Trattoria Pizzeria

Gran Paradiso

dal 1960

GRILLED SPECIALITIES AND FRESH PASTA
HOMEMADE AND STILL ROLLED OUT BY HAND

The story of this place began with the opening of a fraschetta, a small country tavern, located where our beating heart stands today: the kitchen. The culinary talents of Francesco Savi and his wife, who conceived and founded the small business, made the guests coming from the big city of Rome feel as if they were in a little "paradise", thanks to the specialities they cooked.

Through hard work Francesco and his wife built their fortune; the little fraschetta slowly grew bigger and bigger, until the "Gran Paradiso" trattoria was born, a business that has been going for about 40 years.

Francesco and his wife, Francesca, have passed the baton to their daughter Ivana, a worthy heir and cook, able to preserve and carry on the tradition of old-fashioned home cooking.

FOLLOW US ON:
TRATTORIAGRANPARADISO

Strada dei ruderi romani, 11 – Tivoli (loc. Arci)
Tel. 0774 40 42 66

Starters

Acquedotto Platter (for 2 people)
Local cured meats and cheeses, grandma's aubergines, coratella, tripe and chickpea hummus (subject to availability) ..... € 18,00

Italian Platter ..... € 8,00

Mixed Cheeses
Depending on availability, served with mixed berry jam and acacia honey ..... € 11,00

Hand-cut beef tartare with oil, salt and pepper ..... € 15,00

Fried egg with fresh truffle ..... € 10,00

Beef carpaccio with citrus ..... € 14,00

Prosciutto crudo and buffalo mozzarella ..... € 10,00

Meatballs in tomato sauce ..... € 10,00

Aubergine parmigiana ..... € 10,00

Chickpea hummus with sweet paprika ..... € 10,00

Courgette and sausage flan with cheese fondue ..... € 10,00

Roman Corner

Roman-style tripe ..... € 10,00

Coratella (lamb offal) ..... € 10,00

Trattoria Pizzeria
Gran Paradiso
dal 1960

First Courses

Fettuccine with porcini mushrooms ..... € 12,00
Fettuccine with porcini and fresh truffle ..... € 14,00
Fettuccine with meat ragù ..... € 10,00
Fettuccine with tomato sauce ..... € 10,00
Cavatelli with white veal ragù ..... € 11,00
Ravioli with tomato sauce ..... € 10,00
Ravioli with meat ragù ..... € 10,00
Ravioli with porcini mushrooms ..... € 12,00
Ravioli with porcini and fresh truffle ..... € 14,00
Ravioli with butter and sage ..... € 10,00
Tonnarelli with hare sauce ..... € 11,00
Pappardelle with wild boar ragù ..... € 11,00
Gnocchi with tomato sauce ..... € 10,00
Gnocchi with meat ragù ..... € 10,00

Roman Corner

Tonnarelli Cacio e Pepe (pecorino and pepper) ..... € 10,00
Tonnarelli alla Carbonara ..... € 10,00
Tonnarelli all'Amatriciana ..... € 10,00
Tonnarelli alla Gricia ..... € 10,00
Gnocchi with Roman-style oxtail sauce ..... € 12,00

Trattoria Pizzeria
Gran Paradiso
dal 1960

Signature Dish

Bourguignonne with side dish.....€ 25,00 p.p.

300 g of diced beef

A convivial speciality prepared right at your table, originally from Switzerland: small cubes of beef are cooked in vegetable oil and served with crudités and a variety of dipping sauces.



Chargrill

Italian and international meats.....€ 4,50 – 8,50 per 100 g

Beef steak .....€ 20,00

Grilled beef fillet .....€ 21,00

Veal sirloin.....€ 16,00

Pork chop.....€ 10,00

Mixed grill

Lamb, pork chop, sausage, arrosticino .....€ 16,00

Arrosticini – lamb skewers (10 pcs).....€ 13,00

Grilled lamb chops "scottadito" .....€ 16,00

Sausage (2 pcs) .....€ 9,00

Sliced beef with rosemary .....€ 15,00

Sliced beef with porcini mushrooms.....€ 18,00

Sliced beef, rocket, cherry tomatoes and Grana.....€ 17,00

Sliced local chicken from Subiaco (RM) .....€ 14,00
with rocket, cherry tomatoes and Grana

Local chicken breast from Subiaco (RM) .....€ 11,00

Trattoria Pizzeria
Gran Paradiso

Second Courses

Beef fillet with green peppercorns.....€ 21,00
Beef fillet with porcini mushrooms.....€ 23,00
Beef fillet with porcini mushrooms and truffle.....€ 25,00
Escalope in wine sauce.....€ 9,00
Escalope with lemon.....€ 9,00
Escalope with porcini mushrooms.....€ 11,00
Scamorza cheese with prosciutto crudo.....€ 10,00
Scamorza cheese with champignon mushrooms.....€ 10,00
Scamorza cheese with porcini mushrooms.....€ 11,00
Scamorza cheese with porcini and fresh truffle.....€ 13,00
Scamorza cheese with anchovies.....€ 10,00
Homemade breaded cutlet with chips.....€ 15,00

Roman Corner

Saltimbocca alla Romana (veal, ham and sage).....€ 10,00
Coratella (lamb offal).....€ 10,00
Chicken with peppers.....€ 12,00
Meatballs in tomato sauce.....€ 10,00
Coda alla vaccinara (Roman oxtail stew).....€ 13,00
Roman-style tripe.....€ 10,00

