

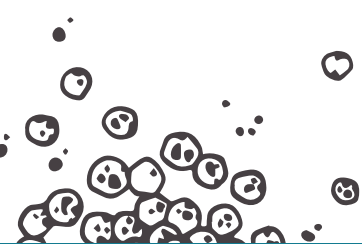
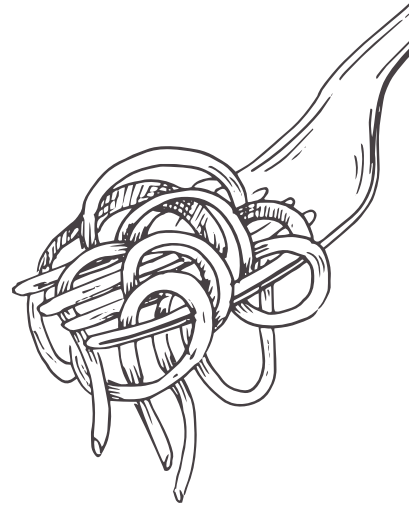
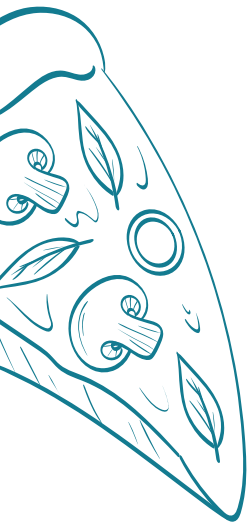
VR RESTAURANT

MENU

KITCHEN OPENING

LUNCH 12.00/14.30

DINNER 19.00/22.00



ALLERGEN LIST:

Below is the list of allergens that may be present in the dishes on our menu. We kindly ask customers to inform our staff of any allergies or dietary needs.

1. GLUTIN / 2. CRUSTACEANS / 3. EGG / 4. FISH AND DERIVATIVES / 5. PEANUTS AND DERIVATIVES / 6. SOY AND DERIVATIVES / 7. MILK AND DERIVATIVES / 8. TREE NUTS AND DERIVATIVES / 9. CELERY AND DERIVATIVES / 10. MUSTARD AND DERIVATIVES / 11. SESAME SEEDS / 12. SULFUR DIOXIDE AND SULPHITES / 13. LUPIN AND DERIVATIVES / 14. MOLLUSCS AND DERIVATIVES

SEAFOOD

starters

SEAFOOD STARTERS PLATTER

A tasting selection of our seafood appetizers. A mix of specialties to savor the best of our seafood cuisine.

25.⁰⁰€

VIA ROMA TARTARE TRIO: TUNA, KING PRAWNS & SALMON

Red tuna tartare, sweet king prawns, and Norwegian salmon seasoned with citrus, aromatic herbs, and extra virgin olive.

18.⁰⁰€

CATALAN-STYLE OCTOPUS

Octopus tentacles served with cherry tomatoes, Tropea red onion, and crispy celery. Enhanced with extra virgin olive oil.

15.⁰⁰€

SEAFOOD SALAD

Octopus, calamari, prawns, and mussels with extra virgin olive oil, lemon, and parsley. Served with crispy celery and fresh.

15.⁰⁰€

SAUTÉED MUSSELS AND CLAMS

Mussels and clams sautéed with garlic, parsley, white wine. Served with warm croutons

12.⁰⁰€

SHRIMPS IN COCKTAIL SAUCE

Shrimps on a bed of crispy lettuce with homemade cocktail sauce.

13.⁰⁰€

MARINATED KING PRAWNS

Fresh king prawns marinated in extra virgin olive oil, citrus, and aromatic herbs. Served with pink pepper and mixed greens.

13.⁰⁰€

Cover charge €1.50



SEAFOOD

pasta

LINGUINE WITH SEAFOOD *and fresh cherry tomatoes*

Linguine with garlic, oil, parsley, and a mix of seafood: mussels, clams, calamari, and prawns.

15.⁰⁰€

SEAFOOD RISOTTO

Creamy risotto with a mix of seafood including prawns, calamari, clams, mussels, extra virgin olive oil, parsley, and garlic.

