

*magnano*

**Esperienza Romana Ribelle**





**laValledelSacco**  
dal 1997  
Esperienza Romana Ribelle

What is the meaning of "Rebel"?  
It's simple: food, drinks and fun  
in the way only we can deliver!

Welcome to La Valle Del Sacco!  
Take a sit, relax and  
enjoy your evening!



Scan the QR CODE  
and you can WIN NOW:  
a Bruschetta,  
a Fried Delicacy,  
a House Dessert  
or a glass of wine  
of your choosing.

## Aperitif

Few nibbles to start? Why not!!



1 Pop a bottle, either bubbles or wine.  
Or maybe pick a glass from the list below.  
And let me tell you  
a secret...we also have Spritz!



2 Pick a fried delicacy or a bruschetta,  
or maybe both...don't be shy!!



3

Treat yourself...you are in the right place



### Cuddly bubbles

**Continuè  
Glera**  
Az. Agr. Renzo rebuli  
Valdobbiadene  
Veneto



25€

6€

### Rosè Wine

**Nimmezzo  
Sangiovese**  
I Mattaioni - Toscana



25€

6€

### White Wine

**Fertile  
Bellone**  
Azienda agricola Tomei  
Lazio.



28€

6,5€

**Langhe  
Chardonnay**  
Az. Agr. Sobrero  
Piemonte-Barolo.



30€

6,5€

**Mischiabacche bianco  
Riesling,  
Muller Thurgau**  
Stefanago  
Lombardia



25€

6,5€

### Red Wine

**Rosso Piceno DOC  
Sangiovese,  
Montepulciano**  
Ten. Cocci Grifoni  
Marche



26€

6,€

**Veniero  
Cesanese**  
Azienda Agricola Tomei  
Lazio.



30€

6,5€

**Chianti Rufina -Colognole**  
100% Sangiovese  
Toscana.



26€

6€

### "A spritz please!" SPRITZ

**SPRITZ**  
Aperol o Campari,  
Prosecco DOC Treviso e Soda. 6€



## Neighborhood Bruschette

*the tastiest*



### 'A SPACCONA

**A bomb a flavour:  
a true mixture of strong and solid flavours.**  
Mangalica Lard Dol selection,  
eggs cream and fresh black truffle. Enjoy! 7€

*best seller*

### CARCIOFO ARROGANTE

Artichoke cream,  
guanciale (cured pork jowls),  
Pecorino Romano DOP. 6€

### STRACCIAMORTAZZA

Mortadella, Stracciatella cheese  
and crumbled pistachios. 5€



### 'A FRANCESINA

Herb butter with Mediterranean  
anchovies. 6€

### REATINA

Ciauscolo Dol selection and  
stracchino cheese. 5€

## All that fries

### ER CUBOTTO CARBONARA New

A burst of life declaring love for Rome!  
This "Cubotto" is a flavor bomb made the  
proper way: crispy guanciale, Pecorino  
Romano, egg yolk, and black pepper. €6.50



### PORN BURRATA

**That's right...fried burrata!  
Perfect for two.**

Burrata wrapped in deep fried mortadella,  
basil cream and crumbled pistachio. 8,5€

*Edizione  
Limitata*

*best seller*

### AUBERGINE PARMIGIANA "BON BON"

Deep fried balls of parmigiana  
serve in tomato sauce. 3,5€

### FRIED OLIVES

Meat stuffed olives, breaded and deep-fried.  
(Portion of 7). 4€

### FRIED SALTED COD

Battered and deep-fried salted cod goujon. 6€

### FRIED COURGETTE FLOWERED

Courgette flower stuffed with mozzarella  
and anchovies. 3€

### COOL CROQUETTE

Mashed potato in tempura  
with smoked mozzarella  
and chicory. 3€

### CLASSIC SUPPLÌ

Fried ball of rice with tomato  
sauce and mozzarella. 2,5€



**TURN  
THE PAGE  
and check for  
our Mains!**

# Starters

## BUD SPENCER

Beans with pork rind, tomato, and crispy bread. €8

per 2

per 2

## TAGLIERE PE' GLI INTENDITORI

(cold cuts and cheese)

Serves 2

Italian ham, Spianata Romana, Pancetta, wild boar sausage, roasted Mortadella with balsamic vinegar, caciotta cheese from Amatrice, honey caciotta cheese "Gran Pastore". 19€



Add a nice focaccia. +4,5€



## CRUDO E BUFALA

Fresh. Simple. Delicate. Good!  
THE light yet delicious starter!

