



IL POLPETTIFICIO

BISTROT





Starters



● Octopus, coconut and potatoes

(fried octopus breaded with coconut, potato balls, ginger mayo and pickled chili pepper) 14€

● Beef, apple and cheese

(red fruits tea flavoured beef carpaccio, pickled green apple, fresh cheese and poppy seeds balls, honey and rosemary emulsion, red vein sorrel) 12€

● Raw shrimp – cooked amberjack

(shrimp tartare, amberjack balls, lemon flavoured ricotta, chamomile oil and fennel seeds powder) 14€

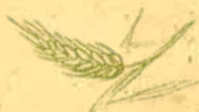
● Mushroom, bread and pumpkin

(pan fried seasonal mushrooms, bread, pecorino and mint balls, pumpkin cream and amaretto crumble) 12€

● Small tastings (composed by)

- Baked Greek cheese with pickled chili pepper
- Bread, ricotta and dry tomatoes mousse and chopped pistachios
- Frisa, pumpkin cream, crispy guanciale and amaretto crumble
- Frisa, n'duja and burrata cream
- Cheeses and jams
- 3 potato balls with veg truffle mayo

..... 12€



Special meatballs trio

● **Alla carbonara**

(beef meatballs, carbonara sauce, crispy guanciale and Pecorino Romano DOP cheese) 5€

● **Cacio e pepe**

(beef meatballs, cacio e pepe sauce and chopped pistachios) 5€

● **Le podoliche**

(beef meatballs, melted caciocavallo cheese and pear mustard) 5€

● **Le messicane**

(tortillas balls and chili con carne) 5€

● **Le calabresi**

(potato balls, ricotta and n'duja mousse and lemon scent) 5€

● **Le croccanti**

(octopus balls, black pepper mayo and crunchy onion) 5€

● **Le divine**

(octopus balls, chickpeas cream, feta crumble and spicy oil) 5€

Basket of fried meatballs

6 pcs

- Beef meatballs and Dijon mustard mayo 8€
- Chickpea, potato, pumpkin and rosemary balls with curry yogurt sauce 8€
- Bread, pecorino and mint balls with cacio e pepe sauce 8€
- Amberjack balls with lime mayo 8€
- Potato balls with veg truffle mayo 8€



Bowls of meatballs in tomato sauce

6 pcs

• Della nonna

(beef meatballs in San Marzano tomato sauce, red wine and onion)

8€

• All'assassina

(beef meatballs in cherry tomato sauce, garlic and chili peppers)

8€

Meatballs in tomato sauce to share

20 pcs

• Della nonna

(beef meatballs in San Marzano tomato sauce, red wine and onion)

24€

• All'assassina

(beef meatballs in cherry tomato sauce, garlic and chili peppers)

24€



Meatballs sandwiches



Served with noisette potatoes

- **Il classico**
(grandma's sauce meatball sandwich with cacio e pepe sauce) 10€
- **Il killer**
(assassina sauce meatball sandwich with crunchy onion) 10€
- **L'arricciato**
(octopus ball sandwich, burrata cream, chopped pistachios and dry tomatoes) 12€
- **Il vegano 2.0**
(chickpea, potato, pumpkin and rosemary ball sandwich, veg truffle mayo and chopped hazelnuts) 10€
- **Il burino**
(beef meatball sandwich, carbonara sauce, crispy guanciale and Pecorino Romano DOP cheese) 12€





Firts courses



- **Spaghettoni alla carbonara** 12€
- **Spaghettoni alla gricia with artichoke** 12€
- **Spaghettoni with grandma's tomato sauce and beef meatballs** 12€
- **Spaghettoni with pumpkin, burrata cream and walnut** 10€
- **Quinotto with shrimps, chickpeas and caprino cheese** 12€



Second courses



- **Le girarrosto** (roisserie chicken balls served with rosemary pomme fondant and Dijon mustard mayo) 16€
- **La tenerella** (slow cooked ox cheek, onion sauce and tortillas balls) 16€
- **L'entrecote** (beef entrecote, cacio e pepe sauce, red wine reduction and noisette potatoes) 18€
- **Fish and chips 2.0** (small amberjack filets breaded with dill and nori seaweed, noisette potatoes and ginger mayo) 16€



Salads



- **Do not let the peasant know...**
(spinach salad, grilled tomato cheese, pear mustard and walnuts)
..... 12€

- **Demetra**
(mixed leaf salad, feta, Kalamata olive, tomatoes and chickpeas)
..... 10€



Sides



- **Noisette potatoes** 4,50€
- **Pomme fondant** 4,50€
- **Mixed leaf salad** 4€
- **Buttered spinach** 4,50€





Dessert



- **Choco-candy**
(chocolate and vanilla ice cream, whipped cream, maraschino cherries and candies) **7€**
- **Ricotta e pear cake** **6€**
- **Chocolate mousse** **6€**
- **Coconut mousse** **6€**
- **Forest berries cheesecake** **6€**
- **Artisanal “Tartufi”**
(choose between: chocolate, pistachio or tiramisù) **7€**

Service charge 2€

For any information about any substance and allergens is possible to consult the documentation that will be given, as required, from the staff in service .

To guarantee the food quality and safety, the administred produce could be frozen at the origin from the producer or blast chilled, as described in the HACCP plan according to Reg. CE 852/04. The floor staff is available to provide any information regarding the nature and origin of the served food.

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