15.⁰⁰€

SPAGHETTONI WITH AMBERJACK PUTTANESCA

Spaghettoni with cherry tomatoes, black olives, capers, anchovies, fresh amberjack, and chili.

16.⁰⁰€

GNOCCHI WITH SCAMPI CREAM

Fresh potato gnocchi with scampi cream and cream.

14.⁰⁰€

LINGUINE WITH LOBSTER *(Min. 2 people)*

Linguine with whole lobster, cherry tomatoes, garlic, parsley, and a splash of white wine.

20.⁰⁰€

TUNA PUTTANESCA

Pici pasta with fresh tuna fillets, sautéed with cherry tomatoes, black olives, capers, anchovies, extra virgin olive oil, and.

16.⁰⁰€

Cover charge €1.50



SEAFOOD

mains

SESAME-CRUSTED TUNA *with mixed greens*

Seared tuna steak in a sesame crust, with extra virgin olive oil, lemon, and balsamic vinegar.

18.00€

AMBERJACK FILLET *with escarole*

Amberjack fillet served with stewed escarole, extra virgin olive oil, garlic, and a hint of chili.

18.00€

FRIED SEAFOOD *with seasonal salad*

Selection of fresh fish, fried prawns and calamari with a side salad.

18.00€

SALMON FILLET *with mashed potatoes*

Seared salmon fillet served with mashed potatoes.

15.00€

SEAFOOD MIXED GRILL *with rosemary potatoes*

Grilled white fish, prawns, scampi, and squid skewer served with rosemary potatoes.

22.00€

SEARED OCTOPUS *with zucchini cream*

Polpo scottato accompagnato da una crema di zucchine.

18.00€

Cover charge €1.50

SEAFOOD TASTING MENU

Ask our staff



LAND

appetizers

VIA ROMA PLATTER

Selection of cured meats, Umbrian salami, cheeses, bruschetta, homemade jams, and dry sausages.

22.⁰⁰€

BUFFALO CARPACCIO AND BURRATA

Buffalo carpaccio, fresh burrata cheese, extra virgin olive oil, black pepper, and fresh arugula.

15.⁰⁰€

MIXED BRUSCHETTA

Toasted bread with tomato, truffle and pecorino, and liver pâté.

9.⁰⁰€

BEEF TARTARE *with stracciatella and truffle*

Hand-chopped beef with stracciatella cheese and truffle, seasoned with extra virgin olive oil, Maldon salt, and lemon pepper.

15.⁰⁰€

FIRST LAND

courses

PICI WITH *with chianina ragù*

Handmade picci with white Chianina ragù, deglazed with white wine and flavored with fresh herbs.

14.⁰⁰€

TAGLIATELLE WITH *with porcini mushrooms*

Homemade tagliatelle with porcini mushroom sauce and fresh porcini mushroom.

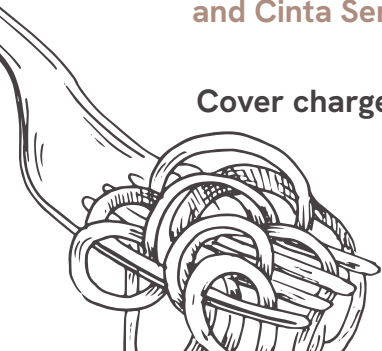
13.⁰⁰€

PICI CACIO E PEPE *with Cinta Senese guanciale*

Handmade picci with pecorino cheese cream, black pepper, and Cinta Senese pork bites.

14.⁰⁰€

Cover charge €1.50



MEAT MAIN

courses

BEEF FILLET *with porcini*

Beef fillet with porcini mushrooms and a delicate aromatic sauce.

22.⁰⁰€

BEEF FILLET *with green pepper*

Morbido filetto di manzo con salsa al pepe verde.

22.⁰⁰€

SLICED BEEF *with arugula, Grana cheese, and cherry tomatoes*

Sliced beef on a bed of fresh arugula, Grana Padano shavings and cherry tomatoes

20.⁰⁰€

SLICED BEEF *with summer truffle*

Tender sliced beef topped with summer truffle.