Italian ham, buffalo mozzarella "Campana" DOP.14€

# Mains: Which Pasta Do You Like?

## the Rebels

### SPAGHETTONE ALLUCINANTE

Our inspiration comes from an old trip of ours that brought us up "high" in the hills of Amsterdam...

Durum wheat spaghetti pan sautéed with roasted Porcini mushrooms. Served on a fondue of parmesan and black truffle.

You know what i'm saying? 18€

Suggested wine pairing: Chianti Rufina -Colognole +6€



### A' TARTUFARA

You can't say you have experienced La Valle Del Sacco if you don't try it once... twice...or even three times!

Spaghetti with egg and Pecorino Romano DOP cream crunchy pork jowls (guanciale) and a generous sprinkle of black pepper (Carbonara base) served with black truffle shavings. **Pure pleasure!** 16,5€

Suggested wine pairing: Chianti Rufina -Colognole +6€

### CARCIOGRICIA

Egg fettuccine with Pecorino Romano fondue generous sprinkle of black pepper, crunchy pork jowls (guanciale) and sautéed artichokes. **Superior!** 15€

Suggested wine pairing: Veniero +6,5 €

### LO SPAESATO

Fettuccine with wild boar sausage, sautéed asparagus, and Pecorino Romano. **What a trip!** 15€

Suggested wine pairing: Rosso piceno +6€

## the Classics

### RISOTTO CON VIA DI SCAMPO

Risotto with pureed shrimp and...a shrimp! 13€

Suggested wine pairing: Stefanago +6,5€

### CARBONARA

Spaghetti with egg and Pecorino Romano DOP cream, crunchy pork jowls (guanciale) and a generous sprinkle of black pepper. 12€

Suggested wine pairing: Langhe +6,5€  
Rosso piceno +6€

### AMATRICIANA

Bucatini with tomato sauce, crunchy pork jowls (guanciale), Pecorino Romano DOP and a generous sprinkle of black pepper. 12€

Suggested wine pairing: Veniero +6,5 €  
Nimmezzo +6 €

### CACIO E PEPE

Spaghetti with Pecorino Romano fondue and a generous sprinkle of black pepper. 11€

Suggested wine pairing: Langhe +6,5€  
Rosso piceno +6€

# Esperienza Romana Ribelle

# Mains: Time for Second

## Meat

Welcome to the meat corner, directly from the far north of Europe. We like to travel to let you try special delicacies!

### the classy one

#### DIVINA

Danish steak Tagliata, served with black truffle shavings. 23,5€

perfetta con: Chianti Rufina -Colognole +6€

#### CARCIOFARA

Danish steak Tagliata, served with pan sautéed artichoke, light garlic favouring, mint a black pepper. 22€

Suggested wine pairing: Rosso piceno +6€

#### PORCINELLA

Danish steak Tagliata, served with Porcini mushrooms\*, light garlic favouring, parsley and black pepper. 23€

Suggested wine pairing: Veniero +6,5 €

#### L'ILLEGALE

Selected beef tagliata, served with Mangalica lard, honey, and toasted almonds in butter. 22€

Suggested wine pairing: Veniero +6,5 €

#### SEMPLICE SEMPLICE

Danish steak Tagliata, served with rosemary flavoured olive oil. 20€

Suggested wine pairing: Chianti Rufina -Colognole +6€

## Fish

#### TUNA PURITY

The highest simplicity!  
Grilled tuna steak sliced on the spot, extra virgin olive oil and a sprinkle of black pepper. 17€

Suggested wine pairing: Fertile +6,5 €  
Langhe +6,5€

# Sides



#### CARCIOFO ALLA ROMANA

The all-time classic!

Filled Artichoke as The Traditional Roman style recipe. 5,5€

...maybe add a bruschetta  
...plain, hot and crunchy! + 1,5€



PAN SAUTÉED CHICORY 4,5€

CHIPS 4,5€



If you have some kind of specific food allergies, ask for the allergies manual to our waiters staff. We are totally available to help you.  
\*In this restaurant in case of rare unavailability of fresh ingredients, we use selected high quality frozen ingredients of the same kind.  
\*\*All fresh fish and semi-finished food products are prepared and treated using the ultra-fast freezing technique, respecting the cold chain.



# The Absolute Ones!

These ones are out of their mind...breaking any rule or logical scheme.  
There's a method to our madness!

Limited Edition

## RIBELLE TOTALE

Super Limited Edition!

This Pizza is not only to eat and stop... you start to feel it before it comes to your table. You have to taste it closing your eyes, from the first to the last bite. IT'S PURE EMOTION!

