

Meo Pinelli

A Cinecittà dal 1954

@meopinelli 



STARTERS

UN FIORE NEL CAMPO

Pumpkin flower, mozzarella and anchovies in our tempura. (1-6) 3.00

ABBRUSCA WITH MEO

Meo's Bruschetta, ask and you will be advised! (1-7) 7.00

LE INTELLETTUALI DEL MEDITERRANEO

Southé of Mediterranean mussels, with parsley, chili pepper, pepper, garlic and extra virgin olive oil. (14) 10.00

SALMONE CONTROCORRENTE

Salmon* expertly marinated with spices, yogurt sauce and horseradish. (4-7) 16.00

COMBRICCOLA MARINA

Mixed appetizer of Mussels, Marinated salmon, Octopus with fennel, Sea bass with Sicilian citrus fruits. (14-4) 22.00

POLPO IN CULLA

Octopus carpaccio*, with crusty bread and mango reduction. (4-1) 20.00

ANTIPASTO DELL'OSTE DI MEO

THE USUAL START TO THE MEO. X2

Chopping board of mixed cold cuts, cheeses, bruschetta, fried pumpkin flower, sausages, artichokes, escarole and taggiasca olives. (1-12-8) 26.00

FIRST COURSES

LA VONGOLARA VERACE

Spaghettoni, veracious clams from the Mediterranean, garlic, oil, and the parsley from the garden.

(14-1) 16.00

This is the name given to the typical boat used to catch this fabulous shellfish.

PROFUMO REGALE

Linguine, shrimp* and our Meo pesto with basil and almonds.

A dish that historically perfumed the tables of kings! (1-2) 16.00

INCONTRO A METÀ STRADA

Fettucine, nostrane mussels and pecorino romano dop.

Simple and Unmistakable! (1-14-7) 14.00

TAGLIOLINI IN FORMA

Tagliolini with tomatoes, ricotta salata, tagiasche olives and basil. (1-7) 16.00

Did you know that Bartolomeo Pinelli was a famous Roman painter in the 1800s who loved to portray the real thing and frequented taverns, where he consumed his earnings by offering food to everyone. In this regard, Belli relates that he died in poverty, and the funeral was made thanks to a collection of his admirers!

LA MITICA

Spaghetti, guanciale di Amatrice, egg and pecorino romano DOP. (1-7-3) 14.00

It is only the arrival of the Anglo-American troops in Rome Open City that Carbonara really asserts itself and becomes mythical!

TRANSUMANZA DI GRICIA

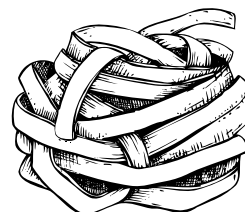
Rigatoni, guanciale di Amatrice and pecorino romano Dop. (1-7) 13.00

The ancestor of amatriciana created by the Latium shepherds, who carried the typical ingredients of this traditional dish with them in their saddlebags during the transhumance.

LE PAPPARDELLE DEL VIANDANTE

PAPPARDELLA WITH TUSCAN RAGOUT AND MINCED BEEF AND VEAL.

From the hills of Tuscany comes down to Rome a ragout cooked over a gentle fire for many hours in the traditional way! (1-3-9) 18.00



MEO'S BURGERS



Beef Hamburger 180g served with baked or fried potatoes.

TROPPO FORTE

Hamburgers*, bacon crunch, cheddar, lettuce, tomato, barbecue sauce. (1-7-10) 16.00

LA CIOCIARA

Hamburger*, eggplant, grilled zucchini, sun-dried tomatoes, béarnaise sauce. (7-3-10-1) 16.00

GALLO CEDRONE

Spicy chicken burger*, salad, guacamole, caramelized onion, lime mayo. (7-3-1) 15.00

RITORNO AL FUTURO

Vegan vegetable burger* with red cabbage, tropea onion and soy mayo. (1-6-9) 16.00

SALADS



DEMETRA

Lettuce, radicchio, tuna*, mozzarella, olives, egg. (4-3) 12.00

NETTUNO

Lettuce, radicchio, fennel, seafood salad and sea bass* marinated in citrus. (4) 16.00

