



SOSPİRO
TRASTEVERE
RESTAURANT & TERRACE BAR



STARTERS

MARINATED AMBERJACK TARTARE WITH PEACHES AND TOASTED ALMONDS - 18

4-8

FRIED BUFALA MOZZARELLA WITH ROASTED CHERRY TOMATO CREAM AND PESTO SAUCE - 13 

3-7-8

OXTAIL MEATBALLS WITH THEIR SAUCE AND CRUNCHY CELERY - 14

1-3-9

SALTED CHEESECAKE WITH SMOKED SALMON. AND DILL - 16

1-4-7

CHEF'S BEEF TARTARE TRIO - 18

3-7-10

BEETROOT CARPACCIO WITH FRESH GOAT CHEESE, TAGGIASCA OLIVES AND ORANGE - 14 

7

MARITOZZI



HOMEMADE ROMAN MARITOZZO WITH CARBONARA SAUCE - 12

1-3-7

HOMEMADE ROMAN MARITOZZO WITH AMATRICIANA SAUCE - 12

1-3-7

HOMEMADE ROMAN MARITOZZO WITH CHICKEN CACCIATORE - 12

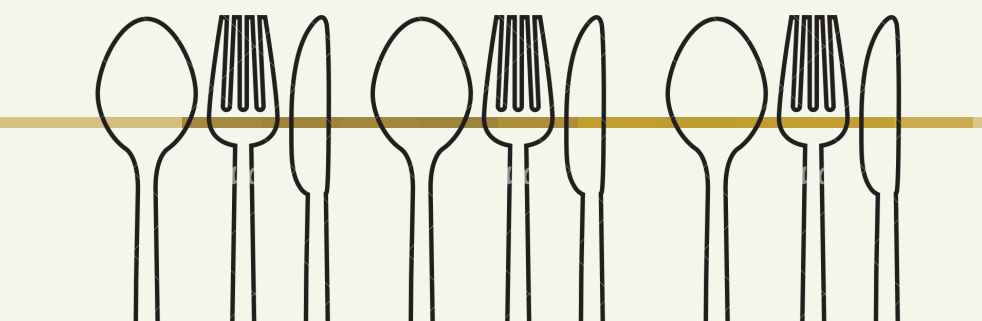
1-3-7

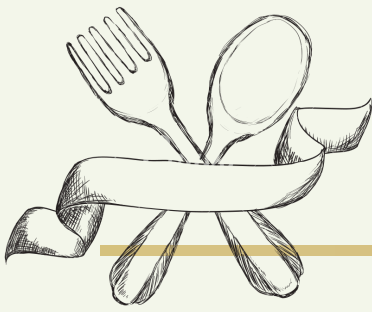
HOMEMADE ROMAN MARITOZZO WITH CREAMED CODFISH AND CANDIED LEMON - 12

1-3-4-7

TASTING OF 4
HOMEMADE ROMAN
MARITOZZI - 22

SERVICE - 2€





FIRST COURSES

GLUTEN FREE OPTIONS AVAILABLE

PACCHERI PASTA WITH CARBONARA AND FRESH BLACK TRUFFLE - 22

1-3-7

SPAGHETTONE CACIO & PEPE WITH MINT AND LIME - 16

1-7



TONNARELLI PASTA WITH MUSSELS, PECORINO CHEESE AND CONFIT TOMATOES - 17

1-3-7-14

FETTUCCHINE WITH AMATRICIANA SAUCE AND DROPS OF EXTRA OLD BALSAMIC VINEGAR - 17

1-3-7

GNOCCHI WITH 3 MEAT RAGU WITH PARMESAN WAFERS - 18

1-7

SECOND COURSES

VEAL BRISKET IN PORK WITH FENNEL SALAD, ORANGES AND TAGGIASCA OLIVES - 23

9-12

CHICKEN POCKET STUFFED WITH ROASTED PEPPERS - 22

9-12

BEEF TAGLIATA COOKED AT LOW TEMPERATURE MARINATED IN SPICES WITH MISTICANZA AND TOMATOES - 28

9-12

MEDITERRANEAN- SCENTED AMBERJACK STEAK WITH CREAMED POTATOES AND PARSLEY WAFFLES - 25

1-4-7

CATALAN-STYLE ROASTED OCTOPUS WITH POTATOES, RED ONION AND CHERRY TOMATOES - 26

14

SIDE DISHES

ROASTED POTATOES - 6

FENNEL SALAD WITH ORANGE AND TAGGIASCA OLIVES - 6

SAUTÉED CHICORY WITH GARLIC, OIL AND HOT PEPPER - 6

