



Cosamimangiooggi

MENU



Food



Two venues, one shared experience.

At Cosamimettooggi you can also order dishes from
Cosamimangiooggi.

At Cosamimangiooggi you can enjoy your meal with drinks and
cocktails from Cosamimettooggi.

POST · CARD

CORRESPONDENCE

ADDRESS ONLY



mangia a colori

Savoury Breakfast

Please ask our staff whether the kitchen is available.

Eggs with crispy pork jowl (guanciale) 12

Club sandwich with crispy chicken and French fries*
(bread, bacon, breaded chicken, tomato, lettuce, Caesar dressing) 10

Ham and mozzarella toastie 5

come a casa

Appetisers & Snacks

Please ask our staff whether the kitchen is available.

Bruschette with marinated zucchini 8

Bruschette with cherry tomatoes and basil 8

Warm vegetable flan on Parmesan fondue with crispy fried rosemary 9

Bruschette with butter and anchovies 8

French fries* with Cacio e Pepe seasoning and homemade mayonnaise 6

Aperitif platter: two seasonal vegetable bruschette, one fried appetiser, roasted potatoes, salami, cheese and one buffalo mozzarella bocconcino 8 per person

come a casa

The image is a vibrant, child-friendly menu titled "Kids' Menu" in white text on a green rectangular background. The menu is set against a light purple background decorated with numerous hand-drawn illustrations in a whimsical style. At the top left, there's a girl with pigtails holding a balloon, a flower pot with pink flowers, and a small house. To the right of the title, there are more drawings including a boy peeking from behind a tree, a pine tree, a bow tie, and several colored pencils. On the far right, another house is visible. Below the title, three meal options are listed, each separated by the word "or".

Option 1: "Penne with tomato sauce, fresh fruit, Kinder dessert colouring pencils 10"

Option 2: "Pasta with traditional meat ragù, fresh fruit, Kinder dessert and colouring pencils 12"

Option 3: "Penne with one meatball in tomato sauce, fresh fruit, Kinder dessert and colouring pencils 12"

Below the third option, the word "or" appears again, followed by:

Option 4: "Breaded cutlet with chips*, fresh fruit, Kinder dessert and colouring pencils 12"

The bottom of the page features more playful drawings: a smiling sun, a lollipop, a dog, a cat, a heart, an ice cream cone, and various stars and flowers. The phrase "come a casa" is written in a cursive font at the bottom center.

Pasta with traditional meat ragù, fresh fruit, Kinder dessert and colouring pencils 12

or

Penne with one meatball in tomato sauce, fresh fruit,
Kinder dessert and colouring pencils 12

or

Breaded cutlet with chips*, fresh fruit, Kinder dessert and colouring pencils 12

começa casa

Apericena Menu

Sharing platter with four seasonal vegetable bruschette, two fried appetisers, salami, cheese and two buffalo mozzarella bocconcini. Meatballs in tomato sauce, eggplant Parmigiana, warm vegetable flan, house wine and water (minimum two people) 40

Starters

Selection of seafood starters for two: Civitavecchia-style citrus-marinated anchovies, seafood salad, creamed salt cod crostino, swordfish meatballs with pickled onion, fried mussels and Polipetti alla Luciana (baby octopus braised in tomato sauce) 30

Crispy panko-coated anchovies* with herb yogurt 12

Trio of Maritozzi* (Roman savoury buns): burrata, Cantabrian anchovy and roasted pepper; zucchini alla scapece (marinated zucchini), shrimp and mint; roasted eggplant, feta and datterino tomatoes 12

Roasted eggplant, hummus and fresh mint 10

Roman-style trio of bruschette: cherry tomatoes and basil, marinated zucchini, Pecorino cream 10



Cured meats and cheese board: Black pork mortadella, Culatello, herb-roasted cooked ham; Gran Moravia cheese, cave-aged Val d'Orcia Pecorino and PDO Sardinian Pecorino, served with Tolfa honey and bruschette 15

First Courses

Tonnarelli Cacio e Pepe with citrus-marinated prawn 16

"Cosamimangiooggi" Clam Spaghetti

Artisan Mancini spaghetti with clams, parsley and lemon zest 18

Carbonara made with artisan Mancini spaghetti, PDO Pecorino cheese, eggs and crispy guanciale 12

"Roman Summer" ravioli filled with burrata, served with roasted tomato, basil, toasted almonds and lemon-infused olive oil 16

Tonnarello all'Amatriciana with tomato sauce, crispy guanciale and Pecorino cheese 12

Potato gnocchi with traditional meat ragù 14



come a casa

Main Courses

Grandma's "Cosamimangiooggi" meatballs Sakura beef, pork, tomato sauce and salted ricotta shavings 12

250 g Sakura sirloin steak with rocket, Grana cheese and Pachino tomatoes 20

Vegan vegetable and legume meatballs with cauliflower sauce, olive terrine and bread crumble 14

Our homemade Eggplant Parmigiana 12

Mixed fried squid* and prawns* with citrus mayonnaise 16

Sesame-crusted tuna tataki with datterino tomato gazpacho, cucumber and basil 22



come a casa

Side Dishes

Mixed salad 4

Sautéed seasonal vegetables 4

Roasted potatoes 4

French fries* with homemade mayonnaise 5



Salads

Seasonal mixed leaves with white peach, feta cheese and almonds 12

Caprese salad with tomatoes, PDO Campania buffalo mozzarella and basil 14

Products marked with an asterisk (*) are purchased frozen.

All other products are purchased fresh, prepared, blast chilled and stored at -16 °C.

Our dishes may contain allergens. Please consult the allergen information book available from our service staff and inform us of any allergies or food intolerances when placing your order.

come a casa

A white lace doily with a complex, symmetrical floral and geometric pattern is centered on a solid green background. The doily has a scalloped outer edge and a central circular area. In the center of the doily, a list of seven hashtags is written in a black, sans-serif font, arranged vertically. The hashtags are: #cosamimangiooggi, #cucinapop, #mangiaacolori, #comeacasa, #cucinapopolare, #anni60, and #civitavecchia. The last hashtag, #ilghettodicivitavecchia, is positioned below the others but is partially cut off by the bottom edge of the image.

#cosamimangiooggi

#cucinapop

#mangiaacolori

#comeacasa

#cucinapopolare

#anni60

#civitavecchia

#ilghettodicivitavecchia



@cosamimangiooggi