



TASTING MENU

תומיעט טירפת

KOSHER RESTAURANT - ROMA - PORTICO D'OTTAVIA

MENU OLD GHETTO

CONCIA
WITH DRIED MEAT

BUCATINI
AMATRICIANA STYLE
WITH SMOKED
GOOSE BREAST 1

GRILLED LAMB
CHOPS

JEWISH STYLE
ARTICHOKE

DESSERT 1/3/5/6

50 €

MENU VEGGIE

TUNISIAN BURIK
WITH EGGS
OR POTATOES 3/11

VEGETARIAN
COUS COUS 1

ISRAELI SALAD

DESSERT 1/3/5/6

40 €

MENU SINAI

MIDDLE EASTERN MIX 1/3/11

COUS COUS
TO CHOOSE 1

TABULE SALAD

BAKLAWA
1/3/5/8

50 €

BAGHETTO
ROMA • MILANO • FIRENZE • VENEZIA

KOSHER RESTAURANT
BAGHETTO.COM



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ENGLISH

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MENU
טירפת
ROMA



ENGLISH



DRINKS AND ALCOHOLICS

לוהוכלאו תואקשמ

KOSHER RESTAURANT - ROMA - PORTICO D'OTTAVIA

BEVERAGE

MICROFILTERED WATER STILL/SPARKLING	3
NEPI/FERRARELLE WATER	4
PANNA/NATIA WATER	4
COCA-COLA/FANTA/SPRITE	3
DRAFT BEER (20 CL)	5
DRAFT BEER (40 CL)	7
NATIONAL OR INTERNATIONAL BEER (BOTTLE 33 CL)	6
MACCABEE BEER (33 CL)	8
ORANGE JUICE €5	
LIMONANA FRESH MINT LEMONADE	5

DIGESTIVES

AMARO KOSHER	7
ARAK	7
LIMONCELLO	7
GRAPPA	7
WHISKY	7/15

CAFETTERIA

ESPRESSO	2,50
SOY CAPPUCCINO 5	5
AMERICAN COFFEE	5
FRESH MINT TEA AND PEANUTS 8	3

KOSHER CUISINE.
IN THIS RESTAURANT YOU WILL NOT FIND MILK OR DAIRY PRODUCTS.
WE INFORM YOU THAT THE FOODS SERVED IN THIS RESTAURANT MAY CONTAIN ONE OR MORE ALLERGENS AS INGREDIENTS OR IN TRACES DERIVING FROM THE PRODUCTION PROCESS. ASK OUR STAFF FOR FURTHER INFORMATION.
[1] CEREALS AND DERIVATIVES; [2] CRUSTACEANS; [3] EGGS; [4] FISH; [5] PEANUTS; [6] SOYBEANS; [7] MILK; [8] NUTS; [9] CELERY;
[10] MUSTARD; [11] SESAME; [12] SULFUR DIOXIDE AND SULPHITES; [13] LUPINS; [14] MOLLUSCS.

BREAD 1,50 €

* PRODUCT FROZEN AT ORIGIN



APPETIZERS & FRIED

סינבאָתמ

KOSHER RESTAURANT - ROMA - PORTICO D'OTTAVIA

APPETIZERS

JEWISH STYLE ARTICHOKE	6
ROMAN STYLE ARTICHOKE	6
BEEF CARPACCIO WITH ARTICHOKE RAW	16
ANCHOVY AND ENDIVE PIE ^{1/4}	9
FRIED AND MARINATED ZUCCHINI CONCIA	7
CONCIA WITH DRIED MEAT	14
LAHMACUN WITH GROUND BEEF MIDDLE EASTERN PIZZA SERVED WITH GROUND MEAT AND SESAME TAHINI SAUCE ^{1/11}	15
FALAFEL ¹	7
HUMMUS ¹	6
HUMMUS WITH WHITE ROGOUT ¹	10
MIXED COLD CUTS PLATTER	18
MEATBALLS WITH TOMATO SAUCE ¹	12
MIDDLE EASTERN MIX WITH TABULÉ, FALAFEL, HUMMUS, TAHINI AND BABAGANUSH ^{1/11}	16
ARTICHOKE SOUFFLE WITH CRISPY LEEK AND TRUFFLE FONDUE ⁶	10
SWEET AND SOUR CHICKEN WINGS	10
ROLL KEBAB WITH T MINCED AND SPICED BEEF AND TAHINA ^{1/11}	12

FRIED

CANCHOVY AND COURGETTE PACKAGE ^{1/4}	14
FRIED CODFISH WITH SWEET AND SOUR PEPPER SAUCE ^{1/4}	9
ZUCCHINI FLOWERS STUFFED WITH COD ^{1/4}	8
FRIED SEASONAL VEGETABLES ¹	12
TUNISIAN BURIK WITH EGGS OR POTATOES ^{1/3}	6

