



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!



Scannerizza il QR CODE,
per il menu.
Scan the QR CODE
for the menu.

Naviga & Vinci

While you wait for us to bring your appetizer, you gotta get connected!



1 Pop open a nice bottle of bubbly, or
treat yourself to a good glass of wine.
We've even got Spritz—imagine that!



2 Pick some fried bites, a bruschetta,
a carbonara, or a nice little pizza...
Treat yourself right, you're in the
perfect place!

3 Connect and register to our network
LA VALLE DEL SACCO WIFI, scratch
and try to win one of our prizes!
Don't be shy, no need to be polite.



Cuddly Bubbles

Casa vittorino
Az. Agr. Astoria
Veneto.



Little Glasses of White Wine

**Pecorino Bio
Vegan**
Az. Agr. Cocci Grifoni
Marche.



Little Glasses of Red Wine

**Rosso Piceno
Bio Vegan**
Az. Agr. Cocci Grifoni
Marche.



Little Glasses of Rosé Wine

Litorale Rosato Bio
Az. Agr. Val delle Rose
Toscana.



Chardonnay
Az. Agr. Colognole
Toscana.



**Chianti Rufina
Sangiovese**
Az. Agr. Colognole
Toscana



"Make me a Spritz!"

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



Bruschettine

la più golosa



BRILLANTE

'A blast of freshness and flavor will invade
your palate! YOU CAN'T MISS IT!
Zucchini chips, salmon, and
chive ricotta cream. 7€

la più venduta

'A RAFFINATA

Fresh figs, Roman spianata,
and honey. 5,5€

PREZIOSA

Cherry tomatoes, fresh buffalo
mozzarella and basil pesto. 5,5€

DE CORE

Fresh tomato, Parmesan,
and basil. 5€

ALICE **New**

Stracciatella and anchovies. 6€

Triggiamo

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. €7



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

il più venduto

BON BON DI PARMIGIANA

Fried eggplant meatballs
Parmigiana-style, served
with tomato sauce. 3,5€

OLIVE ASCOLANE

Seven olives stuffed with meat,
breaded and fried. A real delight. 4€

BACCALÀ FRITTO

Crispy battered fried cod fillet. 6€

FIORE DI ZUCCA... E ALICI

Fried zucchini flower stuffed with
melting mozzarella and anchovies. 3€

'A TEMPURINA

Potato croquette in tempura, with chicory
and provola cheese. 3€

SUPPLÌ CLASSICO

Tomato rice with melting
mozzarella. 2,5€



TURN THE PAGE
and discover
Our
Cuisine!

Antipasti

MA SEI DE COCCIO Il Top

A small bowl of baby octopus with cherry tomatoes, and a nice little bruschetta for dipping. 12€

TAGLIERE PE' GLI INTENDITORI Perfetto ogni due persone

Prosciutto crudo, Roman spianata, South Tyrolean speck, wild boar sausage, I.G.P. mortadella, Civitonica caciotta cheese from Tuscia (DOL selection), Gran Pastore caciotta cheese, and honey.. 19€



CRUDO E BUFALA Simple. Fresh. Delicate. Delicious. The light and tasty appetizer.

Prosciutto crudo and Campania DOP buffalo mozzarella. Perfect for two people. 14€

Esperienza Romana Ribelle

i Secondi de Terra

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

La più raffinata

'A CAMPAGNOLA

Sliced Danish beef, served with zucchini chips, sun-dried tomatoes, and honey. 23,5€

perfect with: Rosato - Val delle Rose +6€

MEDITERRANEA

Sliced Danish beef, served with arugula, Pachino tomatoes, and Parmesan shavings. 22€

perfect with: Chianti Rufina -Colognole +6€

SEMPLICE SEMPLICE

Sliced Danish beef, served with rosemary-flavored oil.. 20€

perfect with: Rosato - Val delle Rose +6€

CHE "FICATA"

Sliced Danish beef, served with figs, caramelized onions, black pepper, and basil oil. 23€

perfect with: Rosso Piceno -Cocci Grifoni +6€

i Ribelli

Che Pasta te fanno?

i Classiconi

SPAGHETTONE "MA CHE DAVERO"?

Strange. Crazy. Truly delicious!
We've studied it well.

All that's left is to eat it all and dream.

Thick spaghetti with tuna cacciatora-style, olive powder, and crispy flavored tarallo crumble

What are we even talking about! 19€

perfect with: Chardonnay -Colognole +6€



A' CACIO E PEPE ESTIVA

You can't say you've been to Valle Del Sacco if you don't try it at least once, twice, even three times in your life!

Spaghetti with Pecorino Romano DOP fondue, a nice sprinkle of black pepper, zucchini flowers, and crushed Bronte pistachios.

