

Antipasti:
Appetizers:

Antipasto di Zampi

Foot of veal boiled, boned and served warm with carrots, beans, celery and green sauce € 10,00

Testina di vitello

Calf's head cheese. It's first, boiled, boned and dressed with the peel of lemon and some other spices, then it's pressed in casserole and at the end served cool, cut into slices with black pepper and extra virgin olive oil. € 8,00

Other links

*Crostino al pecorino con
calice di Cannellino di
Frascati*

Large croutons of grain
bread topped with yellow
ewe's milk cheese.

Accompanied with a glass of
Cannellino: a demisec white
wine from Frascati € 10,00

Prosciutto

Traditional Italian dried ham
€ 9,00

Salame Corallina

Dried pork salami from
Montegabbione € 7,00

Capocollo di Castelgandolfo

Haunch of pork, dried, and
slightly spicey € 7,00

Misto di affettati

Choice cuts of our finest
"cold cuts" with pickled
greens € 13,00

*Crostini misti con calice di
Prosecco*

Three croutons of grain
bread, topped with 3
different dressing
accompanied with a glass of
Prosecco sparkling wine
€ 12,00

Assaggio di fagioli e cotiche

Brown beans in tomato
sauce with bacon rind pieces
€ 8,00

*Crostini al guanciale con
bicchiere di Spumante*

Large croutons of grain
bread topped with slices of
rendered pig's jowl.

Accompanied with a glass of
an Italian Classical sparkling
wine € 14,00

Antipasto misto

A mixed plate composed of
salami, cheeses, toasted
bread with 2 different
dressing and brown beans in
tomato sauce with bacon
rind pieces. € 20,00

*Tavolozza di bruschette e
crostini*

Plate of toasted bread slices,
topped with 7 different
dressings. € 14,00

Antipasto del Quinto Quarto

Fifth quarter appetizer:
Trotter salad, calf head
cheese, Tripe in Roman style,
Brown beans in tomato
sauce with bacon rind
pieces. € 20,00

*Schiacciata Romana
piccante:*

A spicy Typical Roman "cold
cut" with pickled greens
€ 9,00

Minestre e asciutte Pasta and Soups

Rigatoni con pajata

Macaroni with pajata and its sauce. Short pasta served with a sauce made with tomatoes, small intestines of calf and ewe's-milk cheese

€ 16,00

Bucatini alla Gricia

Long hollow spaghetti served in a white sauce made with ewe's-milk cheese and rendered pig's cheek

€ 14,00

Rigatoni al sugo di coda

A short pasta served in a full body gravy, made with tomatoes and ox-tail € 15,00

Bucatini all'Amatriciana

Hollow spaghetti with a picante tomato sauce, flavored with pancetta (a sort of bacon) with grated Pecorino cheese. Little hot
€ 14,00

Spaghetti alla Carbonara

Pasta in a creamy style sauce made with egg, pecorino cheese, black pepper and rendered pig's cheek
€ 15,00

Mezze maniche cacio e pepe

A short pasta served with
Roman pecorino cheese and
black pepper € 13,00

Rigatoni al Ragù

Short Pasta dressed with a
sauce made of tomato and
beaf meat € 13,00

Bavette al sugo di tonno

Flat spaghetti with a tuna-
tomato sauce, fresh herbs,
olives and cappers.
Lightly hot. € 14,00

Trofie al pesto di rucola

Short pasta dressed with a
sauce of crushed arucola,
almond a pecorino cheese
€ 14,00

"Stracciatella"

"Little Rags", type of Italian
"egg drop" soup of beef
broth and herbs with grated
Parmigiano cheese € 9,00

Pasta e ceci

Traditional pasta and
chickpea thick soup with
rosemary € 12,00

Pietanze

Main Course

Coda alla vaccinara

Ox-tail in Vaccinara way.

