

TEVERE 84



Italian Restaurant

Glatt Kosher

Under the Supervision of 

The Classic Cuisine
of the Roman Jews

GLI ANTIPASTI - The Appetizers

INSALATA MEDITERRANEA.....	10.95
<i>(Caponata, green beans, roasted red peppers, boiled potatoes)</i>	
ANTIPASTO MISTO DI VEGETALI.....	10.95
<i>(Artichoke, mushrooms, red peppers cooked in olive oil, garlic)</i>	
PORTOBELLO ALLA TEVERE.....	11.95
<i>(Portobello mushrooms sautéed in olive oil, garlic)</i>	
CARCIOFI ALLA GIUDIA	10.95
<i>(Artichokes cooked in olive oil and garlic)</i>	
INSALATA ALLA TEVERE.....	9.95
<i>(Mixed salad with garlic, olive oil and lemon dressing)</i>	
CARPACCIO DI SALMONE	10.95
<i>(Very thin marinated fresh salmon, olive oil, mixed salad)</i>	
CARPACCIO DI TONNO	12.95
<i>(Very thin marinated fresh tuna, olive oil, mixed greens)</i>	
BOCCETTE ALLA ROMANA	9.95
<i>(Veal and chicken broth with small meat balls)</i>	
MINISTRONE.....	8.95
<i>(Soup with many kinds of seasonal vegetables)</i>	
PASTA E FAGIOLI	8.95
<i>(Beans soup with pasta)</i>	

PASTA

FETTUCCHINE ALLA BOLOGNESE.....	18.95
<i>(Homemade fettuccine sautéed in a ground veal tomato sauce)</i>	
TIMBALLO ALLA SICILIANA	18.95
<i>(Lasagna filled with eggplants, ground veal and beef tomato sauce)</i>	
PENNE DEL BOSCAIOLO	17.95
<i>(Penne sautéed in a meat tomato sauce and mushrooms)</i>	
CANNELLONI ALLA ROMANA	18.95
<i>(Homemade rolled pasta filled with mushrooms, ground veal, lamb)</i>	
FETTUCCHINE AI FUNGHI	18.95
<i>(Homemade fettuccine with Portobello mushrooms and garlic)</i>	
TORTELLONI DEL BOSCO	19.95
<i>(Large tortelli filled with ground veal, chicken, lamb with sautéed mushrooms)</i>	

CARNE - Meat

POLLO ALLA MODENESE	22.95
<i>(Chicken sautéed in balsamic vinegar, garlic, rosemary)</i>	
POLLO AL MARSALA	23.95
<i>(Breast of chicken sautéed in a Marsala wine sauce)</i>	
POLLO TEVERE	24.95
<i>(Thin pounded breast of chicken breaded with mixed salad on top)</i>	
SCALOPPINE DI VITELLO PICCANTI	26.95
<i>(Veal scaloppine sautéed with lemon and white wine)</i>	
SCALOPPINE DI VITELLO ALLA GIUDIA	26.95
<i>(Veal scaloppine with artichokes, garlic, onions)</i>	
SCALOPPINE DI VITELLO AL MARSALA	26.95
<i>(Veal scaloppine sautéed in a Marsala wine)</i>	
VITELLO TEVERE	32.95
<i>(Thin pounded veal chop breaded with mixed salad on top)</i>	
VITELLO ALLA GRIGLIA	32.95
<i>(Thick veal chop grilled with mushrooms)</i>	
BISTECCA DI MANZO ALLA GRIGLIA	32.95
<i>(Boneless rib eye beef steak grilled and topped with mushrooms)</i>	
AGNELLO ALLA SCOTTADITO	42.95
<i>(Four lamb chops grilled with rosemary and garlic)</i>	
GRIGLIATA MISTA DI CARNE	34.95
<i>(Grilled lamb chops with rosemary and garlic, breaded veal and chicken)</i>	
GRIGLIATA ROMANA	36.95
<i>(One grilled lamb chop with roasted potatoes, breaded veal with salad, half rib eye steak with mushrooms)</i>	

PESCE - Fish

SALMONE ALLA GRIGLIA.....	24.95
<i>(Grilled fresh salmon served with salad)</i>	
TONNO ALLA GRIGLIA.....	28.95
<i>(Grilled tuna served with salad)</i>	
SCALOPPINE DI SALMONE	24.95
<i>(Salmon scaloppine sautéed in white wine and lemon)</i>	
ORATA MARECHIARO	26.95
<i>(Red snapper sautéed in a fresh tomato sauce)</i>	
SOGLIOLA IN BRODETTO	25.95
<i>(Fresh sole, scallions, carrots, zucchini, white wine in a fish broth)</i>	

Dear Customer:

The Roman Jewish community is the oldest in the world outside Israel. Until 1870 the Roman Jews were confined to the ghetto, where they held on firmly to their traditions. Because they were poor people, their traditional simple style of cooking endured. It could be that the traditional plain cooking of the pagans and Christians of ancient Rome is an imitation of their Jewish neighbors.

I am pleased to offer today the novelty of a traditional, light and delicate Jewish Roman cuisine to all those who are in search of tastes that are out of the ordinary.

Paolo Lattanzi