

ROMA

CHI ANCI HER PA



WHAT MAKES THEM SO EXTRAORDINARY?

The perfect dough?
The patient leavening?
Or perhaps the irresistible fillings?

It's this blend of flavors and memories that makes them so special. **A unique experience.**

MONTANARETTE 4 PIECES

TYPICAL FRIED MINI PIZZAS FROM THE NEAPOLITAN
TRADITION, LEAVENED FOR 12 HOURS

2 pcs. with local tomato sauce and
buffalo milk stracciatella cheese DOP



and

2 pcs. with ricotta foam and
pistachio crumble.



€ 11.00



SNACKS AND APPETIZERS



€11.00 **CRISPY CHICKEN** SERVED WITH HOMEMADE SAUCES

Crispy strips of organic chicken with lime *or* bacon breading.



€10.00 **COCOTTE OF MEATBALLS RÒ CHIANCHIER** 4 PIECES

Veal meatballs from our farms in grandma's ragù



€11.00 **ECSTASY** 4 PIECES

Homemade Pan Bauletto by Binario1
2 pieces with natural Marchigiano veal tartare
and 2 pieces with Parma culatello and Parmesan cream



€12.00 **VEAL SKEWERS** 4 PIECES

Homemade veal skewers with pancetta lard served with fries*



€10.00 **PUGLIAN BOMBETTE** 4 PIECES

Beneventano pork bombette stuffed with Bologna IGP mortadella, provolone, and spicy salami served with fries* and homemade sauces



€10.00 **EGGPLANT POP**

Eggplant pie in the style of parmigiana



TAGLIERI

€23.00 **EMILIA MEETS CAMPANIA** FOR TWO PEOPLE

Tasting of 24-month aged Parma ham, 250g buffalo mozzarella DOP from Campania, and Cantaloupe melon



€25.00 **4 CURED MEATS TASTING** FOR TWO PEOPLE

Tasting of the 4 best cured meats selected on the road by the Team of Gruppo Le Due Torri



€25.00 **4 CHEESE TASTING** FOR TWO PEOPLE

Tasting of the 4 best cheeses selected on the road by the Team of Gruppo Le Due Torri



€35.00 **MIXED TASTING OF COLD CUTS AND CHEESES**

FOR TWO PEOPLE

Tasting of the 4 best selected cold cuts and cheeses on the road by the Le Due Torri Group Team for 2 people.



OUR FAVORITE
FIRST COURSE

GENOVESE

Genovese is our favorite first course because it's an authentic expression of love and passion for our meat.

Each bite contains stories and emotions, accompanied by a few tears of happiness.



CHIANCHERIA MEAT & B VAIRANO • ROMA

FIRST COURSES

€12.00 THE ALLIANCE GENOVESE



Ziti from Gragnano IGP, Marchigiano veal, Vatolla onion, Alife onion, Airola onion, Gesualdo celery, Ancient Tomato of Naples, Grana Padano DOP, Annurca apple IGP, extra virgin "Erede" oil
*Subject to availability of Slow Food products



€12.00 CARBONARA

Square-shaped Spaghettone from Gragnano IGP, slow-dried, Amatrice pork cheek, organic egg, 12- month aged Pecorino Romano DOP, freshly ground black pepper.



€13.00 ENTWINED

Large fusilli from Gragnano IGP with veal jus and Fassona tartare from our farms.



If you choose this dish, €3.00 will be donated to support the "The Taste of Life" project of the Nemo Gemelli/Monaldi Clinical Center

BERGAMO • ROMA • NAPOLI

THE CHIANCHIERE'S BURGER

€12.00

GRANDMA GIANNINA

180g veal burger from Fattoria Carpineto, smoked provola from the upper Caserta region, eggplant parmigiana with Grana Padano DOP, and basil pesto



€12.50

PORKIAMO

Multigrain sandwich, homemade pork belly, oven-roasted potatoes, high Caserta provola cheese, lime and rosemary homemade sauce.



