

Menu food & wine



SINCE 2016

Our philosophy

The search for quality ingredients and small producers and the utmost attention to freshness are the pillars of our vision. Our passion for what we do and constant experimentation make our offering unique: that is what sets us apart the most.

Blend Food&Drink house rules

- Always book, so we can offer you an even better experience!*
- Keep your voice down so as not to disturb other tables, and avoid making noise outside at night, out of respect for our neighbours*
- A minimum spend of €5 per person is required to be seated at a table*
- Separate bills are only available for electronic payments*
- If you have any allergies or intolerances, please tell our staff right away*
- Enjoy your experience at Blend Food&Drink!*

To guarantee maximum freshness, some of our dishes and drinks may not always be available.

APERI-BLEND!

from 6 pm to 8 pm

Pinsa or board

+

Beer / wine / basic cocktail

or

Cocktail from our list

12

18

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PINSA

Rosemary and Maldon salt

Aubergines alla scapece and stracciatella

Parma ham aged 24 months

Myrtle lardo "Su Sirboni"

Cacio&Pepe

BOARD

A selection of premium cured meats and cheeses from various regions of Italy, served with honey and Carasau bread

OUR BOARDS

BLEND BOARD – SINCE 2016

A selection of premium cured meats and cheeses from various regions of Italy, served with honey, organic fruit preserves and Guttiau bread

S 14 · M 24 · L 42 · XL 58

RADICHINO BOARD

Our selection of the finest products from the Pira brothers' "Tenuta Il Radichino": descendants of Sardinian cured meat and cheese makers who moved to Lazio, for over 25 years they have carried on their family's organic excellence, with respect and love for nature

OUR STARTERS

FROM PIEMONTE WITH LOVE

Hand-cut Piedmontese Fassona sirloin tartare, extra-aged Parmigiano Reggiano foam, Piedmont PGI hazelnuts, Jerusalem artichoke chips and "Marietta" Agricola HQF extra virgin olive oil 15

PARMIGIANA LIGHT

Aubergines alla scapece from grandma's recipe, Roccaverano goat's robiola, fresh cherry tomato coulis, two-texture bread and basil oil 10

POLPETTO

Seared octopus tentacle on a potato cake, Gaeta olive powder, salsa verde and Jerusalem artichoke chips 15

CHEEK TO CHEEK

Beef cheek braised in Negroamaro, smoked potato cream and roasted baby carrots 16

72-HOUR PINSA ROMANA

NIRVANA

Apulian black pork sausage, porcini mushrooms, potatoes, Roccaverano goat's robiola and chives 16

SCIROCCO DI CETARA

Piennolo cherry tomato sauce sautéed with garlic and chilli, Cetara anchovies, buffalo stracciatella and caper powder 16

SOLE NERO

Aubergines alla scapece, roasted yellow Ciliegino tomatoes, artisanal smoked scamorza from Apulia and black garlic 16

POESIA SU ROMA

San Marzano dell'Agro Sarnese Nocerino PDO tomato, crispy Cinta Senese guanciale, 20-month aged Pecorino Romano PDO and black pepper 14

RACCONTO DEL MEDITERRANEO

Pistachio and basil pesto, buffalo stracciatella and roasted yellow Ciliegino tomatoes 14

AL CONTADIN NON FAR SAPERE...

Crispy Cinta Senese guanciale, 20-month aged Pecorino Romano PDO fondue, caramelised pears and black pepper 15

FOCACCIA

Rosemary and Maldon salt 6

Sardinian myrtle lardo "Su Sirboni" 8

Parma ham aged 24 months 10

OUR BURGERS

WAREHOUSE

200g Irish Black Angus burger, Sardinian "Su Sirboni" guanciale, artisanal smoked scamorza, grilled peppers, crispy onion, barbecue sauce with "Laphroaig 10y" peated scotch and tabasco 15

KENTUCKY

200g Irish Black Angus burger, Sardinian "Su Sirboni" guanciale, English Cheddar, caramelised Tropea onion, oxheart tomato and lettuce 14

JUNKY

200g Irish Black Angus burger, double English Cheddar, double Sardinian "Su Sirboni" guanciale, caramelised Tropea onion and Blend sauce 15

LAMB IN ROME

Slow-cooked pulled rack of Lazio lamb, Roman-style artichokes, Pecorino Romano PDO and aioli 16

FRENCHY DUCK

Confit duck leg, blackberry demi-glace, "Tenuta Il Radichino" cow's milk toma and apple chutney 16

