



BISTROT BOTTIGLIERIA



TIEPOLO



ROMA - FLAMINIO
SINCE 1991

APPETIZER ...

TZATZIKI

Greek dip (LACTOSE)

€ 5,50

HUMMUS

Chickpea puree with tahina sauce, served with Sardinian carasau bread (SESAME, GLUTEN)

€ 6,00

GUACAMOLE

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

€ 7,50

BRUSCHETTA

- Tomatoes (GLUTEN)
- Tomatoes, feta and olives (LACTOSE, GLUTEN)
- Artichokes cream (LACTOSE, GLUTEN)

€ 4,50

€ 5,00

€ 5,00

AVOCADO SKAGEN

Avocado with greek yogurt cream, shrimps and dill (LACTOSE, EGG, MUSTARD, SHRIMPS)

€ 7,50

AVOCADO SBAGLIATO

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

€ 8,00

... GOODIES

CARTOCCIO DI VERDURE

Selection of seasonal steamed vegetables with EVO oil, soy and spices (GLUTEN, SOY, CELERY)

€ 7,50

CROSTONE AVOCADO E SALMONE

Toasted bread, salmone and baltic sauce (LACTOSE, GLUTEN, MUSTARD, EGG, SALMON)

€ 8,00

BRESAOLA IGP

Beef salumi, rocket salad, mushrooms and Grana Padano D.O.P cheese (LACTOSE, EGG)

€ 11,00

COUS COUS CON POLLO

Cous cous with chicken and vegetables (GLUTEN, CELERY)

€ 12,00

COUS COUS VEGETARIANO

Cous cous with vegetables (GLUTEN, CELERY)

€ 9,00

PROSCIUTTO DI PARMA D.O.P E FIOR DI LATTE

Ham and mozzarella cheese (LACTOSE)

€ 10,50

TAGLIATA DI POLLO CON VERDURE

Chicken cut with vegetables cooked at low temperature

€ 12,50



MELTED CHEESES

SCAMORZA AL PROSCIUTTO CRUDO

Scamorza cheese, ham, tomatoes and red chicory

(LACTOSE)

€ 7,50

TOMINO

Melted on a bed of Sardinian carasau bread and a condiment of your choice (GLUTEN, SALMON, LACTOSE, NUTS)

€ 7,50

Eight ways to enjoy Tomino

1. Pears, honey, nuts and pepper
2. Ciauscolo salami
3. Ham
4. Tomatoes, sweet paprika and fresh basil

SCAMORZA AI FUNGHI

Scamorza cheese, rocket salad, Grana Padano D.O.P, wild family mushrooms (LACTOSE, EGG)

€ 7,50

FETA CALDA

Hot feta with acacia honey and rosemary (LACTOSE)

€ 8,00

Tomino of the piemontese Caseificio Longo IFS and BRC certificate

"The Longo Dairy is a real passion for the art of dairy that allows you to propose the most ancient recipes and revisit them in a modern way.

The unmistakable taste of high quality cheeses is guaranteed by the use of natural ingredients and care in the production, whose secrets have been passed down from father to son for generations."



SALADS

KENSINGTON

€ 9,50

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

CAESAR

€ 10,50

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)

TRE STELLE

€ 8,00

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

PORTOBELLO

€ 7,50

Green salad, rocket salad, tomatoes, shrimps e Grana Padano D.O.P cheese (LACTOSE, SHRIMPS, EGG)

NICOISE

€ 9,50

Green salad, tuna, eggs, tomatoes, anchovies and olives (EGG, TUNA, ANCHOVIES)

GRECA

€ 8,00

Green salad, feta cheese, olives, tomatoes, onions, and cucumbers (LACTOSE)

CAPRESE

€ 7,50

Mozzarella cheese, tomatoes, basil, EVO oil (LACTOSE)

SBAGLIATA

€ 10,50

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

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

BREAD

€ 1,50



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

(LACTOSE)



€ 8,00

'NDUJA

Potato with
stracchino
cheese
and salumi
Ciauscolo of
Visso IGP

(LACTOSE)



€ 8,50

CIAUSCOLO

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

(TANDOORI SPICES:
MUSTARD, CELERY)



€ 11,50

AZTECA

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

(LACTOSE, RED WINE: SULPHITES)



€ 8,00

RADICCHIO

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

(LACTOSE, SALMON)



€ 11,00

SALMONE

Potato with
yellowfin tuna,
greek yogurt
cream, cherry
tomatoes,
cappars, 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
wild family
mushrooms,
local cheeses
cream

⌘ (LACTOSE)

€ 8,00



FUNGHI

Potato with
greek yogurt
cream,
shrimps
and dill

(LACTOSE, EGG, SHRIMPS)

€ 7,50



SKAGEN

Potato with
artichokes
cream and local
cheeses cream

⌘ (LACTOSE)

€ 7,50



CARCIOFI

Potato with
Gorgonzola
cheese D.O.P.