€14.00

NERANO

180g veal burger from Fattoria Carpineto, buffalo mozzarella DOP, mint zucchini cream, Grottone cheese, and zucchini chips



€13.00

ITALIAN

180g veal burger from Fattoria Carpineto, sweet and sour round radicchio, crispy smoked speck, and Apulian buffalo stracciata



€13.00

SICILIAN

180g veal burger from Fattoria Carpineto, buffalo mozzarella DOP, sautéed eggplant, and homemade basil pesto





ROCK 'N' ROLL

180g veal burger from Fattoria Carpineto, buffalo mozzarella DOP, curly escarole, baked olives, crispy pancetta, and vine-ripened tomato

€ 13.00





PORKA MISERIA

Pulled pork cooked at low temperature for 18 hours, smoked provola from the upper Caserta region, oven-roasted potato wedges with extra virgin olive oil and rosemary, crispy pork belly with pepper

€ 13.00



CHIANCHERIA MEAT & B VAIRANO • ROMA



€12.00

CRISPY PIG

Crispy pork cutlet, roasted pepper, provola carpaccio, and anchovy mayo



€13.00

BOLOGNESE

180g veal burger from Fattoria Carpineto, smoked provola cheese from the high Caserta region, IGP mortadella, pistachio pesto, and shredded Apulian buffalo mozzarella.



€12.00

CRUEL

Veal tartare from our farms, citrus hollandaise sauce, chives, and lamb's lettuce



€13.00

DON VINCENZO

180g veal burger from Fattoria Carpineto, Neapolitan friggirelli peppers, yellow cherry tomato, smoked provola from the upper Caserta region, and San Giovanni ham



€12.00

GENOVESE SHOW

Bun from Forno Camaldoli with Neapolitan Genovese meat, Annurca apple, and Pecorino IGP





CHIANCAMBURGER

OF VEAL

Prepare to be captivated by the irresistible temptation of our ChiancamBurger, the distinctive trademark of Chiancheria, registered.

This culinary masterpiece embodies the pursuit of perfection and absolute dedication to quality. With three carefully selected cuts of veal, pounded and hand-massaged with Acqua Ferrarelle and precious sea salt, this burger offers an unparalleled texture. Each bite is a unique sensory experience, a true delight for the palate that captivates with its refinement and elegance of flavors.

€ 12.00



On our road journey, we exclusively select farms that prioritize animal welfare and environmental well-being. We collaborate with breeders and farmers who cultivate the land responsibly and passionately. This commitment allows us to offer meat of unique quality and unmistakable flavors.

At Chiancheria, sustainability and protecting our planet are at the heart of our choices, not following trends but pursuing an authentic eco-friendly footprint.

**LET THE CHIANCHIERE
RECOMMEND YOU.**

**THE BEST SELECTIONS FROM
THE STEAK AND RIB COUNTER**

**The prince begins at
€ 60.00 per**

FROM RAW TO GRILL



€17.00 TRILOGIA DI TARTARE



Selection of three mini tartares from our farms: one natural and two with various chef's seasonings



€13.00 TARTARE INFINITY



Veal tartare with mozzarella dressing, confit date tomatoes, baked olives and capers, and white escarole



€12.00 TARTARE NATURE

Veal tartare from our farms with Maldon salt and extra virgin olive oil

€14.00 TARTARE MIXOLOGY

Veal tartare from our farms with confit cherry tomatoes, buffalo stracciatella, baked olives and capers, marinated egg yolk, and tomato coulis



€28.00 THE CHIANCHIERE'S GRILL FOR TWO PEOPLE



Casertana sausage; homemade veal skewers with pork belly lard; Beneventano pork bombette stuffed with Bologna IGP mortadella, provolone, and spicy salami; braised Beneventano pork marinated with spices and balsamic vinegar served with skin-on fries*



€27.00 CUBEROLL 300G

Scottona cuberoll with a choice of seasonal side dish

€9.00 HAMBURGER 180G

Marchigiana veal burger from our farms.

