APPIA

ROMAN FAMILY RECIPES
SLOW ROASTED MEATS
WINES WORTH DRINKING

THINGS TO EAT WITH BREAD

A selection of cheeses and cold cuts *450*

Chicken liver crostini *150*

Marinated red peppers *100*

Giardiniera (a bowl of our pickled vegetables) *90*

Marinated mushrooms in olive oil *100*

Insalata di pesce (Appia's seafood salad) *150*

Chef's choice of cheeses, meats and spreads *700*

SIDES

Eucalyptus honey glazed carrots, toasted walnuts *120*

Pan-dripping potatoes from the rotisserie, rosemary and garlic *140*

Creamy polenta with gorgonzola *150*

Parmigiana di melanzane *190*

Peperonata *150*

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SALADS, SMALL PLATES AND A SOUP

Trippa alla Romana: The classic tomato and tripe stew with Pecorino cheese *310*

A Caprese in Puglia: burrata cheese, marinated tomato, crisp bread, bottarga, eggplant *400*

A simple salad of Zucchini, 24-monthVache Rosse Parmesan, mint *200*

Roasted calf's tongue over polenta,smoked red pepper, caper berries *250*

Mozzarella in carrozza (Grilled cheese the Italian way) with anchovy *200*

Veal tartare, goat cheese cream, grappa marinated pears, wild greens *475*

Roasted organic red beets with arugula, stracchino cheese, pumpkin seed and balsamic *350*

A rustic borlotti bean soup with Norcia ham and garlic sourdough croutons *290*

THE PASTAS

Our cavatelli pasta, lamb shoulder ragu, caramelized carrot fondue, tarragon *350*

Carbonara with dried paccheri pasta, Paolo Parisi's egg from Tuscany, cured pork cheek, pecorino *380*

Hand-cut fettuccine, Appia's butchershop ragu, parmesan *350*

House-made ravioli stuffed with ricotta, finished in a spicy tomato and 'nduja sauce. *360*

House-made potato gnocchi, pork sparerib and tomato stew, burrata cheese emulsion *450*

Fresh fusilli pasta with Italian mussels, white wine and garlic, topped with smoked ricotta cheese *480*

Bucatini Amatriciana – Rome's classic dish of pasta, tomato, cured pork and pecorino *350*

Mezze maniche pasta with minted eggplant, pinenuts and ricotta salata *350*

ROTISSERIE MEATS AND MAIN COURSES

Porchetta like in Rome (organic pork rolled with fennel, rosemary and garlic and roasted)
For one: 400 To share: 600

Organic Roasted Chicken *Half: 450 Whole: 800*

Appia's oxtail stew with herb gremolata, fregola, a hand-rolled Sardinian pasta *550*

Cioppino -- a stew of our freshest seafood with white wine, tomato and herbs *590*

Australian lamb ribs marinated in garlic and rosemary and slow-roasted in our rotisserie (please allow 45 mins) *900*