RISTORANTE PIZZERIA MARCANTONIO

Cucina Romana Tradizionale & Pizzeria — Passi dal Vaticano

Borgo Pio, 146, 00193 Roma RM, Italy | Tel: +39 06 686 1413 | ristorantemarcantonio.it/menu



Experience the true taste of Rome in the heart of Borgo Pio — fresh handmade pasta, classic Roman cuts, and traditional wood-fired pizzas with honest pricing and no hidden costs.

Antipasti — Traditional Roman Starters & Artisanal Boards

Begin your Roman feast with wood-toasted bruschette, creamy buffalo mozzarella, and curated Italian charcuterie.

Piatto / Dish	English Description	Prezzo
Misto di Bruschette	Toasted garlic bread with tomato, mushroom & olive paste	**€12**
Burrata con Alici	Creamy burrata cheese with anchovies, rocket & tomatoes	**€13**
Formaggi Assortiti	Rustic platter of aged and creamy cheeses with honey	**€13**
Caprese	Fresh mozzarella, sun-ripened tomatoes, basil & olive oil	**€14**
Prosciutto e Melone	Sweet cantaloupe wedges paired with fine prosciutto crudo	**€14**
Prosciutto e Mozzarella di Bufala	Delicate prosciutto crudo with creamy buffalo mozzarella	**€16**
Melanzane alla Parmigiana	Baked eggplant layered with tomato, basil & Parmigiano	**€17**
Misto Salumi e Formaggi X2	Generous shared board of cured meats and cheeses for two	**€20**

Pasta — Fresh Handmade Roman Pasta & Coastal Classics

Crafted daily using traditional Roman recipes, Pecorino Romano DOP, crispy guanciale, and slow-simmered sauces.

Piatto / Dish	English Description	Prezzo
Zuppa del Giorno	Chef's daily hearty soup made with seasonal vegetables	**€13**
Penne all'Arrabbiata	Tube pasta in fiery tomato sauce with garlic, chili & basil	**€13**
Mezze Maniche alla Gricia	Traditional pasta with crispy guanciale, Pecorino & pepper	**€14**

Piatto / Dish	English Description	Prezzo
Gnocchi Pomodoro e Basilico	Soft potato dumplings in slow-simmered tomato-basil sauce	**€14**
Mezze Maniche all'Amatriciana	Al dente pasta with crispy guanciale, tomato & Pecorino	**€15**
Spaghetti alla Carbonara	Velvety egg yolk and Pecorino sauce with crispy guanciale	**€15**
Tonnarelli Cacio e Pepe	Thick handmade pasta tossed with Pecorino & black pepper	**€15**
Tonnarelli al Pesto Fatto in Casa	Handmade pasta with fresh basil, pine nut & cheese pesto	**€16**
Lasagne Fatta in Casa	Homemade pasta sheets baked with beef ragù & béchamel	**€16**
Fettuccine alla Bolognese	Ribbon pasta tossed in rich, slow-simmered beef meat ragù	**€16**
Fettuccine all'Alfredo	Tender fettuccine ribbons in melted butter & Parmigiano	**€16**
Ravioli al Pomodoro	Delicate ricotta-stuffed pasta in sweet tomato-basil sauce	**€16**
Risotto Or Spaghetti allo Scoglio	Mussels, clams & calamari in garlic, tomato & white wine	**€20**

Secondi Piatti — Flame-Grilled Meats & Mediterranean Seafood

Hearty Roman main courses featuring tender veal saltimbocca, prime grilled cuts, and fresh coastal seafood.

Piatto / Dish	English Description	Prezzo
Polpette al Sugo	Homemade beef meatballs simmered in San Marzano tomato	**€18**
Tagliata di Pollo con Rucola e Pachino	Grilled sliced chicken breast over arugula & tomatoes	**€19**
Abbacchio alla Scottadito con Patate	Sizzling grilled herbed lamb chops with roasted potatoes	**€19**
Saltimbocca alla Romana con Patate	Pan-seared veal with prosciutto, sage, wine & potatoes	**€20**
Salmone / Spigola alla Griglia	Grilled salmon or sea bass finished with lemon & olive oil	**€23**
Bistecca ai Ferri con Patate	Flame-grilled prime beef steak with golden roast potatoes	**€25**
Grigliata di Pesce	Char-grilled calamari, sweet prawns & fresh catch with lemon	**€26**
Tagliata di Manzo con Funghi Porcini	Grilled sliced beef paired with wild porcini mushrooms	**€27**
Filetto ai Ferri con Patate Arrosto	Tender flame-grilled beef filet with crisp roast potatoes	**€29**

Insalate e Contorni — Roman Vegetable Sides & Crisp Salads

Traditional braised Roman artichokes, sautéed chicory greens, herb-roasted potatoes, and meal-sized salads.

