

GARUM

LONDON

Olive Bella di Cerignola
Cerignola green olives
marinated in EVO oil,
fennel seeds and lemon zest
5.5

Pane burro e alici
Roman rustic toasted bread,
whipped alpine butter,
anchovies
6.5

Pallotte cacio e ova
Deep fried cheesy
'bread balls' on
homemade mint
mayonnaise
8.25

Croccante di Baccalà
Deep fried crunchy salted cod
homemade ajoli and capers
11.75

ANTIPASTI

Vignarola di Stagione
Cooked and raw seasonal field's salad,
guanciale and pecorino Romano D.O.P.
15.5

Supplizio
Two deep fried rice suppli
One smoked provola cheese
and Avezzano's potato croquette
13.5

Carciofi alla Romana
2 Roman style slowly cooked
artichokes, mentuccia romana,
garlic and anchovies
16.5

Moscardini e Pane
Baby octopus, lightly spiced tomato sauce
and red garlic bread
14.75

Mozzarella in Carrozza
Deep fried Mozzarella
sandwich with chef's
Garum
12

**Pane Cafone
e Cipolle di Montoro**
Slow cooked 'Ramata' onions
bruschetta
7.5

**Tagliata di Manza Fassona
il suo fondo e patata croccante**
Premium Fassona sliced steak
crunchy potato and fondo bruno jus
29

Polpo Arrosto
Roasted octopus, cauliflower salsa,
hazelnut and mortadella di Bologna
26

Trippa alla Romana
Roman style 'centopelli' veal tripe
mentuccia romana and
pecorino romano D.O.P.
17.5

PASTE E RISOTTI

Rigatoni alla Carbonara
Mezzi rigatoni di Gragnano, egg yolk,
pecorino Romano D.O.P. guanciale
17.95

Spaghetti alla Amatriciana
Spaghetti alla chitarra di Gragnano
in rich tomato sauce,
guanciale and pecorino Romano D.O.P.
18.25

Spaghetti alla Gricia
Spaghetti alla chitarra di Gragnano,
guanciale, pecorino Romano D.O.P.,
toasted black pepper
17.95

**Fusilli Carciofi
Mentuccia e Pecorino**
Fusilli pasta with artichoke, Roman mint,
Pecorino Romano D.O.P.
17.75

Ziti al Garofalato
Ziti pasta with traditional
Roman Beef Ragu'
19.25

Rigatoni Cozze Limone e Cacio
Mezzi rigatoni pasta, mussels,
lemon zest and cacio cheese
19.25

Tagliatelle ai Funghi
Homemade egg tagliatelle pasta
wild mushrooms
21

Risotto ai Gamberoni e capperi
Carnaroli Risobuono 'La Mondina',
King prawns and dehydrated capers
21

Risotto Cacio e Pepe
Carnaroli Risobuono 'La Mondina',
pecorino Romano D.O.P.
toasted black pepper
17.5

CONTORNI

**Cicoriotta di Campo
Ripassata**
Wild roman chickory garlic
chilli and EVO oil
6.25

**Insalata di verdure
cotte e crude**
Cooked and raw
seasonal field's salad
pecorino Romano D.O.P.
6.75

Broccoletti 'Ajo e Ojo'
Broccoletti leaves
garlic, chilli and
EVO oil
5.75

Patata croccante
Crunchy potato
30 months
Parmigiano Reggiano
and anchovy
5.75

Please always inform your server of any allergies or intolerances before placing your order.

Not all ingredients are listed on the menu and we cannot guarantee the total absence of allergens.

Detailed information on the fourteen legal allergens is available on request, however we are unable to provide information on other allergens.

A discretionary service charge of 12.5% is added to your bill

DOLCI

Tiramisu'

Savoirdi biscuits, espresso,
mascarpone cream,
XOCO cocoa nibs
9.75

Zabaione e Lingue di Gatto

Homemade Zabaione,
XOCO cocoa nibs, hazelnuts
served with
homemade shortbread
6.75

Formaggi e Pane

Selection of 3 cheeses
served with bread
16.5

Ricotta

Soft sheep's ricotta cheese,
sour cherries, toasted almonds,
XOCO cocoa nibs
13.25

Cioccolato Bianco

Mayan Red 40% XOCO
white chocolate, capers,
orange zest, EVO oil Trevisi
10.75

DRINKS

Amaro Montenegro

*Traditional Italian
Herbal liquor*
9.5

Also available
Del Capo, Lucano,
Averna, Fernet Branca
Ask for prices

Limoncello

*Homemade Limoncello
(25ml)*
4.5

Grappa

*Grappa Cividina
Bepi Tosolini*
9.75

Grappa Fogolar

12 Gran Riserve
*12 yo aged Fogolar
Gran Reserve*
13.5

Mirto Raro

*Myrtle liquor
from Sardinia
(25ml)*
5.5

Espresso Martini

Perfect as dessert
12.75

Cocchi Vermut di Torino

*Sweet Vermouth
from Torino*
9.5

CAFFETTERIA AND TEAS

Espresso

3.75

Macchiato

3.75

Doppio Espresso

4.5

Caffè e Latte

4.75

Cappuccino

4.75

Flat White

4.75

English Breakfast

3.75

Earl Grey

3.75

Peppermint

3.75

Verbena Tea

3.75

Fresh Mint

3.50

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GARUM

COCKTAIL BAR

Mixology at Garum isn't only about bringing the best ingredients in a glass to your table. But a sensorial guide to prepare, please and refresh your palate, exalting the flavours of our cuisine..