20.⁰⁰€

SALADS & SIDE DISHES

GREEK SALAD

Crunchy cucumbers, ripe tomatoes, black olives, red onion, and feta cheese with extra virgin olive oil and oregano.

10.⁰⁰€

SALMON SALAD

Salmon tartare with fresh vegetables and avocado.

12.⁰⁰€

TUNA SALAD

Tuna with seasonal vegetables and olives.

10.⁰⁰€

POTATOES BAKED

5.⁰⁰€

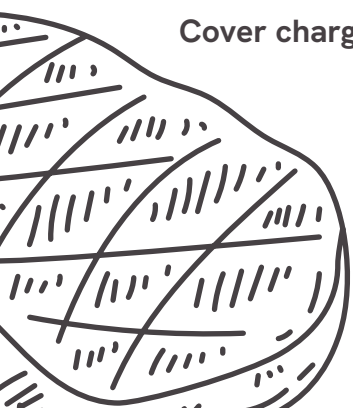
GRILLED VEGETABLES

5.⁰⁰€

SEASONAL HERBS SAUTEED

5.⁰⁰€

Cover charge €1.50



BURGER

CLASSIC BURGER

High-quality beef patty in a soft bun with lettuce, tomato, fries, and sauces.

13.^{00€}

CHICKEN BURGER

Breaded chicken cutlet in a soft bun with lettuce, tomato, fries, and sauces.

12.^{00€}

PORCO BURGER

Grilled pork in a soft bun with fresh salad, caramelized onions, fries, and sauces.

15.^{00€}

SNACKS

MIXED FRIED SNACKS

A mix of delicious fried foods

8.^{00€}

FRENCH FRIES

Crispy outside, soft inside.

5.^{00€}

JALAPEÑOS (6 Pcs.)

Spicy and flavorful.

5.^{00€}

OLIVE ASCOLANA (8 Pcs.)

Green olives stuffed with meat filling and breaded.

5.^{00€}

FRIED MOZZARELLA BALLS (8 Pcs.)

Breaded and fried small mozzarella balls.

5.^{00€}

Cover charge €1.50



PINSE

Roman flatbread pizza

MARGHERITA

Tomato sauce, mozzarella fiordilatte cheese, EVO oil, and basil.

7.⁰⁰€

PERUGINA

Tomato sauce, mozzarella fiordilatte cheese, sausage.

8.⁰⁰€

VULCANO

Tomato sauce, mozzarella fiordilatte cheese, spicy salami.

8.⁰⁰€

BUFALINA

Tomato sauce, buffalo mozzarella cheese, and cured ham.

10.⁰⁰€

VEGETARIANA

Tomato sauce, mozzarella fiordilatte cheese, artichokes, eggplant, and spinach.

9.⁰⁰€

CAPRICCIOSA

Tomato sauce, mozzarella fiordilatte cheese, artichokes, mushrooms, cured ham, boiled eggs, and black olives.

10.⁰⁰€

MODENA

Tomato sauce, mozzarella fiordilatte cheese, pancetta, arugula, and balsamic glaze.

9.⁰⁰€

Cover charge €1.50



EMILIANA

Mozzarella fiordilatte cheese, Bologna mortadella, pistachio cream, buffalo stracciatella, and balsamic glaze.

9.⁰⁰€

SALSICCIA E FRIARIELLI

Mozzarella fiordilatte cheese, fresh sausage, and turnip tops.

10.⁰⁰€

CARCIOFONA

Mozzarella fiordilatte cheese, artichoke cream, bresaola, artichokes, valerian, parmesan shavings, balsamic glaze.

11.⁰⁰€

GUSTOSA

Mozzarella fiordilatte cheese, sausage, baked potatoes, and pancetta.

10.⁰⁰€

PRIMAVERA

Mozzarella fiordilatte cheese, prawns, grilled zucchini, stracciatella, cheese and pink pepper.

