00

## Desserts

<b>Tiramisù</b>	€ 7.00
<b>Coppa di frutta fresca con gelato alla crema, caramello e panna</b> Cup of fruits served with ice cream (cream, vanilla and caramel flavours)	€ 8.00
<b>Tagliata di frutta</b> Fruits composition	€ 10.00
<b>Panna cotta</b> Cream pudding	€ 6.00

## Time Table

Breakfast	08:00 - 12:00
Lunch	12:00 - 15:30
Afternoon	15:30 - 17:30
Pre-Dinner	17:30 - 19:30
Dinner	19:30 - 23:30
After-Dinner	23:30 - 02:00

Please ask for the bill directly at your table. Thank you!