Enjoy it big time. 14€

perfect with: Chardonnay -Colognole +6€

SPOLPAMI

Spaghetti alla chitarra with octopus rag and Pecorino cheese
Really great stuff. 15€

perfect with: Chianti Rufina -Colognole +6€

'NA ZUCCHINA AR MARE

Linguine with zucchini cream, citrus-marinated baby octopus, and lemon zest.
"And I'm telling you, stop.". 14€

perfect with: Pecorino -Cocci Grifoni +6€

SENZA VIA DI SCAMPO

Creamy risotto with scampi cream and a whole scampi in the center. 14€

perfect with: Rosato - Val delle Rose +6€

CARBONARA

Spaghetti with egg cream and Pecorino Romano DOP, crispy guanciale, and a nice sprinkle of black pepper. 12,5€

perfect with: Chardonnay -Colognole +6€

AMATRICIANA

Bucatini with tomato sauce, crispy guanciale, Pecorino Romano DOP, and a nice sprinkle of black pepper. 12€

perfect with: Chianti Rufina -Colognole +6€

TRASFERTA IN SICILIA

Spaghetti with egg cream and Pecorino Romano DOP, black pepper, saut ed shrimp, Bronte pistachio crumble, and lime zest. "Check out this trip!". 14€

perfect with: Pecorino -Cocci Grifoni +6€

de Mare



FRITTURA DI CALAMARI E GAMBERI The Classic Summer Must-Have!

Crispy and golden rings of calamari and shrimp, all nicely breaded in flour and fried in hot oil. 20€

perfect with: Valdobbiadene Brut -Casa Vittorino +6€

Mettice pure du' alicette fritte! + 3€



TONNO SUBITO!

Simplicity at its highest level.

Grilled tuna fillet, sliced fresh after cooking, seasoned with extra virgin olive oil and a pinch of pepper. 17€

perfect with: Chardonnay -Colognole +6€

i Contorni pe' Accompania'

Chicory with garlic, oil, and chili pepper. 5€

French fries 4,5€

**If you have any specific intolerances or food allergies, please ask our staff for the allergen manual. We are at your complete disposal!
*In this establishment, if some fresh ingredients are unavailable, frozen ones from the source are used.
All fresh fish and semi-finished products are produced and stored using rapid freezing techniques.



Le Pizze Assolute

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

Edizione Limitata

RIBELLE TOTALE AL MARE

Very Limited Edition!

It feels like being at the sea with every bite.

Let yourself be swept away by its unique flavor...
from the first to the last bite. IT'S PURE EMOTION!

Octopus, peeled tomatoes, crispy bread, and olive powder



Still thinking about it? Come on! 19€

perfect with: Rosato - Val delle Rose +6€

VIZIATISSIMA

la più intensa

Fior di latte, zucchini flowers, bresaola, stracciatella, and lemon zest. 15€

perfect with: Rosato - Val delle Rose +6€



SALMONE IN CAMPAGNA

Fior di latte, zucchini, smoked salmon, chive ricotta, and marinated sun-dried tomatoes. 15€

perfect with: Pecorino -Cocci Grifoni +6€



CAPONATA

Eggplant caponata with salted ricotta and toasted pine nuts 13,5€

perfect with: Rosato - Val delle Rose +6€



ALICIANDO

la più elegante

Yellow datterino tomatoes, Campania DOP buffalo mozzarella, and Mediterranean anchovies. 14€

perfect with: Chardonnay -Colognole +6€



Le Solite Pizze

ORTOLANA

Fior di latte mozzarella, saut ed chicory,roasted eggplants, and zucchini.9€

BOSCAIOLA

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

PATATE E SALSICCIA

Fior di latte mozzarella, potatoes and sausage. 10€

NAPOLI

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

FRIGNONA

Tomato, fior di latte mozzarella, champignon mushrooms, boiled egg, baby artichokes, olives, and prosciutto crudo. 10,5€

BUFALONA

Tomato, D.O.P. buffalo mozzarella, extra virgin olive oil, and fresh basil. 10€

MAKE THEM SPECIAL
Give them an extra kick!

Stracciatella +3€

Buffalo Mozzarella
from Campania DOP+2,5€

Calabrian 'Nduja+1,5€

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.

Le Pizze Cajarde

Can't go wrong with any of these

RITORNO ALLA CIOCIARA

Marinated grilled peppers with sausage and aged provolone cheese 11€

perfect with: Rosso Piceno -Cocci Grifoni +6€



AGITATA

Tomato, sliced fior di latte mozzarella, fresh basil, 'nduja, Valledelsacco selection guanciale, and Grana cheese. 11,5€

perfect with: Chianti Rufina -Colognole +6€



MARINELLA

Tomato, yellow datterino confit, sun-dried tomatoes, marinated anchovies, oregano, and lemon zest
A dream come true! 12€

perfect with: Rosato - Val delle Rose +6€



VALLE DEL SACCO

Fior di latte mozzarella, radicchio, smoked provola, Valledelsacco selection guanciale, and Grana cheese.11,5€

perfect with: Chianti Rufina -Colognole +6€



VITTORIANA

Tomato, cherry tomatoes cooked in the sauce, raw Campania DOP buffalo mozzarella, and basil pesto. 12€

perfect with: Rosato - Val delle Rose +6€



MICA PIZZA E FICHI

Tomato, prosciutto, and figs. 11€

perfect with: Rosso Piceno -Cocci Grifoni +6€



FIORD'ALICE

Fior di latte mozzarella, zucchini flowers, stracciatella, and Mediterranean anchovies. 12,5€

perfect with: Valdobbiadene Brut -Casa Vittorino +6€



PARMIGIANA

Tomato, Campania DOP buffalo mozzarella, roasted eggplants, Grana cheese, and fresh basil. 11€

perfect with: Rosato - Val delle Rose +6€



AND A LITTLE DESSERT? Come on, why miss out?



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.