SLOW BEEF

Seared beef chuck, slow-cooked for 24 hours, glazed with its own jus and bone marrow, lime coleslaw and Blend's Chipotle BBQ 16

PRAWN ROLL

Mazara red prawn tartare in a soft, buttery lobster-roll style bun with mango chutney, avocado, sour cream and chives 16

SIDES

CHIPS

Leonessa potatoes, twice cooked: air-fried and oven-roasted, with rosemary and Maldon salt 6

BROCCOLETTI

Sautéed with garlic and chilli 5

OUR DESSERTS

SESTO PECCATO

Hazelnut mousse, walnut crumble, salted caramel and "Amedei" 90% dark chocolate shavings 9

CHIAROSCURO

Dark chocolate brownie, "Amedei" white chocolate and vanilla namelaka, amarena cherry and raspberry coulis, almond and black sesame crumble 10

WINE LIST

SPARKLING WINES

***Bellavigna** – Prosecco Brut 11% – Veneto 5 / 20*

***Domaine Tissot** – Crémant du Jura Extra Brut 12% – Jura (FR) 32*

***Bellavista** – Franciacorta Alma Extra Brut 12.5% – Lombardy 60*

WHITE WINES

***Mesa** – Vermentino 13.5% – Sardinia 6 / 24*

***Varvaglione** – Malvasia Bianca 12.5% – Apulia 6 / 24*

***De Stefani** – Pinot Grigio Orange (natural) 12.5% – Veneto 28*

***De Stefani** – Chardonnay 12.5% – Veneto 26*

***La Colombera** – Timorasso 14% – Piedmont 42*

***Tenuta Ulisse** – Pecorino 13% – Abruzzo 30*

***Ronchi di Cialla** – Ribolla Gialla 12.5% – Friuli 38*

***Colosi** – Salina Bianco 13% – Sicily 32*

***Simone Capecci** – Passerina (organic) 12.5% – Marche 32*

ROSÉ WINES

Frescobaldi – Alìe Ammiraglia, Toscana IGT 12% – Tuscany 38

RED WINES

S. Osvaldo – Merlot 12.5% – Veneto 6 / 24

Schola Sarmenti – Negroamaro 13.5% – Apulia 6 / 24

San Fabiano Calcinaia – Chianti (organic) 13% – Tuscany 26

Case Paolin – Cabernet Sauvignon 12.5% – Veneto 34

Tenuta San Giorgio – Rosso di Montalcino 14% – Tuscany 38

Schola Sarmenti – Primitivo 13.5% – Apulia 28

Cortese – Barbera d'Alba 14% – Piedmont 35

DESSERT WINES

Terre di Zagara – Passito di Pantelleria 14.5% – Sicily 6 / –

Drink List



SINCE 2016

ARTWORK BY CLIPPER TATTOO

NON-ALCOHOLIC

THE CURE

Aperitivo Amàrico

Bitter Giffard

Amaro Kura Kura

Lapsang tea

9

SOUND & COLOR

Mandarin purée

Lime

Honey ginger mix

Soda

9

TROPIC THUNDER

Grapefruit juice

Passion fruit syrup

Lemon juice

Lemon oleo saccharum

9

SNOW WHITE

White peach purée

Rosehip and tonka bean syrup

Lime

Soda

9

LOW-ALCOHOL COCKTAILS

WHAT'S ITALIAN BOY

Bitter Fusetti 10%

Vermouth Carpano

Topped with IPA

10

SWEET HEART

Frangelico 8.5%

White cacao liqueur

Puffed rice-infused oat milk

Coffee, liquorice and vanilla bitters

10

KAMPAI

Yuzu liqueur 2%

Cucumber and dill cordial

Lemon

Agave

Soda

10

TANGERINE BERRY

Ratafia 6%

Mandarin purée

Timur Berry

Lime

10

COCKTAILS

SILENT ROSE

Rose petal-infused vodka

Timur Berry

Lime

12

Elegant, subtle, silent. Like a rose left on the pillow without a note



CRIMSON EYES

Vodka

Strawberry, coriander and lime cordial

Labdanum

12

*Crimson eyes, innocent smile, gentle manners...
unclear intentions*



NANACHI

Vodka

*Orange, lemon, cinnamon and
star anise cordial*

Chambord

12

*Soft, spicy, a little tender and a little
strange... a little Nanachi*



NEBULA SMASH

Gin London Dry

Purple Shiso

Lemon cordial

Black tea and bergamot bitters

12

*Basically a Basil Smash that took off from
Tokyo and got lost inside a nebula*



MADE IN ABYSS

Gin Roku

Raspberry milk punch

Palo santo

Ming River

Sherry Fino

14

It looks soft. It looks harmless. Then you start to descend...