(LACTOSE) ⌘

€ 7,50



GORGONZOLA

Potato with black
truffle cream,
local cheeses
cream

⌘ (LACTOSE, EGG)

€ 8,50



TARTUFO

WATER

Big	€ 2,50
Small	€ 1,50

CAFETERIA

Moka Coffee	€ 1,50
Espresso Coffee	€ 2,00
Laced Coffee	€ 2,50
Decaffeinated Coffee	€ 2,20
American Coffee	€ 2,20
Barley	€ 2,20
Cappuccino	€ 2,80

JUICES

Fruit Juice	€ 3,50
Cranberry Juice	€ 4,00
Bergamotto and pomegranate	€ 5,00

SOFT DRINKS

Bergamotto	€ 3,50
Sprite/Coke/Fanta	€ 3,50
Chinotto	€ 3,50
Crodino	€ 4,50
San Bitter	€ 4,50

TASTY SNACKS

Vegetable chips and dehydrated purple potatoes	€ 2,50
Mix of roasted and salted legumes	€ 2,50
Peanuts with truffles	€ 3,00

HOUSE WINE - RED OR WHITE

1L	€ 13,00
1/2L	€ 9,00
1/4L	€ 7,00

GLASS OF WINE

Ask the staff for the selection of the month	€ 7,00
Prosecco	€ 6,00
Franciacorta Satèn	€ 8,00

DRAFT BEER

Menebrea Small	€ 4,50
Menebrea Medium	€ 6,00

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 LUPPOLAJÖ

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

COCKTAIL

Aperol Spritz/Campari	€ 7,00
Gin Tonic/Vodka Tonic	€ 8,00



DESSERT

CHOCOLATE CAKE
WITH WHIPPED CREAM (LACTOSE, EGGS)

€ 6,00

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

€ 6,50

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

€ 6,00

APPLE CAKE
WITH VANILLA SAUCE (LACTOSE, EGGS, GLUTEN)

€ 5,50

TIRAMISU (LACTOSE, EGGS, GLUTEN)

€ 6,00

MELA IN CROSTA (LACTOSE, EGGS, GLUTEN)

€ 6,00

CHEESECAKE
WITH STRAWBERRY SAUCE (LACTOSE, EGGS, GLUTEN)

€ 6,00

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

€ 6,50

TOZZETTI E VIN SANTO (GLUTEN, NUTS)

€ 6,50

SEMIFREDDI ARTIGIANALI
according to availability (EGGS)

€ 5,50

BRANDY PLUMS
WITH WHIPPED CREAM (LACTOSE, EGGS)

€ 6,00

ICE CREAM

CUP 4 BALLS € 8,50

CUP 3 BALLS € 6,50

CUP 3 BALLS € 4,50

CUP M.B 4 BALLS + FRUIT € 10,50

CUP M.B 3 BALLS + FRUIT € 8,50

CUP M.B 2 BALLS + FRUIT € 6,50

ICE CREAM BRIOCHE 3 BALLS € 7,50

ICE CREAM BRIOCHE 2 BALLS € 5,50

**PANZOTTA CALDA WITH CREAM
(2 BALLS)** (GLUTEN, LACTOSE, EGGS) € 7,00

FRUIT € 5,00

**GENTILINI CHOPPING BOARD
(3 PIECES)** € 8,00
STUFFED WITH MIXED ICE CREAM FLAVORS
(GLUTEN, LACTOSE, EGG)

*All our ice cream is GLUTEN FREE, made with natural products without chemical preservatives. Flavors with nuts are allergens themselves.



== ICE CREAM FLAVORS ==

FRUIT

BANANA
STRAWBERRY
BLUEBERRY
BERRIES
MANGO
LEMON
COCONUT
RASPBERRY

CREAM

DARK CHOCOLATE
HAZELNUT
PISTACHIO
VANILLA
STRACCIATELLA
NONNA LELLA
PEANUTS
COFFEE
GINGER

SPECIAL

MELON
WATERMELON
APRICOT
FISHING
WATERMELON
CHESTNUT
PEARS AND CHOCOLATE
APPLE AND CINNAMON
MINT

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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