

### Cicchetti?

Delicious tapas inspired by the **Venetian tradition**,

where each portion is a tribute to the cicchetteria. Crafted with skill and care, these tastings surprise with their **intense** flavors and unique combinations, ideal for sharing and perfect for exploring the variety of Venetian cuisine in an **innovative** and **creative** format.

Explore a menu designed to satisfy every palate, with offerings ranging from meat and fish to vegan dishes, providing a diverse and **quality** selection. Each dish is prepared with fresh, selected ingredients, enhanced by the care and passion of our chefs, for a satisfying and memorable culinary experience.

We are excited to offer you a **gastronomic experience** that celebrates the variety and sophistication of our dishes, allowing you to explore and savor the different nuances of our cuisine.

# Bistro

CICCHETTERIA

## MENÙ



*"Your cocktail bar, bistro with kitchen and holiday home in the pedestrian area of Pigneto"*



For reservation

### CONTACTS

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*Via del Pigneto 22c, 24, 24a Roma, 00176*

### COME AND MEET US



*Information about the presence of substances or products that cause allergies or intolerances are available, contact the staff on duty.*

# Busetto

GOTTO & CICCHETTO

PIGNETO

# Bistro

CICCHETTERIA

## MODERN CICCHETTERIA

### Meat Cicchetteria

- Chicken CBT\* (Ⓜ) 6€  
Cooked at low temperature with  
BBQ sauce and Gin
- Pork belly CBT\* (Ⓜ) 8€  
Cooked at low temperature and  
Teriyaki

### Dishes

- Trio of mini burgers 12€  
(50g x3) with our preparations
- Trio of mini sandwiches\* 12€  
(50g x3) with pulled pork and  
BBQ sauce
- Tacos Tartare\* (Ⓜ) 13€  
Beef tartare, stracciatella and  
pistachio
- Tacos Chicken Sifrina\* (Ⓜ) 12€  
Fresh tomato and edamer
- Smoked Beef Tartare\* 15€  
(100g) with toasted hazelnuts and  
smoked caciocavallo cheese

### Vegetarian Vegan

- Roasted diced vegetables (Ⓜ) 6€
- Vegan tacos\* (Ⓜ) 8€  
Diced vegetables, vegan  
mozzarella, dried tomato and  
marinated cabbage
- Bun with Vegan Hamburger\*\* 12€  
With vegan mozzarella and  
marinated purple cabbage
- Cheese platter (Ⓜ) 14€

### Bruschettas (2pz)

- Creamed codfish\* 7€  
and olive charcoal
- Stracciatella 6€  
and sun-dried tomato
- Gorgonzola\* 6€  
walnuts and honey

### Polente\* (Ⓜ)

- Polenta with ragù\* 11€
- Polenta with porcini  
mushrooms\* 12€
- Polenta with stewed cod\* 13€
- Polenta with braised beef in  
wine\* 13€

\*Available from 8:00 p.m

### Fish Cicchetteria

- Mackerel bresaola canapé\* 5€  
Citrus marinated mackerel with  
caramelized onion and pistachio  
crumble
- Cicchetto Cantabrico 12€  
Anchovies from the Cantabrian  
Sea in oil, flavored butter and  
toasted bread
- Pumpkin curry soup\* (Ⓜ) 13€  
with coconut milk and creamed  
salt cod

### Dishes

- Codfish Buseto style\* (Ⓜ) 8€  
Creamed with red fruit reduction,  
black olive charcoal, lime zest  
and edible flowers
- Trio of sea bream tartare\* 13€  
(33gx3) with red fruit reduction  
pistachio crumble and black olive  
powder

### Desserts

- Crème brûlée (Ⓜ) 6€
- Apple and cinnamon soufflé 6€  
with cream ice cream
- Chocolate brownies 6€

We also have fantastic  
off-the-day menus  
ASK OUR STAFF

Covered free  
Bread €1 Gluten-free bread €3 Snack 3€  
\*Fresh product processed by us and then blast-frozen  
\*\* Frozen product

Gluten Free (Ⓜ)