It's a beef's tail stewed in a tomato sauce and with celery, pine nuts, raisins and sprinkles of bitter chocolate

€ 25,00

Trippa alla romana

Roman style tripe. It's cut in large parts, cooked in a tomato sauce with mint and served with grated of ripe ewe's-milk cheese

€ 15,00

Fagioli con le cotiche

Pork skin in tomato sauce with beans

€ 12,00

Garofolato di bue

A round of beef which is studded with cloves, garlic and pancetta, then seared and braised in a light tomato sauce € 26,00

Pajata in umido

Small intestine of calf cooked in a light tomato sauce € 18,00

Pajata arrosto

Small intestine of calf grilled with salt and black pepper € 18,00

Fegato di vitello ai ferri

Grilled veal liver € 14,00

Fegato con cipolla

Sauted veal liver with onions
and wine € 15,00

Arrosto misto di: animelle, fegato, pajata e granelli

Mixed roasted entrails:
sweetbreads, liver, small
intestine and testicle € 25,00

Saltimbocca alla romana

(Click for video recipe)

"Pop over to the mouth in
roman style". Sautè veal
meat slices with ham and
sage € 16,00

Padellotto alla macellara

A hearty dish of the old slaughter house, sauted veal inners, and white wine

€ 25,00

Polpette di formaggio con verdura del giorno

Pecorino cheese and bread balls in tomato sauce with seasonal vegetable

€ 15,00

Bistecca di manzo

Grilled pounded steak of beef strip-loin (Approx. 7 ounces)

€18,00

*Polpette al sugo di
pomodoro con cicoria*

Cow meat balls cooked in
tomato and origano sauce
with cicory sauteed with
garlic and chilli pepper

€ 16,00

Bollito di manzo

Boiled breast of beef € 13,00

Zampo di vitello all'olio

Boiled veal trotters with extra
virgin olive oil

€ 9,00

Lingua di vitello in salsa

verde Veal tongue with green
sauce

€ 12,00

Bollito misto

A mixed plate of Veal tongue,
breast of beef and veal
trotters € 19,00

Braciolette d'abbacchio

"Scottadito"

Literally "Finger Burners".
Grilled baby lamb chops
(that you are allowed to eat
with your fingers) € 21,00

Spalla di abbacchio al forno

Lamb shoulder oven roasted
with potatoes € 30,00

Contorni di stagione
Seasonal side dishes

Ruchetta e pomodoro

Ruchetta and tomatoes

€ 6,00

Verza ai semi di finocchio

Savoy cabbage with fenil
and red wine vinegar € 7,00

Cicoria all'agro

Chickory boiled and dressed
with salt and olive oil € 7,00

Cicoria in padella

Chickory sautéed with garlic
and chili pepper € 7,00

Patate al rosmarino

Sautéed potatoes with
rosemary € 6,00

Fagioli borlotti

Borlotti brown beans in olive oil € 7,00

Carciofo alla Romana

Artichoke "Roman style",
stuffed with fresh herbs and
braised in olive oil and white
wine € 9,00

Puntarelle con salsa d'alici

A chickory salad with a
pungent sauce of anchovies
and olive oil € 10,00

Broccoletti in padella

Spicy radish greens sautéed
with garlic and chili pepper
€ 7,00

Formaggi **Cheeses**

Fontina originale

A semi-soft, yellow cheese of cows milk (of Valle d'Aosta)

€ 7,00

Pecorino romano stagionato

Yellow hard ripe ewe's milk cheese (Typical of Rome)

€ 7,00

Pecorino romano fresco

A semi-hard, yellow ewe's milk cheese

€ 7.00

Parmigiano Reggiano

A hard, orange-yellow cheese of cows milk (of Emilia Romagna)

€ 7,00

Gorgonzola naturale

A white soft cheese of cows milk with green veins (rated D.O.C. of Piemonte) 7,00

Taleggio

A white soft cheese of cows milk € 6,00

Lazio Blue di vacca

A blue cheese of cows milk
€ 8,00

Pecorino di fossa

A semi-hard, ewe's milk cheese aged underground in typical ditch € 8,00

Provolone di Formia: Yellow hard ripe cow's milk cheese (Typical of Lazio) € 7,00

You can order platters of
cheeses at the following
prices:

2 cheeses from € 9,00 to € 10,00

3 cheeses from € 10,00 to € 11,00

4 cheeses from € 12,00 to € 14,00

5 cheeses from € 15,00 to € 20,00

Every cheese may be served
with an appropriate wine.

