

SPECIALS SPRING MENU

A raw artichoke salad

With dill, lemon and mint and Roman pecorino
550

A simple octopus salad

Celery, olives
600

Fish crudo / carpaccio

Citrus dressing
580

Seppie in umido coi piselli

Cuttlefish alla Romana with snow peas
550

Local baby squid

Grilled over charcoal or fried in semolina
450

Live mussels marinara con la 'nduja

White wine, chili and spicy pork
Salumi with tomatoes
790

Baby squid AOP spaghetti

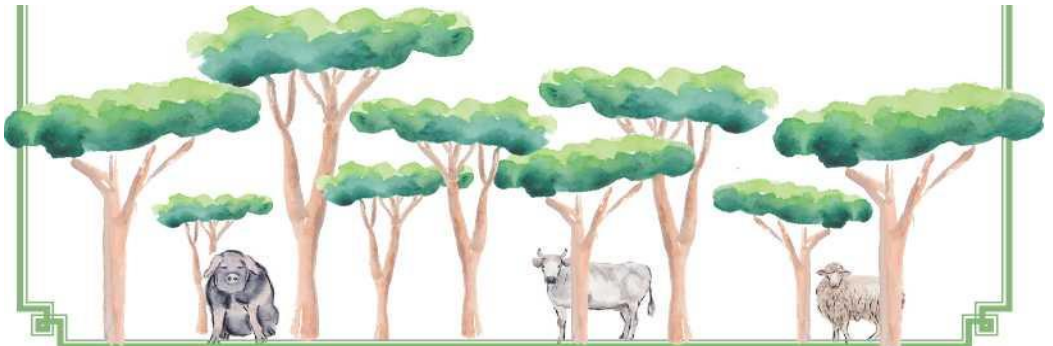
Dirty squid with its own eggs and ink
690

Pasta allo scoglio (for 2 guests)

Linguine with baby squid, octopus, red prawn,
mussels, clams and Phuket lobster with Piennolo
tomatoes in white wine
2,900

King Mackerel grilled over charcoal

Marinated and served with wild herbs salad
790



APIA

Trattoria



The name of our restaurant, like our food, is rooted in Roman tradition.

We named the restaurant after the Via Appia Antica, an ancient road that connected Rome to Apulia, in the South of Italy.

Two thousand years later the cobblestone road still wanders through the countryside behind Chef / Owner Paolo Vitaletti's home.

And it serves as a reminder of our restaurant's close connections to the beautiful cheeses, meats, and grains of Lazio, and the culinary traditions of Italy's southern reaches.

Antipasti

Cold Cuts

A selection of artisan cold cuts and cheeses
400/700

Appia's Famous Chicken Liver Crostini

Chicken liver pate, grilled sourdough, maldon salt
420

Seafood Stew

Clams, mussels, crab, white wine, tomato and fresh herbs
690

Trippa alla Romana

Stewed beef tripe, tomato sauce, pecorino, peperoncino, mint
450

A simple zucchini salad

24-months parmesan, mint, olive oil
380

Butterhead Salad

Guanciale, sweet gorgonzola, roasted tomatoes, pears and balsamic vinaigrette
450

A caprese like in Puglia

Burrata, marinated tomato, grilled eggplant, toasted bread with basil seeds
480

Primi

Fresh cavatelli pasta

Lamb ragu, carrot fondue, roasted tomato and tarragon
480

Pia's Fettucine

Butcher shop ragu and parmesan
480

Spaghetti Amatriciana

Tomato, cured pork cheek and pecorino
480

Cacio & Pepe

Troccoli fresh pasta, pecorino and pepper
480

Ravioli

With ricotta, spicy tomato and N'duja sauce
480

Carbonara

Organic egg, crispy guanciale, pecorino (yes, it's salty)
480

Omaggio a Pasquale Torrente

House-made fresh troccoli pasta with butter, black anchovies & black truffle
890

Secondi

A beautiful piece of dry Aged Beef

Check our organic beef cuts on the dry aging fridge to get your piece,
Simply grilled with a side of vegetables, a must try

Porchetta, like in Rome

Roast pork, fennel pollen, apple compote
600 (for one) 1100 (to share)

Oxtail Stew

Herb gremolata, fregola, a hand-rolled Sardinian pasta
750

Our Famous Lamb Ribs

Crispy lamb ribs, rosemary gremolata (please allow 45 minutes)
1300

Rotisserie chicken

750 (Half) 1300 (Whole)

Honey glazed carrots, toasted walnuts 220
Crispy roasted potatoes, rosemary, garlic 220
Broccolini, chili and garlic 300
Creamy polenta and gorgonzola 250
Sautéed mixed greens 250
Eggplant parmigiana 450

Dolci

The Lemon Cappuccino

Layers of cream, lemon curd, almond cake

A home-made cannoli

With pastry cream

Pan Brioche

Caramelized bread pudding, hazelnut ice cream

Paolo's Mother's Tiramisu

Same as it ever was

Affogato

Vanilla ice-cream meets Italian espresso

Torta o crostata del giorno

Today's cake or tart

350

