Digital Menù

Il Gabbiano

Al Pigneto

Wi-fi = GUEST – Il Gabbiano al Pigneto

Password = ilgabbiano1985

Sandro and Samuele... the generation continue

Since 1985 *Il Gabbiano restaurant overlooks Via Alberto da Giussano, new "nightlife " destination of the romans, in the heart of Pigneto, a district full of history and memories. Pigneto is a place of relationships and humanity and it has been the backdrop to the most beautiful Neorealism films and more: from "Roma Città Aperta" to "Bellissima", from "Domenica della brava gente" to "Il Ferroviere", from "L 'Audace colpo dei soliti ignoti" up to "Accattone " of Pasolini. It is an urban island of small villas and isolated houses, gardens and old alleys paved with stories, voices. polychromies and ideas in motion. Today it is a "cultural site" that hosts intellectuals, artists and celebrities attracted to this micro-world from which to look at the contemporary without ignoring the memory.*

Il Gabbiano *is the perfect synthesis of this balance because opens up perspectives of time and suggests images of places. It does so with its landfare and seafood menus of yesterday and today, full of instinct and commitment. With sincerity and common sense.*

The four "T" *are the pillars of the Sandro Arleo philosophy, chef-patron not keen on fashions and ephemeral gastronomic exaltations. His cooking is made by TIME and TERRITORY that lives seasonality, freshness and raw materials that hate traveling. But it is also a cuisine e that believes in the value of TRADITIONS: the Roman one as wel1 as the Lucanian, Neapolitan, Sicilian, Ligurian or Venetian one. TECHIQUE above all, that is a set of skills and experience that enhances the excellence of the ingredients and contributes to diners satisfaction*

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Lucania Menu

Starters

Anchovies Arriganate (au gratin with baked oregano) *(1,4)* **13 €**
Alici Arriganate (gratinate con origano al forno e Peperone Crusco)

Zucchini flowers stuffed with cod *(4pcs) (1,4)* **12 €**
Fiori di zucca ripieni di baccalà (4 pz)

Fried cod meatballs *(4 pcs) (1,4)* **12 €**
Polpettine di Baccalà fritte

Lucanian starter (x2 people) *(brawn, salami, omelette, peppers bran. dried tomatoes, lampascioni, olives and Burrata) (1,7,12)* **25 €**
Antipasto Lucano (x2 persone) (soppressata, salame, frittatina, Peperoni Cruschi, pomodori secchi, lampascioni, Olive Gaeta e Burratina)

Crusco pepper in purity (Basilicata Red Gold) *(1)* **12 €**
Peperone Crusco in purezza (L'oro rosso della Basilicata)

Bruschettona Lucana *(Melted Caciocavallo, Truffle Cream, Millefiori Honey and Crusco Pepper)* (1,7) **6 €**
CacioCavallo Fuso, Crema di Tartufo, Miele Millefiori e Peperone Crusco)

Main Courses

Ferrazzuoli with breadcrumbs and crusco pepper *(1,5)* **13 €**
Ferrazzuoli con mollica e Peperone Crusco

Homemade cavatelli with sausage, wild fennel, cherry tomatoes and pecorino *(1,7)* 🧀 **14 €**
Cavatelli fatti in casa con salsiccia di maiale nero, finocchietto selvatico, pomodorini e pecorino

Cavatelli *(Broad bean, chickpea, barley and Cappelli durum wheat flour)* ***with baby octopus and baby squid ragù scented with mint*** *(1,4,14)* **15 €**
Cavatelli (Farina di fave, ceci, orzo e grano duro Cappelli) al ragù di moscardini e calamaretti profumato alla menta

Homemade cavatelli with Lucano ragù 🧀 *(1,7)* **14 €**
Cavatelli fatti in casa al ragù Lucano

Second Courses

Slice of Cod alla Lucana *(Pepper cream, olive powder and crusco pepper) (4,)* **20 €**
Baccalà alla Lucana (Polvere di olive e Peperone Crusco)

Pork sausages and rinds with beans *(2pcs)* **12 €**
Salsiccia di maiale e cotica con fagioli (2pz)

Beef fillet with chestnuts sauced with honey and Aglianico del Vulture **25 €**
Filetto di manzo con Castagne salsate al miele di Castagno e Aglianico del Vulture