Trattoria Pizzeria
Gran Paradiso
dal 1960

Side Dishes

Side dish of the day ..... € 5,00
Chicory* ..... € 5,00
Roast potatoes ..... € 5,00
Grandma's aubergines ..... € 5,00
Turnip tops* ..... € 5,00
Escarole with raisins and Taggiasca olives ..... € 6,00
Green salad ..... € 4,50
Mixed salad ..... € 5,00
Grilled vegetables ..... € 5,00

Bruschetta

House bruschetta (3 pcs)
Oil and salt, champignon mushrooms, tomato ..... € 4,50
Bruschetta with tomato (2 pcs) ..... € 3,00
Bruschetta with prosciutto crudo (2 pcs) ..... € 4,00
Bruschetta with fresh truffle (2 pcs) ..... € 5,00
Bruschetta with sausage (2 pcs) ..... € 5,00
Bruschetta with oil and salt (2 pcs) ..... € 2,00

Fried Food

Supplì (fried rice ball) ..... € 2,00
Courgette flower* ..... € 2,50
Salt cod fillet* ..... € 3,00
Chips* ..... € 5,00
Fried mozzarella bites (4 pcs) ..... € 4,00
Stuffed Ascolana olives* (5 pcs) ..... € 2,50
Potato croquette* ..... € 1,00
Fried artichokes* (5 pcs) ..... € 3,50
Crab claw* ..... € 1,00

Trattoria Pizzeria
Gran Paradiso
dal 1960

** This product may be frozen*

Pizze Rosse

Margherita
Tomato and mozzarella ..... € 8,00

Vera Margherita
Tomato, mozzarella and Grana ..... € 9,00

Regina Margherita
Tomato, buffalo mozzarella and basil ..... € 10,00

Capricciosa
Tomato, mozzarella, champignon mushrooms, prosciutto crudo, artichoke, egg, salami and black olives ..... € 10,00

Rossa
Tomato ..... € 6,50

Napoli
Tomato, mozzarella and anchovies ..... € 9,00

Marinara
Tomato, garlic, oregano ..... € 7,00

Diavola
Tomato, spicy salami and mozzarella ..... € 9,00

Wurstel
Tomato, mozzarella, frankfurters ..... € 9,00

Topolino
Tomato, mozzarella, frankfurters, chips ..... € 10,00

Mushroom
Tomato, mozzarella, champignon mushrooms ..... € 9,00

Tuna and Onion
Tomato, mozzarella, tuna and onion ..... € 9,00

Aniene
Tomato, shrimps, cocktail sauce and lettuce ..... € 10,00

Four Seasons
Tomato, mozzarella, ham, egg, olives and mushrooms ..... € 10,00

Mushroom and Sausage
Tomato, mozzarella, mushrooms and sausage ..... € 10,00

Red pizzas (with tomato sauce) – each extra ingredient costs € 1,00

Pizze Bianche

Gran Paradiso
Mozzarella, prosciutto crudo, rocket and Grana .....€ 10,00

Bresaola
Mozzarella, bresaola, rocket and Grana .....€ 10,00

Porcini
Mozzarella and porcini mushrooms .....€ 10,00

Arci
Mozzarella, ham, stracchino cheese and rocket .....€ 10,00

Madama
Mozzarella, speck and provola .....€ 10,00

Ortolana
Mozzarella and seasonal vegetables .....€ 9,00

Boscaiola
Mozzarella, mushrooms and sausage .....€ 10,00

Monitola
Buffalo mozzarella and cherry tomatoes .....€ 9,00

Empolitana
Mozzarella, friarielli (broccoli rabe) and sausage .....€ 10,00

Four Cheeses
Mozzarella, provola, gorgonzola and Grana .....€ 10,00

Crostino
Mozzarella and ham .....€ 9,00

Tiburtina
Mozzarella, prosciutto crudo .....€ 9,00

Anio Novus
Mozzarella, potatoes and sausage .....€ 10,00

Calzone
Mozzarella, mushrooms and ham or friarielli and sausage ....€ 10,00

Primavera
Mozzarella, courgette flowers and anchovies .....€ 10,00

White pizzas (no tomato sauce) – each extra ingredient costs € 1,00

Focaccia

Plain Focaccia
Oil, salt and rosemary.....€ 5,00

Focaccia Olindo Galli
Prosciutto crudo and buffalo mozzarella.....€ 10,00

Focaccia Empolum
Mortadella, stracchino cheese and chopped pistachios.....€ 10,00

Focaccia Tempio di Vesta
Buffalo mozzarella, cherry tomatoes and basil.....€ 10,00

Focaccia Sfiziosa
Potatoes, provola and guanciale.....€ 10,00

Gran Paradiso
dal 1960

Trattoria Pizzeria
Gran Paradiso
dal 1960

Fruit and Desserts

Homemade tiramisù.....€ 5,00

Panna cotta

Chocolate/caramel/mixed berries.....€ 5,00

Torta della nonna (custard and pine nut tart).....€ 6,00

Crema catalana.....€ 6,00

White tartufo (ice cream dessert).....€ 6,00

Black tartufo (ice cream dessert).....€ 6,00

Coconut ice cream.....€ 6,00

Lemon ice cream.....€ 6,00

Dessert of the day.....€ 6,00

Seasonal fruit.....€ 5,00

Cake cutting fee € 1,50 p.p.
Service and homemade bread € 2.50 p.p.

Trattoria Pizzeria Gran Paradiso dal 1960