AFRODITE

Mixed salad, chicken, avocado, parmesan flakes and cherry tomatoes. (7) 14.00

AFTER



MEOSÙ

Homemade tiramisu, with egg, mascarpone, coffee, cocoa. (3-7) 6.00

MEO GRANDMA'S CAKE

Apple pie with cream ice cream and a fragrant sprinkling of cinnamon. (3-1) 6.00

AVENTINE

Decomposed millefeuille with homemade chantilly cream. (1-3-7) 6.00

ALBUS SILENTE

Meo's famous cheesecake recipe. (7-6-10) 6.00

SECOND COURSE



MENEGHINO

Veal ossobuco stewed over low heat for many hours with porcini mushrooms (seasonal). A Meo take on the historic Milanese dish. (9) 17.00

DIVENIRE

Sliced Scamone (beef) patiently processed with garden arugula, tomatoes and grana padano DOP. (7) 22.00

BUONE INTENZIONI

Millefoglie di pollo allevato a terra con verdure ortolane sfumate al vermentino Laziale. (9) 14.00

UN BOCCONE DI SUD

Calamaro* gratinato al forno con caponata sicula, preparata secondo l'autentica ricetta della tradizione Siciliana. (4-9) 20.00

POSEIDONE ALLA GRIGLIA

Mixed fish grill*, ask and you will be advised! (14-4-2) 22.00

IL NOBILE ROSTICCIATO

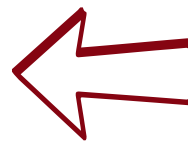
Grilled octopus* with an orange puree, confit tomatoes, and crisp garden basil. (4-7) 25.00

STRACCETTI DEL SOR MEO DAL 1954

SO LIKED THE FAMOUS ROMAN PAINTER.

18.00

Straccetti sautéed with arugula and rosemary in the Roman tradition!



SIDE ORDERS

Ask what's in the pot! 6.00



ROMAN PINSA (BEYOND THE CLASSICS)

PIENA D'AMORE

The magic of stuffing with chicory or ham and an embrace of straccino cheese. (1-7-6) 13.00

NORDICA

Our marinated salmon, rocket and tomatoes. (4) 15.00

TINTARELLA

Mozzarella, potatoes, Amatrice bacon and rosemary. (7) 12.00

SCHIETTA


Pachino tomatoes, buffalo mozzarella, fresh basil. (7) 13.00

L'INTOCCABILE

Pinsa all'amatriciana with bacon, tomato, pepper and pecorino cheese. (7) 11.00

NON FA COSÌ!

Mozzarella, organic hard-boiled eggs, cured ham, button mushrooms. (7-3) 11.00

"In Rome, there is a municipality that has more inhabitants than Venice, Verona or Padua.....is the one where you are right now our VII!!" 

THE ARTISAN LIQUOR BOARD!



MO SCOPPIE

The typical Abruzzese gentian. 5.00

ZAMPOGNA

Organic liquorice liqueur from our friends in Ovindoli in the heart of Abbruzzo. 5.00

FRECHETE!

Sour cherry liqueur, cooked with monte pulciano grapes and Abruzzo sour cherries. 5.00

LE BERTE DI MEO

Grappas Berta ! 5.00

YOU KNOW OUR HISTORY ?



FOR 70 YEARS TOGETHER WITH
YOU AND OUR BELOVED
NEIGHBOURHOOD
THANK YOU!



USERS ARE INFORMED THAT FOOD OR BEVERAGES SERVED AT THIS ESTABLISHMENT MAY CONTAIN ONE OR MORE OF THE FOLLOWING ALLERGENS AS INGREDIENTS OR TRACES RESULTING FROM THE PRODUCTION PROCESS.

1. CEREALS CONTAINING GLUTEN AND DERIVED PRODUCTS
2. CRUSTACEANS AND CRUSTACEAN PRODUCTS
3. EGGS AND EGG PRODUCTS
4. FISH AND FISH PRODUCTS
5. PEANUTS AND PEANUT PRODUCTS
6. SOYA AND SOYA PRODUCTS
7. MILK AND MILK PRODUCTS (INCL. LACTOSE)
8. FRUIT IN SHELLS
9. CELERY AND CELERY PRODUCTS
10. MUSTARD AND MUSTARD PRODUCTS
11. SESAME SEEDS AND SESAME PRODUCTS
12. SULPHUR DIOXIDE AND SULPHITES
13. LUPINS AND LUPIN PRODUCTS
14. MOLLUSCS AND MOLLUSC PRODUCTS

Fellini used to drop by after the shooting of his films, at the Cinecittà studios, to eat with us! Ask what his favourite dish was!

Since their inception, more than 3000 films have been shot at Cinecittà studios, of which 90 have been nominated for Oscars and 47 have won awards!

SEE YOU SOON AT MEO!