Beef and eggplant meatballs with a delicate cherry tomato sauce **14 €**
Polpette di manzo e melanzane con salsa delicata di pomodorini

Sea bass alla Marateota (Potatoes, cherry tomatoes, olives, capers and laurel) ***(per hectogram)*** **6 €**
Branzino alla Marateota (Patate, pomodorini, olive, capperi e lauro)

Starters

Poker del Gabbiano *(Seafood salad, Octopus and Potato Salad, Lo Sfizietto and Mussels soutè with croutons)* *(1,4,9,14)* **25 €**

Seafood salad* with crunchy vegetables, olives and vinaigrette *(4,9)* **15 €**
Insalata di mare* con verdure croccanti, olive e vinaigrette

Octopus and Potato Salad *(14)* **16 €**
Insalata di Polpo* e Patate

Octopus carpaccio* with chopped cherry tomatoes, Gaeta olives, capers, pine nuts and basil *(5,8,14)* **16 €**
Carpaccio di polpo* con battuto di pomodorini, olive di Gaeta, capperi, pinoli e basilico

Trio of raw or marinated carpaccio local fish (Sea bass, tuna and salmon) *(4)* **18 €**
Tris di carpacci del pescato locale (Branzino, tonno e salmone)

Gabbiano Raw fish (x2 people) (2 oysters, 2 scampi, 2 Mazara del Vallo red prawns, 4 white prawns) *(2,4,14)* **28 €**
Crudo del Gabbiano (2 ostriche, 2 scampi, 2 Mazzancolle, 2 gamberi Rossi, 4 gamberetti bianchi)

Fines de Claires oysters *(14)* ***al pz.*** **4 €**
Ostriche Fines de Claires

Lo Sfizietto (fried bag of squid*, baby octopus* and lattarini) *(4,9,14)* **14 €**
Lo Sfizietto (cartoccio fritto di calamaretti*, moscardini* e lattarini)

Mussels soutè with croutons *(1,14)* **13 €**
Soutè di cozze con crostini di pane

Selection of traditional cold cuts & cheeses *(x2 people) (7,12)* **22 €**
Selezione di Salumi & Formaggi tradizionali (x2 persone)

National raw ham with buffalo Mozzarella *(7)* **16 €**
Prosciutto crudo Nazionale con mozzarella di Bufala

Eggplant Parmigiana, with Gateau, buffalo Burratina *(1,7)* **14 €**
Parmigiana di melanzane, con Gateau e Burratina

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Main Courses

Paccheri all'Amatriciana di mare (bacon, fish ragout, mussels, clams, pecorino) *(1,2,4,7,14)* — **15 €**
Paccheri all'Amatriciana di mare (guanciale, ragù di pesce, cozze, vongole, pecorino)

Spaghetti with clams *(1,14) (possibility to add mullet bottarga with 2 euros more)* — **16 €**
Spaghetti alle vongole veraci

Risotto with scampi cream *(2,4,7)* ***Wednesday RisottoDay 2x1*** — **16 €**
Risotto alla crema di scampi

Tonnarelli with lobster *(half a lobster)* ***with crumbled pepper tarallucci*** *(1,2,3)* — **23 €**
Tonnarelli all'astice (mezzo astice) con sbriciolata di tarallucci al pepe

Spaghettone allo Scoglio del Gabbiano (Scampo, prawns , mussels, clams and shrimps) *(1,2,4,14)* — **19 €**
Spaghettone allo Scoglio del Gabbiano (Scampo, gamberone, cozze, vongole e gamberetti)

Neapolitan scialatielli with prawns, shrimps, cherry tomatoes and clams *(1,2,14)* — **15 €**
Scialatielli Napoletani con scampetti, gamberetti, pomodorini e vongole

MAIN TRADITIONAL ROMAN COURSES: (1,3,7)

Bucatino all'Amatriciana — **13 €**

Mezze maniche alla Carbonara — **13 €**

Mezze maniche alla Gricia — **13 €**

Tonnarello cacio e pepe — **13 €**

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Second Courses

***Roasted octopus* with potatoes and seasonal vegetables** (14)* — **22 €**
Polpo* rosticciato su crema di patate e verdure di stagione

***Grilled squid*, vegetable caponatina in sweet and sour and cuttlefish ink** (14)* — **22 €**
Calamaro* alla Piastra, caponatina di verdure in agrodolce e nero di seppia

