

Aperitivi

The Spritz 375
aperol, prosecco, splash of soda

Americano 375
campari, carpano antica formula & soda

Appia's Classic Negroni 400
london dry gin, campari & carpano antica

Whisky Sour 490
bulleit bourbon, lime, egg white & bitters

Choeng Doi Negroni 390
Choeng Doi white rum, campari and carpano antica

Birra

Baladin Isaac 330
a rich wheat beer from Italy's first true craft beer maker

Menabrea Bionda 310
classic italian pils, clean and dry from the piedmont area

Peroni Nastro Azzuro 270
like a pils, crisp, balance its bitterness and citrus

Soft Drinks

Soda Water 60

Fresh Lime Soda 120

Soft Drinks 120

Festilia Orange Juice. 175
Sicilian Valencia Oranges

Acqua Panna 75cl. 175

San Pellegrino 75cl. 210



Coffee

Espresso	100
Caffe Americano	100
Latte / Cappuccino	120
Double Espresso	130



NET price, includes service charge and vat



APPIA
Trattoria

The name of our restaurant, like our food,
is rooted in Roman tradition. We named the restaurant
after the Via Appia Antica, an ancient road
that connected Rome to Apulia, in the South of Italy.
Two thousand years later, the cobblestone road
still wanders through the countryside behind Chef /
owner Paolo Vitaletti's home. And it serves as
a reminder of our restaurant's close connection to the
beautiful cheese, meats, and grains of Lazio,
and the culinary traditions of Italy's southern reaches.



Snacks

Cold Cuts S 640 / XL 1,040
a selection of artisan cold cuts from Norcia

Appia's Famous Chicken Liver Crostini 440
chicken liver pâté with grilled home-made sourdough

Bruschetta with Salame Ciauscolo 440
a soft spreadable salame marchigiano with pickels

Arrosticini Abruzzese 490
grilled lamb skewers marinated with foraging herbs salad

A Cheese Platter 790
a selection of artisan cheeses from the Italian countryside

Carpaccio di Gambero Mazara del Vallo 1,050
red prawns carpaccio, stracciatella, lemon and salsa verde

Mozzarella in Carrozza 340
fried Mozzarella sando with tomato, basil and anchovies

Antipasti

Baby Kale Salad 410
with farro, pine nuts, aged parmesan and tomatoes

A Simple Zucchini Salad 410
24-months aged parmesan and mint

Fire-Roasted Beets Salad 410
beets, leaves, mandarin orange and goat's cheese

Butterhead Salad 520
guanciale, gorgonzola, pear, tomatoes and balsamic

Classic Minestrone Soup 410
assorted vegetable soup with mixed beans & parmesan

Trippa alla Romana 440
stewed beef tripe, tomato sauce, pecorino and mint

Calf's Tongue 440
roasted bell pepper, caperberry, polenta and veal jus

An Eggplant Parmigiana 440
layers of fried eggplant, mozzarella, tomato sauce and basil

A Caprese like in Puglia 460
roasted eggplant, tomatoes, burrata, basil seeds and botarga

Primi

Fresh Cavatelli Pasta lamb ragu, carrot fondue, roasted tomatoes and tarragon 570
Pias Fettuccine butchershop ragu (beef, pork and chicken) with parmesan 570
Spaghetti Amatriciana tomato, cured pork cheek and pecorino 570
Cacio e Pepe troccoli fresh pasta, pecorino and black pepper 490
Ravioli with ricotta, spicy tomato and 'nduja sauce 520
Potato Gnocchi pork sparerib and tomato stew 570
Carbonara organic egg yolk, crispy guanciale, pecorino (yes, it's salty) 570
Papardelle with Crab roasted cherry tomatoes, rocket 650
Linguine with Shellfish white wine, chili, garlic and smoked ricotta 690
Omaggio A Pasquale Torrente fresh troccoli pasta with butter, black anchovies & black truffle 1,090
Mazara del Vallo red prawn risotto with creamy burrata 1,790





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Secondi

A Beautiful Piece of Dry Aged Beef
check our organic beef cuts on the dry-aging fridge to get your piece, simply grilled with a side of vegetables, a must try

Porchetta, Like in Rome roast pork, fennel pollen, apple compote 650 (for one) / 1,150 (to share)
Oxtail Stew herb gremolata, fregola, a hand-rolled Sardinian pasta 690
A Natural, Roasted Chicken organic from Khao Yai Natural Park 750 (half) / 1,350 (whole)
Our Famous Lamb Ribs crispy, rosemary gremolata (allow 45 minutes) 1,490
Seafood Stew clams, mussels, crab, white wine, tomato and fresh herbs 880

Fish from the grill
line-caught grouper, grilled on skin with tomatoes and bell peppers 1,090

Pigeon from Bresse simply roast, heirloom carrots and black truffle 2,290

Honey glazed carrots, toasted walnuts 250
Crispy roasted potatoes, rosemary, garlic 250
Broccolini, chili and garlic 250
A Foraging Herbs Salad with anchovy 290

Creamy polenta and Gorgonzola 290
Roast bell peppers anchovy marinated 250
Mushroom Sautéed 250

Dolci

The 'Lemon Cappuccino'
layers of cream, lemon curd, and almond cake
330

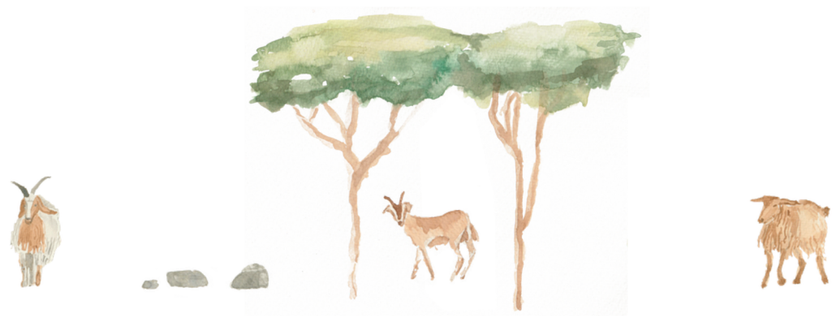
Affogato
vanilla ice-cream meets Italian espresso
210

Pannacotta
topped with tropical fruit and served with almond cake
290

Paolo's Mother's Tiramisu
same as it ever was
410

Pan Brioche
caramelized bread pudding, home-made hazelnut ice-cream
410

Spuma Calda al Cioccolato
tribute to Biccio's take on a warm chocolate foam hazelnut ice-cream and crumble
360



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