Piatto / Dish	English Description	Prezzo
Patate Arrosto	Oven-roasted potatoes with rosemary, garlic & olive oil	**€8**
Cicoria	Pan-sautéed chicory greens with roasted garlic & chili oil	**€8**

Piatto / Dish	English Description	Prezzo
Carciofi alla Romana	Tender artichokes slowly braised with wild mint & garlic	**€8**
Insalata Mista	Crisp garden greens, juicy tomatoes & seasonal vegetables	**€15**
Maxi Tonno	Flaky tuna salad with mixed greens, tomatoes & black olives	**€16**
Insalatona	Hearty meal salad with greens, tomatoes & fresh mozzarella	**€16**
Caesar Salad	Crisp romaine, house dressing, garlic croutons & Parmigiano	**€16**

Pizza — Crispy Wood-Fired Roman Pizzas & Folded Calzoni

Hand-stretched Roman crusts baked to a golden crisp with San Marzano tomatoes, fior di latte, and DOP toppings.

Piatto / Dish	English Description	Prezzo
Pizza Margherita	San Marzano tomato, fresh mozzarella, basil & olive oil	**€10**
Pizza Napoli	Crisp tomato and mozzarella pizza with oregano & anchovies	**€12**
Pizza ai Funghi	San Marzano tomato and melted mozzarella with mushrooms	**€13**
Pizza con Salame	Crispy tomato and mozzarella base topped with cured salame	**€14**
Pizza alla Diavola	Tomato and mozzarella pizza with spicy salami & red chili	**€14**
Pizza ai 4 Formaggi	White pizza with mozzarella, gorgonzola, fontina & cheese	**€14**
Pizza Ortolana	Tomato and mozzarella with grilled zucchini & eggplant	**€14**
Pizza Margherita con Wurstel	Classic tomato and mozzarella pizza topped with wurstel	**€14**
Margherita con Prosciutto	San Marzano tomato and mozzarella topped with prosciutto	**€14**
Calzone Prosciutto Cotto e Mozzarella	Folded pizza stuffed with melted mozzarella & cooked ham	**€14**
Calzone Salame Piccante	Folded pizza stuffed with rich mozzarella & fiery salami	**€14**
Pizza Boscaiola	White mozzarella pizza with crumbled sausage & mushrooms	**€14**
Pizza Patate e Salsiccia	White pizza with mozzarella, sausage, potato & rosemary	**€14**
Margherita con Bufala	San Marzano tomato crowned with creamy buffalo mozzarella	**€15**
Pizza Capricciosa	Tomato, mozzarella, ham, mushrooms, artichokes & olives	**€15**
Pizza Guanciale Pecorino e Pepe	Roman white pizza with crispy guanciale, Pecorino & pepper	**€15**
Pizza Datterino Giallo, Bufala e Parmigiano	Sweet yellow datterini tomatoes, bufala & aged Parmigiano	**€16**

Piatto / Dish	English Description	Prezzo
Pizza Friarielli e Salsiccia	Melting mozzarella with Italian sausage & broccoli rabe	**€16**
Pizza Patate, Lonza, Mozzarella e Pomodori Secchi	Mozzarella, potatoes, cured pork loin & sun-dried tomatoes	**€16**

Focaccia — Artisanal Oven-Baked Roman Flatbreads

Golden, airy flatbreads brushed with extra virgin olive oil and finished with fresh Italian cheeses and cured meats.

Piatto / Dish	English Description	Prezzo
Focaccia al Prosciutto	Crispy warm flatbread topped with dry-cured prosciutto	**€14**
Focaccia Bufala, Basilico e Pachino	Warm flatbread with buffalo mozzarella, tomatoes & basil	**€15**
Focaccia Rucola, Prosciutto Crudo e Mozzarella	Artisanal flatbread with prosciutto, mozzarella & arugula	**€15**

Visitateci a Borgo Pio — Hospitality, Hours & Location

We serve authentic Roman and Italian cuisine crafted daily from fresh local ingredients. Walk-ins are always welcome with no reservation required and no hidden service charges.

Location & Contact	Opening Hours	Online & Reviews
Ristorante Pizzeria Marcantonio Borgo Pio, 146, 00193 Roma RM, Italy Phone: +39 06 686 1413 Email: sales@ristorantemarcantonio.it	**Mon – Tue:** 11:15 AM – 10:00 PM **Wed – Thu:** 11:00 AM – 10:00 PM **Fri – Sun:** 11:15 AM – 10:00 PM *Open 7 days a week for lunch & dinner*	**Official Menu:** ristorantemarcantonio.it/menu **Google Profile:** Google Business Profile **Highlights:** Rooftop & outdoor seating