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I hate fake common sense, forced rules, sometimes
professionalism rhymes with coldness.

I don't like priceless menus for women or guests, I'm tired of
serving left, right,
first one and then another-I do it my way,
I have only one goal: to make the Customer laugh....

Good calories , Alessandro Pipero

PIPERO
ROMA



I always thought of associating a number with the dishes that would make up the menu.... 8, 6,12...
I believed then, that a name would then give it a different meaning...
Tasting? Experience? Journey?
I decided that to the customer I want to give my all.
And so: Carte Blanche!

Chef Ciro Scamardella

YOUR JOURNEYS

“LIGHT”

3 Dishes

100

*Only for lunch

“SLENDER”

6 Dishes

150

Wine pairing 70

“WIDE”

8 Dishes

170

Wine pairing 80

“DEEP”

10 Dishes

200

Wine pairing 100

Journeys are intended for the whole table.

Melon Ceviche

Moving to the "South"

Peppered Mussels

Sod of Beef

Mackerel, Cauliflower and Vanilla

Potato, Bra Sausage and Caviar

Fregula, Clams and Coconut

Raviolo of Bell Pepper, Anchovies and Tarragon

Risotto, Butter and Anchovies

Pipero's Carbonara

Beef, Cabbage and Black Garlic

"The Fried," Catch of the Day, Southeastern Glaze and Ginger

Fifth quarter Skewer, Orange and Salmoriglio

Radicchio, Blueberries and Sweetbread

"081"

Puffed Chocolate and Hay

Chamomile, Honey and Lemon

Almond, Lychee and Rose

Crêpe Suzette