



SWEET · SALTY

MENÙ FUOCO

Desserts are all homemade.
We use fresh citrus fruit, vanilla pod,
unrefined flours and organic whole
cane sugar.

DESSERTS

- Caprese cake (gluten free) € 8
served with vanilla ice cream
- Neapolitan babà € 8
served with wild berries and custard
- Tiramisù € 8
- Hazlenut shortcrust € 8
with custard and wild berries
- Artisan vanilla ice cream € 8



FRUIT

- Wild berries € 8
- Pineapple/Melon € 6
- Mixed fruit platter € 10



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FUOCO

BERE | DOLCE | SALATO

The service includes bread € 2,00 per person



OUR CONCEPT

The warmth of our home in the heart of prati, a format that knows how to delight you with traditional italian cuisine.

From lunch till late evening FUOCO stays lit. Italian cuisine contaminated with neapolitan tradition brings a new shape to our menu. Starting from our salami and cheese platter to the lightness of our tasty salads. From the taste of fresh octopus to the delicious tartares. The quality of our ingredients is the spark of our fire.

Main dishes surprise the palate combining tradition and innovation. The jump from the pan to the grill allows us to space from woks to fish dishes, from cockerel to red meat of first choice. Without forgetting about our vegetarian dishes to the juicy burgers. Last but not least our homemade desserts. Sweet final after a fiery journey it's exactly what FUOCO wants to deliver. Welcome!

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In our activity there are allergens, therefore allergic or intolerant people are invited to ask the waiter for the allergens book.

On request we can offer

GLUTEN FREE PRODUCTS



OUR TARTARE

- Danish beef tenderloin tartare with anchovie € 18
- Avocado tartare with lime, olive oil and salt € 11
- Salmon and avocado tartare with chives, almonds and lime € 16
- Tris of tartares avocado, tuna, salmon € 20
- Tuna tartare with cherry tomatoes, olives and capers € 16

APETIZERS

- Smoked sweet prosciutto Sauris with buffalo mozzarella € 16
- Buffalo mozzarella d.o.p. from Paestum € 10
- Eggplant parmigiana € 10
- Patanegra iberian cured meats platter jamon, lomo, chorrito, papada, copa € 20
- Catalan-style shrimp on frisella € 18
- Roasted octopus with his mayonnaise, peppers sauce and a bed of thin roasted potatoe € 18

SALADS & SIDE DISHES

- Caprese salad Buffalo mozzarella and tomatoes € 11
- Ischitana mixed salad, small buffalo mozzarellas, tuna, olives and cherry tomatoes € 10
- Spinaci fresh spinach, nuts, pachino tomatoes, bacon and parmesan flakes € 10
- Sautéed chicory or boiled with lemon € 6
- Neapolitan-style escarole pine nuts, raisins and anchovies € 7
- Roasted potatoes € 6

FRIED DISHES

- Potatoe chips € 6
- Buffalo mozzarella in parmigiano breadcrumbs € 11
- Zucchini flowers filled (4 pz) ricotta and anchovies € 10
- Shrimp tempura with tartar sauce € 16
- Tuna fishballs on a bed of guacamole € 15

Our fried dishes, light and fragrant, perfect for your aperitif



MAIN COURSES

- Ravioli caprese € 16
homemade ravioli filled with sheep ricotta, smoked provola and primo sale cheeses. Sautéed with cherry tomatoes and basil
- Nerano spaghettoni from Gragnano € 15
fried zucchini, provolone cheese and basil
- Summer amatriciana pennone € 16
yellow date, bacon, pecorino cheese and shrimps
- Tagliolini with amberjack, lime and bottarga € 16



The pasta is made from the famous "Felicetti" pasta makers. Fresh pasta instead comes from the "Gamberoni" pasta shop.

We can offer whole-wheat pasta and gluten-free pasta on request

BURGER

- Cheese Burger 250 gr € 16
Chianina breed beef, cheddar, bacon, lettuce, tomatoes and caramelized onions
- Vegetariano 200 gr € 14
homemade burger made with carrots, potatoes, eggplant, spinach and corn flour, lettuce, tomatoes and caramelized onions

WOK

- Wok with chicken € 16
soia noodles, mixed vegetables, chicken, almonds, black sesame and teriyaki sauce
- Wok with shrimps € 18
soia noodles, mixed vegetables, shrimps, almonds, black sesame and teriyaki sauce
- Wok with vegetables € 14
soia noodles, mixed vegetables, almonds, black sesame and teriyaki sauce

SECOND COURSES

- Danish tenderloin with roasted potatoes € 25
- Sliced entrecôte with sautéed chicory € 22
- Boneless cockerel with potatoe chips € 18
- Tomahawk steak by kg € 70
- Tuna tataki with wok vegetables, black sesame and teriyaki sauce € 20
- Slice of grilled amberjack with mixed salad, sweet&sour baby corn and red radish € 22
- Squid stuffed with neapolitan-style escarole € 20
basmati rice

Our meat comes from the historical butcher's shop "Annibale"

