

# Su·gheTto

BY BAGHETTO

"you shall not cook a lamb  
in its mother's milk."

"לֹא תִבְשֹׁל גְּדִי בַחֲלֵב אִמּוֹ."

TORAH (ESODO 23:19)

# *appetizers*

## *jewish-roman*

Jewish style artichoke\_\_\_€6

Roman style artichoke\_\_\_€6

Concia\_\_\_€7

FRIED ZUCCHINI

Anchovy and endive pie <sup>(4)</sup>\_\_\_€8

Artichoke soufflé  
with crispy leek and truffle fondue <sup>(6)</sup>\_\_\_€8

Vegetable Caponata with raisins,  
pine nuts and crunchy sliced meat <sup>(8-9)</sup>\_\_\_€8

Beef Carpaccio with artichoke crudité\_\_\_€16

Jewish appetizer for 2 persons\_\_\_€28

JEWISH ARTICHOKE, ROMAN ARTICHOKE, ARTICHOKE CRUDITÉ,  
CONCIA AND CRUNCY SLICED MEAT

Fried cod\* fillet with peppers sauce <sup>(1-4)</sup>\_\_\_€10

Courgette flowers stuffed with cod\* <sup>(1-4)</sup>\_\_\_€6

Salmon Carpaccio <sup>(4)</sup>\_\_\_€12

Chicken wings in BBQ sauce and sweet paprika\_\_\_€12

Beef tartare decomposed  
with artichoke cream and poached egg <sup>(3)</sup>\_\_\_€20

WITH MUSTARD BEANS, MUSTARD, HARISSA

## *middle eastern*

Falafel <sup>(1-3-11)</sup>\_\_\_€6

FRIED CHICKPEAS BALLS

Sigarim\* 2pcs\_\_\_€6

PHYLL DOUGH IN FRIED ROLL

Mixed dips <sup>(1-11)</sup>\_\_\_€8

HUMMUS/CHICKPEAS, TAHINI/SESAME AND BABA GANOUSH/EGGPLANTS

Hummus <sup>(1)</sup>\_\_\_€6

CHICKPEAS SPREAD

Tunisian Burik with eggs <sup>(3)</sup>\_\_\_€6

Bestil <sup>(3)</sup>\_\_\_€6

FRIED MEATBALL FILLED WITH MEAT, EGG AND POTATOES

Mixed Southern for 2 <sup>(1)</sup>\_\_\_€18

4 FALAFEL, 2 SIGARIM\*, HUMMUS, TAHINI, BABA GANOUSH

# *first courses*

## *jewish-roman*

Bucatini Amatriciana style with goose meat <sup>(1)</sup>\_\_\_ €15

Spaghetti Carbonara style with goose meat <sup>(1-3)</sup>\_\_\_ €15

Mezze maniche pasta Gricia style with goose meat <sup>(1)</sup>\_\_\_ €15

Spaghetti with garlic, oil, chili pepper and mullet roe <sup>(1-4)</sup>\_\_\_ €15

Paccheri pasta with white lamb ragu <sup>(1-9)</sup>\_\_\_ €16

Lasagna Bolognese <sup>(1)</sup>\_\_\_ €14

Seabass Risotto with pistachio pesto <sup>(4-8)</sup>\_\_\_ €16

## *homemade fresh pasta*

Tonnarelli with artichokes and mullet roe <sup>(1-3-4)</sup>\_\_\_ €16

Seabass ravioli\* with cherry tomato and basil sauce <sup>(1-3-4)</sup>\_\_\_ €16

Big ravioli filled with potatoes and truffle\* with tomato sauce <sup>(1-3-4)</sup>\_\_\_ €16