ALLERGENS: 1. GLUTEN, 2. CRUSTACEANS, 3. EGGS, 4. FISH, 5. PEANUTS, 6. SOY, 7. MILK, 8. NUTS, 9. CELERY, 10. MUSTARD, 11. SESAME SEEDS, 12. SULFUR DIOXIDE AND SULFITES, 13. LUPINS, 14. MOLLUSKS

SERVICE - 2€





SOSPIRO

TRASTEVERE

RESTAURANT & TERRACE BAR

PILLS OF HISTORY

NOWADAYS WHEN ORDERING WINE WE TEND TO CHOOSE BETWEEN BOTTLE, GLASS OR, IN THE CASE OF HOUSE WINE, BETWEEN ONE-LITER, HALF-LITER OR QUARTER-LITER CARAFES. HOWEVER, MANY PEOPLE DO NOT KNOW THAT THERE IS A TRADITION OF WINE UNITS IN THE ETERNAL CITY, WITH PRECISE ROMANESQUE NAMES, EACH WITH ITS OWN HISTORY. UP UNTIL THE END OF THE 16TH CENTURY, WINE WAS TYPICALLY SERVED IN METAL OR TERRACOTTA CONTAINERS, WHICH, DID NOT ALLOW CUSTOMERS TO SEE THE WINE BEING SERVED, AND SOME INNKEEPERS IN ORDER TO BE CLEVER DID NOT FILL THE CONTAINERS WITH THE AMOUNT OF WINE DUE. POPE SIXTUS V PERETTI THEREFORE DECIDED TO INTERVENE TO STOP THIS PHENOMENON: ON JULY 15, 1588, HE COMMISSIONED MEIER MAGGINO DI GABRIELLO TO PRODUCE NEW GLASS WINE VESSELS SO THAT PATRONS OF THE TAVERNS COULD SEE FOR THEMSELVES WHETHER THE FILLING WAS CORRECT. THIS WAS ALSO WHEN MOST OF THE TRADITIONAL UNITS OF MEASUREMENT WERE BORN, WHICH HAVE SEEN SOME CHANGES IN NAMES AND MEASUREMENTS OVER TIME. THESE ARE THE FOLLOWING: 2 LITERS - CARDINALE, 1 LITER - TUBBO, 1/2 LITER - FOJETTA , 1/4 OF WINE - QUARTINO, 1/5 OF WINE - CHERICHETTO 1/10 OF WINE - SOSPIRO OR IN ENGLISH SIGH (OR WHISPER), SO CALLED BECAUSE POOR PEOPLE WERE OFTEN EMBARRASSED TO LET IT BE KNOWN THAT THEY ORDERED THIS AMOUNT OF WINE AND COULD NOT AFFORD MORE. NOWADAYS THE SOSPIRO OF WINE IS EQUIVALENT TO THE STANDARD DOSE OF ABOUT 100ML, THE USUAL GLASS OF WINE ORDERED IN RESTAURANTS, HENCE THE NAME TO OUR RESTAURANT. SO, DO NOT HESITATE TO ASK OUR STAFF FOR A SOSPIRO (OR SIGH), FOR THE BEST WINE PAIRING WITH YOUR FOOD.

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