Dessert and cheese wines
by the glass:

"Sauternes" € 20,00 a glass

Barolo chinato Fontanafredda
€ 12,00 a glass

Stillato Lazio malvasia
passito € 8,00 a glass

"VecchioFlorio" (Marsala)
€ 8,00 a glass

"Cielo d'Alcamo"
€ 9,00 a glass

Vintage Port € 12,00 a glass

Moscato giallo passito
DueCuori € 11,00 a glass

Go to
Checchino since 1887
hystory

**Dessert List with matching
wine or liquor,
served by the glass:**

Torta di mele con calice di
Moscato d'Asti

Apple cake with a glass of
white wine Moscato d'Asti

€ 12,00

Mixed biscuits with a glass
of Passito wine (deep and full
body sweet wine)

€14,00

Stracciatella chocolate,
ricotta cheese and almond
cake with a glass of Marsala
superiore Vecchio Florio

€15,00

Panna cotta

Cooked cream custard with
caramel sauce with a glass
of Verduzzo passito € 15,00

Ananas al Rum

Fresh Pineapple drowned
with Rum € 8,00

Semifreddo cassatina con calice di Ratafià

Our own dessert based on a
milk ice-cream with grated
dried fruit and a glass of
Ratafià € 16,00

Semifreddo alle nocciole

Hazelnut flavour semi-cold
our own dessert (a sort of
flan glace) accompanied by a
glass of Barolo Chinato
€19,00

Desserts

(List of dessert without any spirits matching)

Biscottini secchi

Home made dried biscuits

€ 7,00

Torta stracciatella

Chocolate, ricotta cheese
and almond cake

€ 8,00

Torta di mele alla cannella

Apple cake with cinnamon

€ 8,00

Panna cotta

Cooked cream custard with
caramel or chocolate sauce

€ 9,00

Coffee Tiramisù

€ 9,00

Semifreddo alle nocciole
Hazelnut flavour semi-cold
our own dessert (a sort of
flan glacé) €10,00

Cassatina della casa
Our own dessert based on a
milk ice-cream with grated
dried fruit inside (a sort of
flan glacé) €10,00

Semifreddo alle arance:
Orange flavour semi-cold our
own dessert (a sort of flan
glacé) €10,00

ALLERGENI
(click here)

Menu del Buon Ricordo

Historical Tasting Menù

Seasonal wines
and other drinks list

Cocktails menù

The Creol Corner

Rum List

Wines list

Go to photo gallery

Go back to beginning

Checchino since 1887

1887 More than one hundred and thirty years ago... A newly married young couple: Lorenzo and Clorinda, who ran a wine shop in the Testaccio caves, just across from the new slaughter-house which was feverishly being built, decided to close their doors and replace their wine shop with an "Osteria con cucina" (a tavern with kitchen). When the new slaughter-house was ready (1890), the skilled workers got used to bringing and cooking the 'leftover parts' of the beast they had 'received,' as a part of their

income because they were poor, to the "Osteria con cucina!" Thus "la pajata alla romana", "la coda alla vaccinara", "il padellotto" and all the other dishes made out of the "quinto quarto" were born. ...In the meanwhile the couple had a daughter: Ferminia, who, grown-up, married and decided to continue her parents' work, carrying on cooking those successful dishes. She had a son: Francesco, who was called Checchino. It was him who, in 1927, restored the restaurant that in the meantime had started to count politicians, noblemen and professional men

among its customers, and wanted to give it his name, with the same date of birth as that of the licence.

Of his five sons, just one: Sergio followed in his father's footsteps, at first beside him and then with his mother Chiara, enlarging the choice of Latium wines and adding the best Italian and French wines preserved as the best as one can, in the cellar excavated under the "Monte dei Cocci". He died before his time and was followed by his wife Ninetta, with the sons Elio and Francesco to keep up a family's tradition that was not to be lost.

Under this ancient vaults a hundred and thirty years went by, with lots of happy hours, lots of working time and troubles, because, as on an ideal stage, all the actors (ancient and modern dishes) had to play well their roles. We offer you these dishes, as we cook them today, lightened of course, but with the same recipes, because that's what we'd like to celebrate: one hundred and thirty years of Roman cuisine, among the same family, the same environment, with the same care.

Please enjoy them, and while at this table, forget the anxieties of

this frantic life, for this break to
become a pleasant
memory

Ninetta Ceccacci Mariani





Trotter salad



Calf's head cheese



Artichoke Roman style
Only during the season



Pork skin with brown beans in
tomato sauce



Macaroni with calf intestines
and its sauce



Long hollow spaghetti with
bacon, cheese and pepper



Short kind of pasta
with pecorino cheese
and black pepper



Ox tail in vaccinara style



Roman style Tripe
with tomato sauce, ment and
pecorino cheese

[Go back to beginning](#)