Agnolotti\* with Bolognese sauce <sup>(1-3-9)</sup>\_\_\_ €18

Gnocchi\* with Roman *stracotto* sauce <sup>(1)</sup>\_\_\_ €18

## *COUSCOUS*

Berber couscous <sup>(1-9)</sup>\_\_\_ €18

WITH BEEF MEAT, CHICKPEAS AND VEGETABLES

Hraimi couscous <sup>(1-4)</sup>\_\_\_ €18

WITH GROUPER COOKED IN SPICY SAUCE

Bamia couscous <sup>(1)</sup>\_\_\_ €18

WITH MEAT AND MIDDLE EAST VEGETABLES

Veggie couscous <sup>(1)</sup>\_\_\_ €16

WITH TOMATO SAUCE AND VEGETABLES

# *main courses*

## *jewish-roman*

Baked lamb and potatoes\_\_\_€28

Oven roasted veal breast\_\_\_€28

Roman style Ossobuco\_\_\_€22

Grandma Esther's meatballs\*\_\_\_€18

Veal sweetbreads with artichokes\_\_\_€24

Chicken schnitzel and French fries\*\_\_\_€18

Salmon on a bed of baby spinach <sup>(4)</sup>\_\_\_€22

Sea bass fillet in potato crust <sup>(4)</sup>\_\_\_€25

Cod\* SuGhetto style <sup>(4-8)</sup>\_\_\_€20

WITH CHERRY TOMATOES, RAISINS AND PINE NUTS

## *middle eastern*

Gulash and potatoes\_\_\_€22

WITH BEEF, POTATOES, SWEET AND SPICY PAPRIKA

Chicken shawarma with white rice and French fries\_\_\_€20

WITH CHICKEN, SWEET PAPRIKA, CURRY

Kebab skewers\*, Tahini dip and Tabule salad\_\_\_€20

SPICED GROUND BEEF

## grilled

Mixed grilled meat SuGhetto for 2 \_\_\_ €62

WITH BEEF ENTRECÔTE\*, CHICKEN, BAKED LAMB\*, KEBAB,  
BAKED POTATOES AND GRILLED VEGETABLES

Beef entrecôte \_\_\_ €29

Entrecôte in 4 peppers sauce \_\_\_ €29

Sliced steak with artichokes and dried tomatoes \_\_\_ €29

Sliced steak with artichoke crudité \_\_\_ €29

Sliced steak with rocket and cherry tomatoes \_\_\_ €29

Grilled lamb chops Scottadito style \_\_\_ €28

Fried lamb chops\* \_\_\_ €28

Parghite skewers with white rice and French fries\* \_\_\_ €18

## side dishes and salads

Sautéed spinach with pine nuts and raisins <sup>(8)</sup> \_\_\_ €7

Sautéed chicory with mullet roe <sup>(4)</sup> \_\_\_ €10

French fries\* \_\_\_ €6

Baked potatoes \_\_\_ €6

Tabule salad \_\_\_ €6

Israeli salad \_\_\_ €9

GREEN SALAD, TOMATOES, CARROTS,  
ROCKET AND CUCUMBERS

Romana lettuce, cucumber, carrots, avocado and walnuts <sup>(8)</sup> \_\_\_ €11



Bread \_\_\_ €2,50

# *sughetto's sandwiches*

## Hamburger €23

300GR BEEF BURGER\*,  
LETTUCE, TOMATO AND CUCUMBER

## Hamburger Meulé <sup>(3)</sup> €25

300GR BEEF BURGER\*,  
EGG AND CRISPY KOSHER BACON

## Veggie Burger <sup>(1)</sup> €16

250GR CHICORY BURGER\*,  
HUMMUS, TOMATO AND CUCUMBER,  
ACCOMPANIED BY BAKED POTATOES

## Fish Burger <sup>(4)</sup> €16

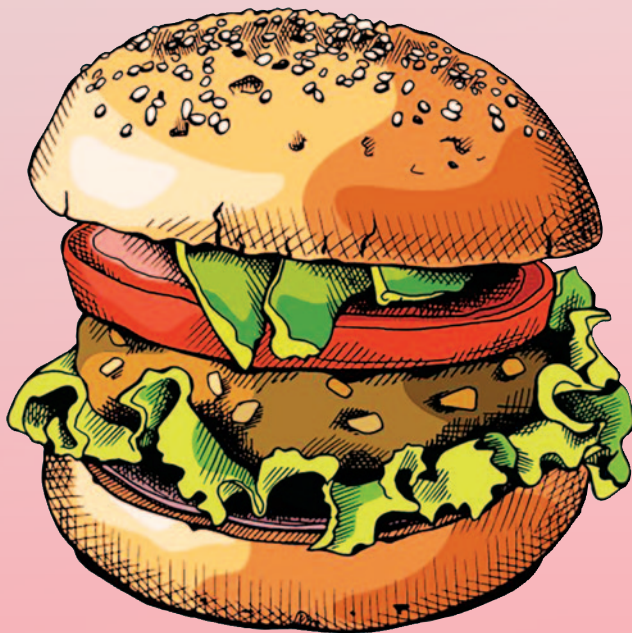
250GR FRIED COD BURGER\*  
WITH LIME MAYONNAISE, LETTUCE, ACCOMPANIED BY FRENCH FRIES\*