Potatoes cream, roasted thin and sliced potatoes, Cecina de Leon IGP, (typical precious, smoked and matured beef Spanish meat), black truffle shavings and Parmesan fondue on top. What are you thinking yet? Come on, Get it! 19€

Suggested wine pairing: 

Cesanese Veniero Azienda agricola Tomei. +6,5 €



*the intense one*

## TE SPECK IN DUE

Fior di latte mozzarella, asparagus, Alto Adige speck, and stracchino cream. 13.5€

Suggested wine pairing: 

Chianti Rufina -Colognole +6€  
Stefanago +6,5€



## ESAGERATA

Stewed potatoes cream roman artichokes, ciauscolo Dol selection and toasted bred crumble. 15€

Suggested wine pairing: 

Langhe +6,5€  
Rosso piceno+6€



## ZUCCA SELVAGGIA

*the elegant one*

Herb-braised pumpkin, fior di latte mozzarella, Fontina cheese from Valle d'Aosta, and hooked black truffle. €14.50

Suggested wine pairing: 

Rosso Piceno +6€



## LA CINGHIALONA

Saut ed wild chicory, fior di latte mozzarella, grilled champignon mushrooms, and wild boar sausage. €15

It's wild, a true delight... 

Suggested wine pairing:

Chianti Rufina -Colognole +6€



# The Usual Ones

## ORTOLANA

Tomato sauce, fior di latte mozzarella, pan saut ed chicory, roasted aubergines, and rsaut ed Romanesco broccoli 9€

## BOSCAIOLA

Tomato, fior di latte mozzarella, champignon mushrooms, and sausage. 10€

## DIAVOLA

Tomato sauce, fior di latte mozzarella and spicy salami. 7,5€

## NAPOLI

Tomato sauce, fior di latte mozzarella and anchovies. 7,5€

## FRIGNONA

Tomato sauce, fior di latte mozzarella, champignon mushrooms, boiled egg, artichoke hearts, olives and Italian ham. 10,5€

## BUFALONA

Tomato sauce, buffalo mozzarella and fresh basil. 10€

MAKE THEM SPECIAL,  
add your favourite  
toppings!

Porcini mushrooms +3€

Buffalo mozzarella  
"Campana" DOP +2,5€

Sausage +2,5€

Black truffle +5€

## How we do our dough

Highly digestible dough fermented with natural growth for up to 36 hours.  
This spawns a thin and crunchy pizza as dictated by roman traditions.  
Rolled out by hand and cooked in our very own wood fire oven.

# The Smart Ones

Can't go wrong with any of these



## SPLENDIDA

Tomato sauce, buffalo mozzarella "Campana" DOP, spicy salami, Porcini mushrooms and fresh basil. 12€

Suggested wine pairing: 

Veniero +6,5 €



## LUSSURIOSA

Fior di latte mozzarella, thin sliced fresh pears, gorgonzola, walnut crumble. 12,5€


Suggested wine pairing: 

Langhe +6,5€  
Rosso piceno +6€



## AGITATA

Tomato sauce, fior di latte mozzarella, fresh basil, n'duja (spreadable spicy pork sausage), guanciale (cured pork jowls), a generous sprinkle of parmesan. 11€

Suggested wine pairing: 

Nimmezzo +6 €  
Rosso piceno +6€



## SBROCCATA

Fior di latte mozzarella, saut ed Romanesco broccoli, sausage, and Pecorino Romano. 12€

Suggested wine pairing: 

Chianti Rufina -Colognole +6€



## CROSTINO

Fior di latte mozzarella and wood-fired cooked ham. 9€


Suggested wine pairing: 

Chianti Rufina -Colognole +6€  
Nimmezzo +6 €



## KISS ME

Imagine pulling out two crispy, golden pizzas, kissed by the oven, and filling them with mortadella and stracchino. 10.5€

Suggested wine pairing: 

Langhe +6,5€



## VALLE DEL SACCO

Fior di latte mozzarella, radicchio salad leaves, smoked mozzarella, guanciale (cured pork jowls), a generous sprinkle of parmesan. 11€

Suggested wine pairing: 

Rosso piceno +6€  
Stefanago +6,5€



## PARMIGIANA

Tomato sauce, buffalo mozzarella "Campana" DOP, roasted aubergines, parmesan, fresh basil. 10,5€

Suggested wine pairing: 

Veniero +6,5 €  
Nimmezzo +6 €



## WHAT ABOUT DESSERT?!

You can't deny yourself that, right?



There's always some space left...you should leave it from the start!  
That's the good foundation to eat like a true Roman...  
In the end...it's a luxury that we all deserve. Love yourself!

Just ask one our staff for the dessert menu and give it a look.