11.⁰⁰€

LEGGERINA

Mozzarella fiordilatte cheese, gorgonzola, bell peppers, and speck.

10.⁰⁰€

BELLA D'ESTATE

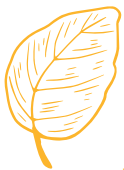
Mozzarella fiordilatte cheese, arugula, cherry tomatoes, grana cheese shavings, and cured ham.

10.⁰⁰€



PINSE

large



MARGHERITA

18.⁰⁰€

2 FLAVORS OF YOUR CHOICE

20.⁰⁰€

3 FLAVORS OF YOUR CHOICE

23.⁰⁰€

Takeaway only

1.50€ For each extra ingredient.



DESSERT

made by us

TIRAMISÙ

Ladyfinger biscuits, coffee, and mascarpone cream.

6.00€

FRESH CHEESECAKE

Biscuit crumble, cream cheese, strawberry, mint, and lime.

6.00€

PANNA COTTA

Fresh cream, sugar, and vanilla. Served with your choice of topping.

5.00€

*From our trusted
pastry shop*

PISTACHIO SEMIFREDDO

6.00€

BERRY SEMIFREDDO

6.00€

WHITE/BLACK PROFITEROLES

6.00€

WHITE/BLACK TRUFFLE

5.00€

Cover charge €1.50



BEVANDE

coffee

ESPRESSO	1.50€
Decaf ESPRESSO	1.50€
ESPRESSO with liquor	2.00€
AMERICAN COFFEE	2.00€
BARLEY/GINSENG small	1.50€
BARLEY/GINSENG large	2.00€
CAPPUCCINO	2.00€
Decaf CAPPUCCINO	2.00€
Barley/Ginseng CAPPUCCINO	2.00€
SHAKEN COFFEE	3.00€
Shaken COFFEE with Baileys	4.00€

digestifs

AMARO (Bitter Liqueur)	4.00€
BRANDY	4.00€
GRAPPA CASTAGNER white / barrique	3.00€
GRAPPA 903 white	3.00€
GRAPPA 903 barrique	4.00€
GRAPPA Fuoriclasse Amarone	4.00€
GRAPPA Prime Uve	4.00€
RUM Pampero Anniversario	6.00€
RUM Don Papa	6.00€

soft drinks

WATER 0,5 L	1.00€
WATER 1 L	2.00€
FRUIT JUICES	3.00€
ESTATHÈ brick	1.30€
ESTATHÈ can	2.50€
ESTATHÈ/COCA/FANTA/SPRITE glass bottle	3.00€
SCHWEPES	2.50€
SANPELLEGRINO	3.00€
REDBULL	3.00€
ORANGE JUICE	3.50€

RUM Zacapa 23	8.00€
RUM Gold Mauritius	7.00€
RUM Diplomatico	8.00€
RUM Kraken	6.00€
RUM S.Teresa	7.00€
WHISKY Jack Daniel's	4.00€
WHISKY J&B	4.00€
WHISKY Taliskye	8.00€
WHISKY Col ila	9.00€

bottled beers

BECK'S	4.00€
HEINEKEN	4.00€
MORETTI	4.00€
MESSINA	4.00€
ICHNUSA non filtrata	4.00€
CRISTALLI DI SALE	4.00€
CORONA	4.00€
TENNENT'S	4.00€
CERES	4.00€
MORETTI rossa	4.00€
ICNUSA 66Cl	4.50€
MORETTI 66Cl	4.50€

specil bottled beers

IPA	5.00€
GAUDENS	5.00€
MASTRI BIRRAI artigianali umbri bionda / rossa / ipa / double malt	6.00€

draft beers

ICHNUSA unfiltered 20Cl	3.50€
ICHNUSA unfiltered 40Cl	5.50€
HEINEKEN 20Cl	3.50€
HEINEKEN 40Cl	5.50€

wine on tap

1/4 Liter	4.00€
1/2 Liter	6.00€
1 Liter	10.00€
HOUSE WINE "Le tenute" - Morellino di Scansano	12.00€