BIG FRIED BA'GHETTO

COD FILLET, COURGETTE FLOWER,
ARTICHOKE JEWISH STYLE, FRIED VEGETABLES ^{1/4}

20 €



PASTA & COUS COUS

סוקסוקו הטספ

KOSHER RESTAURANT - ROMA - PORTICO D'OTTAVIA

FIRST COURSE

BUCATINI AMATRICIANA STYLE WITH SMOKED GOOSE BREAST ¹	16
SPAGHETTI CARBONARA STYLE WITH SMOKED GOOSE BREAST ^{1/3}	16
TONNARELLI WITH ARTICHOKES, PACHINO TOMATOES AND BOTTARGA ^{1/3/4}	15
FETTUCCINE WITH WHITE LAMB RAGOUT ^{1/3}	16
RAVIOLI STUFFED WITH COD AND ROASTED POTATOES IN TOMATO SAUCE ^{1/3/4}	16
AGNOLOTTI STUFFED WITH MEAT IN TOMATO SAUCE AND BASIL ^{1/3}	16
GNOCCHI WITH PACHINO TOMATO AND ROCKET PESTO ^{1/3}	16

COUS COUS

CLASSIC COUS COUS SEMOLINA SERVED WITH BEEF STEW, CHICKPEAS AND VEGETABLES ^{1/9}	18
COUS COUS BAMIA SEMOLA SERVED WITH BEEF STEW AND BAMIA	18
HRAIMI COUS COUS SEMOLINA SERVED WITH TOMATO SAUCE AND SPICY GROUPER ^{1/4}	18
VEGETARIAN COUS COUS SEMOLINA SERVED WITH STEWED AND SPICED VEGETABLES ¹	18

MIXED GRILLED FOR TWO

MIXED MEATS OF BEEF, CHICKEN AND LAMB
GRILLED AND SEASONED WITH EXTRA VIRGIN
OLIVE OIL AND ROSEMARY AND SERVED
WITH MIXED GRILLED VEGETABLES

80 €

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MEAT & FISH

סיגדו רשב

KOSHER RESTAURANT - ROMA - PORTICO D'OTTAVIA

MAIN COURSE

ABAKED LAMB WITH POTATOES	32
OVEN ROASTED VEAL BREAST WITH POTATOES	30
COD FISH JEWISH STYLE WITH PINUTS, RAISINS, POTATOES AND TOMATOES ⁴	20
ROMAN OSSOBUCO WITH PEAS	24
CHICKEN SCHNITZEL WITH FRENCH FRIES* ^{1/3}	22
GRILLED SEA BASS FILLET WITH ROMAN-STYLE ARTICHOKE AND BAKED POTATOES ⁴	25
BAKED SALMON IN VEGETABLE CRUST ⁴	24
ROAST BEEF WITH ROCKET AND PACHINO TOMATO	22
FISH OF THE DAY	8/H

OFFAL – QUINTO QUARTO

PAN-SAUTEED VEAL SWEETS WITH ARTICHOKES	22
FRIED BRAIN AND ARTICHOKES ¹	22
CORATELLA WITH ARTICHOKES	22

GRILLED MEAT

CGRILLED LAMB CHOPS	28
TOMOHAWK min. 800 gr	8/H
BEEF ENTRECODE	28
4 PEPPER SLICED BEEF	32
SLICED BEEF AND ARTICHOKES	30
SLICED BEEF WITH ROCKET AND PACHINO TOMATOES	30
SHISH KEBAB WITH TAHINA SAUCE AND TABULA SPICED MINCED BEEF SKEWERS ^{1/2}	22
PARGUIT SKEWERS WITH FRENCH FRIES*	20
ENTRECOTE HAMBURGER SERVED WITH FRENCH FRIES* ¹	24

BIG CHICKEN SALAD 15 €



VEGETABLES & DESSERTS

סיקתממו תוקרי

KOSHER RESTAURANT - ROMA - PORTICO D'OTTAVIA

SIDE DISHES

CSAUTÉED CHICORY	7
SAUTÉED CHICORY WITH BOTARGA	10
SAUTÉED ESCAROLE WITH RAISINS AND PINE NUTS ⁸	8
BAKED POTATOES	7
FRENCH FRIES*	6
TABULE SALAD WITH SEMOLINA, ONION, TOMATOES, PARSLEY ¹	7
ISRAELI SALAD GREEN SALAD, TOMATOES, CARROTS, ROKET, CUCUMBERS	9

DESSERTS

TIRAMISU ^[1, 3, 6] 7 €
PISTACHIO MOUSSE ^[1, 5, 8] 7 €
CHOCOLATE MOUSSE ^[1, 5, 8] 7 €
CHERRY JAM TARTS ^[1, 3] 7 €
FIG AND WALNUT PIE ^[8] 7 €
BAKLAWA PUFF PASTRY, ALMONDS RAISINS, HONEY ^[1/3/5/8] 7 €
KUNAFI PHILLO DOUGH, PISTACHIOS, ALMONDS, HONEY ^[1/3/8] 7 €
LEMON SORBET 5 €
DAILY OFFER OF HOUSEMADE SWEETS ASK OUR WAITERS 8 €