## Osso sandwich with Scottadito style veal <sup>(8)</sup> €22

WITH VEAL, SAUCE, SPINACH, PINE NUTS, RAISINS,  
ACCOMPANIED BY SALAD

## Osso sandwich with Roman style meatball €20

ACCOMPANIED BY CHICORY AND POTATOES



## *desserts*

Homemade Tiramisù (1-3-6-7) **€ 7**

Grandpa's cake (6-8) **€ 7**  
WITH CHOCOLATE CREAM

Pistachio mousse (1-5-8) **€ 7**

Chocolate mousse (1-5-6) **€ 7**

Sour cherry tart (1-3) **€ 7**

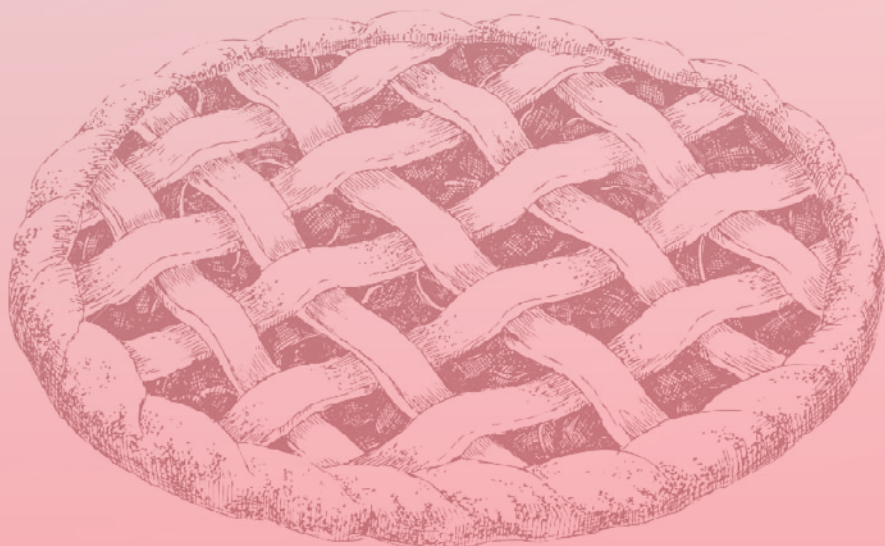
Homemade tart (1-3-6-7-8) **€ 7**

Mixed SuGhetto tart (1-3-7-8) **€ 18**  
SELECTION OF HOMEMADE TARTS FOR 2 PERSONS

## *middle eastern*

Baklava (1-3-5-8) **€ 7**  
PUFF PASTRY, ALMONDS, RAISINS, HONEY

Kunafa (1-3-8) **€ 7**  
PHYLLO DOUGH, PISTACHIO NUTS, ALMONDS, HONEY



## *beverages*

Microfiltered sparkling/still  
mineral water (1L)\_\_\_**€3**

Acqua di Nepi or Ferrarelle (0,75L)\_\_\_**€3,50**

Acqua Panna or Natia (0,75L)\_\_\_**€3,50**

Coke/Fanta/Sprite\_\_\_**€3,50**

Limonana\_\_\_**€5**  
FROZEN MINT LEMONADE

Draft beer (20 CL)\_\_\_**€6**

Draft beer (40 CL)\_\_\_**€7,50**

Italian or international beer\_\_\_**€7**  
(BOTTLE 33 CL)

BaGhetto beer\_\_\_**€8**  
(BOTTLE 33 CL)

Maccabee beer (33 CL)\_\_\_**€8**

Orange juice\_\_\_**€5**

## *bitters*

Bitter and digestive\_\_\_**€6**

Distillates\_\_\_**€6**

Whiskeys\_\_\_**€8**

## *cafeteria*

Espresso coffee\_\_\_**€2,50**

American coffee\_\_\_**€4**

Cappuccino <sup>(6)</sup>\_\_\_**€4**  
WITH SOY MILK

Soy milk <sup>(6)</sup>\_\_\_**€5**

Please be advised that the food we serve may contain one or more allergens, either as ingredients or as traces resulting from the manufacturing process. Ask our staff for further information.

(1) CEREALS AND DERIVATIVES; (2) SHELLFISH; (3) EGGS; (4) FISH; (5) PEANUTS; (6) SOY; (7) MILK; (8) NUTS;  
(9) CELERY; (10) MUSTARD; (11) SESAME; (12) ANHYDRIDE SULFUR AND SULFITES; (13) LUPINS; (14) CLAMS



# BAGHETTO

ROME/MILAN/FLORENCE/VENICE  
baghetto.com

THIS RESTAURANT DOESN'T SERVE MILK OR DAIRIES.