



BISTROT BOTTIGLIERIA



TIEPOLO



ROMA
SINCE 1991

APPETIZER ...

TZATZIKI € 5,50
Greek dip (LACTOSE)

HUMMUS € 5,50
Chickpea puree with tahina sauce, served with
Sardinian carasau bread (SESAME, GLUTEN)

GUACAMOLE € 7,00
Avocado sauce, lime and tomatoes, served with
carasau bread with EVO oil of the Sabina (GLUTEN)

SALADS

KENSINGTON € 8,00
Spinach, avocado, feta, grain of bacon and
tomatoes (LACTOSE, VINAIGRETTE SAUCE: MUSTARD)

TRE STELLE € 7,50
Green salad, red chicory, gruviera cheese, pear,
Gorgonzola cheese D.O.P, vinaigrette sauce
(LACTOSE, VINAIGRETTE SAUCE: MUSTARD)

NICOISE € 7,50
Green salad, tuna, eggs, tomatoes, anchovies and
olives (EGG, TUNA, ANCHOVIES)

NB: If sauces are not indicated, salads are seasoned
with salt and extra virgin olive oil of Sabina

CAPRESELLA

€ 7,50

Stracciatella di bufala campana, tomatoes, carasau bread, EVO oil 100% italian (GLUTEN)

AVOCADO SBAGLIATO

€ 7,50

Avocado with norwegian smoked salmon and chef's sauce with greek yogurt cream (LACTOSE, SALMON)

CAESAR

€ 8,50

Green salad , red chicory, chicken, tomatoes, Grana Padano D.O.P, EVO oil, croutons, Caesar dressing (LACTOSE, GLUTEN, CAESAR SALAD: ANCHOVIES, EGG, VINAIGRETTE SALAD: MUSTARD)

SALMON

€ 9,00

Green salad, spinach, avocado, feta, smoked salmon, tomatoes, vinaigrette sauce (LACTOSE SALMON, VINAIGRETTE SAUCE: MUSTARD)

GRECA

€ 7,50

Green salad, feta cheese, olives, tomatoes, onions, and cucumbers (LACTOSE-SHEEP'S MILK- GOAT'S MILK)

BREAD

€ 1,00

Potato with
stracchino
cheese and
spicy 'nduja
salumi of
Spilinga D.O.P

(LACTOSE)



€ 8,00

'NDUJA

Potato with
guacamole, lime,
chicken served
with Tandoori
spices, 100%
Italian EVO oil

(TANDOORI SPICES:
MUSTARD, CELERY)



€ 9,50

AZTECA

Potato with
norwegian
smoked salmon,
yogurt greek
cream, dill,
lemon pepper

(LACTOSE, SALMON)



€9,00

SALMONE



Potato with
stracchino
cheese
and salumi
Ciauscolo of
Visso IGP

(LACTOSE)

€ 8,00

CIAUSCOLO



Potato with
red chicory
sauce, bacon
grain, and local
cheeses cream

(LACTOSE, RED WINE: SULPHITES)

€ 7,50

RADICCHIO



Potato with
yellowfin tuna,
greek yogurt
cream, cherry
tomatoes,
cappers, red
onion, EVO oil,
lemon pepper

(LACTOSE, TUNA)

€ 8,50

TONNO

Potato with
tzatziki sauce,
feta, greek
olives, tomatoes,
lettuce, 100%
Italian olive oil



(LACTOSE)

€ 8,00

GRECA

Potato with
stracciatella
di bufala
campana,
prosciutto di
Parma DOP
24 months



(LACTOSE)

€ 9,00

PARMATELLA

Potato with
Gorgonzola
cheese D.O.P.



(LACTOSE) 

€ 7,00

GORGONZOLA



Potato with
wild family
mushrooms,
local cheeses
cream

🍄 (LACTOSE)

€ 7,50

FUNGHI



Potato with
artichokes
cream and local
cheeses cream

🍄 (LACTOSE)

€ 7,50

CARCIOFI



Potato with black
truffle cream,
local cheeses
cream

🍄 (LACTOSE, EGG)

€ 8,50

TARTUFO

WATER

Big	€ 2,50
Small	€ 1,50

CAFETERIA

Coffee	€ 1,50
Laced Coffee	€ 2,50
Decaffeinated Coffee	€ 2,00
American Coffee	€ 2,00
Barley/Ginseng	€ 1,60
Cappuccino	€ 2,00

JUICES

Fruit Juice	€ 3,00
Cranberry Juice	€ 3,50
Bergamotto and pomegranate	€ 4,00

SOFT DRINKS

Bergamotto	€ 3,00
Sprite/Coke/Fanta	€ 3,50
Chinotto	€ 3,00
Crodino	€ 3,00
San Bitter	€ 3,00

HOUSE WINE - RED OR WHITE

1L	€ 12,00
1/2L	€ 8,00
1/4L	€ 6,00

GLASS OF WINE

Ask the staff for the selection of the month	€ 5,50/ € 7,00
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CRAFT BREWERY ALTA QUOTA

Omid - Stout 7,2%	€ 6,00
Principessa - Lager 5,8%	€ 6,00
Greta - Lager Gluten Free 5,2%	€ 6,00

CRAFT BREWERY LUPPOLAJO

Dunkel Bock - Rossa 6,5%	€ 6,00
Rosae - Ipa 5%	€ 6,00
Georgica - Blanche	€ 6,00

COCKTAIL

Aperol Spritz/Campari	€ 6,50
Gin Tonic/Vodka Tonic	€ 8,00

DESSERT

CHOCOLATE CAKE € 5,50
WITH WHIPPED CREAM (LACTOSE, EGGS)

CHOCOLATE AND ALMOND CAKE € 5,50
WITH WHIPPED CREAM (LACTOSE, EGGS, ALMONDS)

CARROT AND NUT CAKE € 5,50
WITH YOGURT SAUCE (LACTOSE, EGGS, NUTS, GLUTEN)

APPLE CAKE € 5,50
WITH VANILLA SAUCE (LACTOSE, EGGS, GLUTEN)

TIRAMISU (LACTOSE, EGGS, GLUTEN) € 6,00

MELA IN CROSTA (LACTOSE, EGGS, GLUTEN) € 6,00



DESSERT

CHEESECAKE € 5,50
WITH STRAWBERRY SAUCE (LACTOSE, EGGS, GLUTEN)

PERA ROSÉ € 5,50
COOKED PEAR IN RED WINE, CREME DE
CASSIS AND PINK PEPPER WITH CREAM
(LACTOSE, EGGS)

TOZZETTI E VIN SANTO (GLUTEN, NUTS) € 6,00

SEMIFREDDI ARTIGIANALI € 5,00
ACCORDING TO AVAILABILITY (EGGS)

BRANDY PLUMS € 6,00
WITH WHIPPED CREAM (LACTOSE, EGGS)

Welcome to Tiepolo!

Tiepolo is like being at home.

It is a place of memories, ideas and smiles, where you can relax with a glass in your hand, talk and eat an unusual dish... like a potato with the world inside.

It is a story of distant and close flavors, of a cuisine that is renewed with the alternation of seasons.

Sometimes simple, delicious and unexpected things happen like a meeting.

Staying with us is an experience to tell and share.

Tiepolo is a moment to be happy!



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www.tiepolobistrot.it



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