***Tuna steak in a hazelnut and pistachio crust with Mediterranean sauce** (4,8)* — **22 €**
Trancio di tonno in crosta di nocciola e pistacchio con salsa mediterranea

Fried calamari* & prawns (1,2,14,5)* — **21 €**
Frittura di calamari* & gamberi*

***Paranza Mixed fried fish** (1,4,5)* — **22 €**
Frittura mista di Paranza

***Filleted sole with citrus fruits** (1,4,7)* — **22 €**
Sogliola sfilettata agli agrumi

***National catch of the day** (4) (cooking can be chosen between: grilled or in potato crust)* **(per hectogram)** — **6 €**
Pescato nazionale del giorno (la cottura è a scelta: alla piastra, al forno o in crosta di patate)

***Mixed grilled fish** (1 king prawn, 1 scampi, ½ squid, ½ sea bream) (2,4,14)* — **26 €**
Grigliata mista di pesce (1 Gamberone, 1 scampo, ½ orata, ½ calamaro)

Grilled Danish beef fillet — **23 €**
Filetto di manzo Danese alla griglia

***Sliced Danish beef with cherry tomatoes, rocket, parmesan flakes and basil reduction** (7)* — **22 €**
Tagliata di manzo Danese con pomodorini, rucola e scaglie di grana e riduzione di basilico

Grilled Danish beef steak — **21 €**
Bistecca di manzo Danese alla griglia

Side Dishes

Mixed/rich salad — **4,5 € / 8 €**
Insalata mista/ricca

***Broccoli** (choice: sautéed or sour)* — **5,5 €**
Broccoletti (a scelta: ripassati o all'agro)

***Chicory** (choice: sautéed or sour)* — **5,5 €**
Cicoria (a scelta: ripassati o all'agro)

Grilled radicchio flower — **5,5 €**
Fiore di radicchio alla griglia

***Mixed grilled vegetables** (Zucchini, eggplant and radicchio)* — **6,5 €**
Verdure grigliate miste (Zucchine, melanzane e radicchio)

***Baked or fried potatoes** (1)* — **4,5 €**
Patate al Forno o Fritte

Desserts

***Tiramisù** (Home-Made) (1,3,7)*	**6,00 €**
Tiramisù (Produzione propria)	
***Panna cotta** (Home-Made) (7)*	**6,00 €**
Crema Catalana o Panna cotta (Produzione propria)	
***Catalan Cream** (Home-Made) (7)*	**6,00 €**
Cheesecake (Produzione propria)	
***Cheesecake** (Home-Made) (7)*	**6,00 €**
Zuppa Inglese (Produzione propria)	
***Dessert Of The Day** (7)*	
Dolce del giorno	
Lemon sorbet (7)	**3,50 €**
Sorbetto al Limone	

Drinks

Mineral water	**2,90 €**
Acqua minerale	
Coca cola 1 l	**6,00 €**
Coca cola – Fanta – Sprite 33 cl in vetro	**3,50 €**
Moretti beer 66 cl	**6,00 €**
Moretti beer 33 cl	**3,50 €**
Menabrea beer 66 cl	**7,00 €**
Leffe Rouge Red beer 33 cl	**5,00 €**
National Bitters	**4,00 €**
Amari nazionali	
Grappas	**4,00 € /6,00 €**
Caffee	**2,00 €**
Aperol Spritz	**8,00 €**

FRIED FOOD

***Ascolane olives* (6 pcs)** (1,3)*	**5,00 €**
Olive all'ascolana* (6 pz)	
***Cod fillet** (1,4)*	**5,00 €**
Filetto di baccalà	

Bread and Service	***per person***	**1,50 €**

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🧀 = *Cheese* 🌶 = *Chili pepper* 🌿 = *Parsley* 🍋 = *Lemon*

For those who bring their own cake, it will be mandatory to have a receipt and a service charge of 1 euro per person will be applied, for cutting, plates and forks. Bottles brought from outside are not accepted.

Most of the ingredients in our kitchen are purchased fresh at the market and/or from trusted suppliers who guarantee their quality and traceability. When the fresh product is not available, or of the quality requested by our Chef, we resort to the supply of frozen or frozen at source (*) raw materials from highly reputable companies. The dining room staff is available to provide any clarifications requested, including regarding the list of food allergens.