CHEF'S SIDE DISHES

€5.50 **FRIGGITELLI NAPOLETANI**

As per Neapolitan tradition

€5.50 **CHICORY**

Chicory sautéed in a pan with garlic, extra virgin olive oil from Caserta, and chili pepper.

€5.50 **BAKED POTATOES**

In E.V.O. oil and rosemary

€5.00 **FRENCH FRIES***

Classic

*EXCLUSIVELY
Lamb Weston
SEEKING POSSIBILITIES IN POTATOES

DESSERT

€6.00 **SFOGLIATELLA**

Traditional Neapolitan pastry filled with pastry cream, candied orange, and powdered sugar



€6.00 **TIRAMIPIÙ**

Savoardi soaked in Neapolitan coffee, mascarpone cream, and bitter cocoa



€7.00 **CHEESECAKE WITH BERRIES OR PISTACHIO**

Artisanal cheesecake with berries, cow cheese cream, biscuit base, Italian meringue, vegetable cream, topped with berries or Bronte pistachio



€7.00 **APOTHEOSIS**

Chocolate sphere with mascarpone cream, salted caramel, and almond crumble



BEVERAGES

€3.00 **COCA-COLA / COCA-COLA ZERO / FANTA**

0,33 L

€2.50 **FERRARELLE WATER**

0,75 L

€2.50 **NATIA WATER**

0,75 L

ERIA MEAT & BURGER
• NAPOLI •
• ROMA •
• PANO •

**CHECK OUT
OUR WINE
& BEER LIST**



€2.50 COVER & SERVICE

ALLERGENS



GLUTEN

Cereals, wheat, rye, barley, oats, spelt, kamut, including hybridized and derived products



CROSTACEI E DERIVATI

Both marine and freshwater: shrimp, prawns, lobsters, crabs, pagurids, and similar



EGGS AND DERIVATIVES

All products composed with eggs, even in small part. Among the most common: mayonnaise, omelet, emulsifiers, egg pasta, biscuits, and cakes, even savory, ice creams, and creams, etc.



FISH AND DERIVATIVES

Including derivatives, that is, all those food products composed of fish, even in small percentages



PEANUTS AND DERIVATIVES

Packaged snacks, creams, and condiments containing even small amounts



SOY

Milk, tofu, spaghetti, etc.



DAIRY

Yogurt, biscuits, and cakes, ice cream, and various creams. Every product using milk



NUTS AND DERIVATIVES

All products including: almonds, hazelnuts, common walnuts, cashew nuts, Brazil and Queensland pecans, pistachios



CELERY AND DERIVATIVES

Present in pieces within soup preparations, sauces, and vegetable concentrates



MUSTARD AND DERIVATIVES

Can be found in sauces and condiments, especially mustard



SESAME AND DERIVATIVES

Can be found in sauces and condiments, especially mustard



SULFITES

Used as preservatives, can be found in: fish product preserves, in pickled, oil, and brine foods, in jams, vinegar, dried mushrooms, and soft drinks and fruit juices



LUPINS AND DERIVATIVES

Now present in many vegan foods, in the form of roasts, sausages, pâtés, and similar products based on this legume, rich in protein



MOLLUSKS AND DERIVATIVES

Cuttlefish, squid, octopus, razor clam, scallop, heart, sea date, sea snail, mussel, oyster, limpet, sea truffle, clam, etc.

REMEMBER TO REPORT ANY INTOLERANCES

* FROZEN PRODUCT



Chef's favorites, but also yours



The meat, in it's best expression



News



Best sellers



GRUPPO LE DUE TORRI
per l'economia circolare

This menu bears the signature of the executive chef of Le Due Torri Group, **Raffaele Galasso**.

With his extensive experience and shared commitment to our key values such as circular economy, respect for the quality of ingredients, sustainability, and enhancing local produce, Galasso personally curated every detail of this and all menus across Le Due Torri Group restaurants.

His dedication and passion transform each dish into an **extraordinary gastronomic experience**, offering our guests a unique and unforgettable culinary journey.

CHIANCHERIA

MEAT & BURGER

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