..Or just giving you a sip of happiness

We call it:
The Garum Experience

BITTER SWEET

MILANO TORINO

*The Grandfather of all bitter sweet cocktails.
Equal parts of Campari and Antica Formula
simply garnished with an orange wedge.
Tradition.*

10

ROMA MILANO TORINO

*The Roman take on the iconic Negroni
VII Hills Gin is rounded, slightly herbaceous and perfumed.
adding a fresh depth to the mix*

14.50

YANKEE MILANO TORINO

*Ammmericano!
Unforgettable Alberto Sordi acting in
"Un Americano a Roma"
Milano Torino & Soda.
Classic!*

10.75

LONDON MILANO TORINO

*Just do Negroni
Beefeater London Dry Gin, Campari, Antica Formula
as the Count Camillo Negroni wants!*

13.50

SOMETHING WENT WRONG

*Sometimes making
mistakes makes your life easier - lighter
Milano Torino
direction Valdobbiadene*

11.25

All spirits are served 50ml as standard, 25ml available on request.

SIGNATURE

BED & BREAKFAST A TRASTEVERE

*Waking up overlooking Santa Maria in Trastevere
Refreshing with a kick!
Vecchia Romagna - Beefeater - Cointreau - DOM Benedictine
some secret ingredients
here and there*

14.25

MARTINI ER COLLE

*Up and down from Rome's hills like crazy!
Rounded, velvety, citrusy with sweet spices & wood
Four Pillars Rare Gin - Evan Williams Bourbon and that
little touch of..*

12.95

OSTIA JULEEP

*Cut to the Overproof!
Angostura bitters, Agave Nectar, Oak Smoke
Punchy*

13.50

UN GIORNO DI SOLE DI PIOGGIA DI GHIACCIO IN PARADISO

*Take off in Heaven!
The rich depth of Galliano's botanicals
with the elegance of the St Germain elderflower liqueur
and 1 sweet thought!*

10.75

RIONE MONTI

*Rione n1
Mystic and revealing!
The perfect nectar to open the
doors of perception
Ojo de Dios Mezcal - Amaro Montenegro - Italicus*

13.25

QUARTIERE COPPEDE'

*Art Nouveau, Bizarre, Punk Elegant!
Edinburgh Rhubarb & Ginger Gin - Cherry Heering
Liqueur de Rose - Sour Mix and Served Up
Refined & Classy!*

12.75

SEPTIMIUS SEVERUS

*Marks the multicultural nature of the Romans
Penja valley white peppercorns infuse vodka,
Cocchi Americano, Absinth, Aztec Chocolate bitter,
Naughty Aperitif!*

14

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BEERS

MENABREA BIONDA

bottle 330 ml
6.5

PERONI NASTRO AZZURRO

bottle 330 ml
5.5

PERONI NASTRO AZZURRO 0.0%

bottle 330 ml - alcohol free
4

PERONI NASTRO AZZURRO GLUTEN FREE

bottle 330 ml - gluten free
6.25

90 SOFT

LITORALE DI ROMA

droplets mediterranean rosemary - thyme syrup
mediterranean tonic - lemon essential oil

5.75

ZINGIBER SPRITZ

droplets ginger - orange juice - agave nectar
lime juice - ginger ale

5.25

MONTE FLAVIO

Crushed blackberries - Cranberry juice - lime juice
droplets oakwood

6.25

VIMONCELLO

Amalfi Lemon Infused Spring Water - Sugar Syrup
Drops of Lemon Juice

2

SOFT DRINKS

fever tree - tonic, tonic light, soda, lemonade,
ginger beer, ginger ale
mediterranean tonic
Coca Cola - Coca Cola Zero

3.75

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GIN

Beefeater London Dry Gin	9.5
Seven Hills (VII) Gin <i>Inspired by the VII Hill of Rome</i>	12.75
Martin Miller's	10.75
Hendrick's	11
Suntory Roku Gin	11.75
Four Pillars Rare Gin	11
Monkey 47 Dry Gin	16.75

VODKA

Wyborowa Blue	9.5
Black Cow Pure Milk	10
Tito's	10.5
Suntory Haku	11
Konik's Tail	12.5

WHISKY

Evan Williams - Extra Aged <i>(bourbon)</i>	11
Compass Box Whisky Co. <i>Gt King St Artists Blend</i>	13
Rittenhouse - <i>Rye Bottled In Bond</i>	13.5
Laphroaig - 10 Year Old	15

RUM

Bacardi Cartablanca	9.5
Bacardi Cartanegra	10.5
Cut Spiced Rum	10.25
Diplomatico Reserva Exclusiva	13.5
Cut Overproof Rum	14

TEQUILA

Cazcabel Blanco	9.75
Cazcabel Reposado	11
Ojo de Dios - <i>Mezcal - Joven</i>	13

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