GREENHOUSE FIZZ

Gin The Botanist

Thyme and sage cordial

Lemon

Cucumber and basil soda

14

Fresh, green, aromatic. Like walking into a greenhouse and stumbling out tipsy and happy



MIDNIGHT AMARENA

Rum Abuelo 7y Panama
Rum Kraken Black Spiced
Disaronno
Fior di latte ice cream
Amarena cherry nectar

14

*The dark side of amarena. Creamy, nocturnal,
slightly wicked*



BABY DONKEY KONG

Rum Plantation Coconut
Rum Plantation 3 Stars
Caramelised banana shrub

14

*In this crazy jungle, Baby Donkey Kong just
wants to party with you*



HOLY WOOD

Rum Pampero Especial
Bitter Fusetti cacao
Mango and passion fruit cordial
Palo santo

14

*Those who taste it say it's Oscar-worthy. Now
it's got a big head and wants a star on the
Hollywood Walk of Fame*



DON FUEGO SALGADO

Tequila Espolòn
Roasted pineapple cordial
Lime
Ancho Reyes Verde
Chipotle bitters

14

Hot-headed, feisty and a little shady.
*Don Fuego Salgado always greets everyone when
he walks into a bar, then sets it on fire*



FAKE MEZCAL 'N COLA

Mezcal Vida del Maguey
Tamarind and lime cordial
Quaglia chinotto liqueur
Five peppers bitters
Soda



14

*An alternative cola, with smoke in its eyes and
pepper where you least expect it*



TUCO SALAMANCA

Mezcal Encantado
Pickle brine
Lime
Agave
Green Tabasco
Habanero tincture



14

*If you liked Hector Salamanca, meet his
nephew, Tuco. You'll like him, he's just a bit
out of control*



ASHES AND BLOOD

Mezcal Alipús

Campari

Port

Vermouth Antica Formula

14

♪ You walk along the edge of danger, and it will
change you ♪



WASABI TENSEI

*Bourbon Bulleit 10y fat-washed with
peanut butter*

Lemon

Sugar syrup

Wasabi velvet

14

*Peanut butter and wasabi: two things that were
never meant to meet, but luckily they did*



SILK ROAD

Irish Whiskey Bushmills Sherry Cask

Assam tea

Mieli Thun Quintessenza di limone honey

Ginger

Black cardamom bitters

Toasted oak bitters

14

*A long journey, an ancient route of tea, spices
and toasted wood. Set off slow, end up far away*



SMOKEY JOE

Lapsang-infused Bulleit Rye

Bitter Fusetti

Vermouth Cocchi Storico

Quaglia rhubarb liqueur

14

*Smoky, bitter, grumpy. Joe doesn't talk much,
he just sits in his armchair by the fireplace,
making terrible decisions very calmly*





SIGNATURE BARREL AGED

Our aged drinks



AMPHORA

AURORA



Mezcal Vida del Maguey
Bergamot liqueur
Vermouth Martini Extra Dry
Lemon oleo saccharum

15



OAK BARREL

ECLISSI



Elephant Gin Orange & Cocoa
Bushmills Irish Whiskey
Bitter Fusetti cacao
Marolo Prus pear brandy
Peychaud's bitters

15



CREPUSCOLO



Mezcal Alipús
Sherry Pedro Ximénez
Bitter Fusetti

15



ALLERGENS

Our dishes and drinks may contain one or more of the following allergens, as listed in EU Regulation 1169/2011.

- 1 Cereals containing gluten (wheat, rye, barley, oats, spelt, kamut) and products thereof*
- 2 Crustaceans and products thereof*
- 3 Eggs and products thereof*
- 4 Fish and products thereof*
- 5 Peanuts and products thereof*
- 6 Soybeans and products thereof*
- 7 Milk and products thereof (including lactose)*
- 8 Nuts (almonds, hazelnuts, walnuts, pistachios, cashews, pecan nuts, Brazil nuts, macadamia nuts) and products thereof*
- 9 Celery and products thereof*
- 10 Mustard and products thereof*
- 11 Sesame seeds and products thereof*
- 12 Sulphur dioxide and sulphites*
- 13 Lupin and products thereof*
- 14 Molluscs and products thereof*

*If you have any allergies or intolerances, please tell our staff.
we will let you know the allergens in every dish and drink.*