

DELLE VITTORIE

The Delle Vittorie restaurant is for chef Francesco Gabrieli both a point of arrival and a starting point.

His passion for cuisine and for everything that revolves around it was born when he was very young. His father Enrico took him by the hand to discover above all what the sea has to offer; at three years old he loved oysters and raw seafood.

At nine he lost this very important guide, but in reality it was precisely that loss that led Francesco to decide that he would follow that path anyway.

At sixteen he was already working, whenever his studies allowed, in the historic family restaurant until 2020.

He opened with friends a Roman cuisine restaurant in Otranto for the summer season.

From 2022, once back in Rome, he explored various possibilities and consultancies, then decided in 2024 to put all his passions to good use in a small venue in Via Pietro Borsieri: this is Delle Vittorie!

Here he has the freedom and enthusiasm to engage with tradition but also to try new flavours and pairings, so you will often find tasty off-menu specials.

Welcome!



Our Raw Dishes and Boards



Oysters Speciales	14	€ 8,00
Grand mixed raw seafood platter	1-2-4-6-8-14	€ 55,00
Salmon tartare with avocado and spicy mango sauce	4-6-8	€ 16,00
Raw prawns with burrata gazpacho and carasau bread	1-2-6	€ 18,00
Grand mixed raw meat platter	1-3-5-6-7-8-10	€ 38,00
Black Angus tartare with black truffle and honey mustard	6-10	€ 20,00
Beef carpaccio with zucchini scapece and crispy ham		€ 18,00
Cured meats and cheeses board from Amatrice		€ 16,00
Mountain-cured ham with burrata		€ 14,00

From the kitchen

Pappa al pomodoro with seared cuttlefish	12-14	€ 18,00
Seafood salad with fennel, orange and oven-baked black olives	14	€ 18,00
Prawns wrapped in Colonnata lard with purple cabbage salad	1-2-3-5-7-8-10	€ 18,00
Boiled meat salad with datterini tomatoes, capers and olives	1-3-7-10	€ 16,00

Our First courses

Linguine “Enrico” style	1-2	€ 30,00
Paccheri pasta with seafood amatriciana	1-2-4-12	€ 20,00
Tonnarelli with butter, anchovies and lemon	1-2-3-4-7	€ 16,00
Open raviolo with white beef ragù and 30-month Parmigiano Reggiano fondue	1-3-7-9	€ 16,00
Potato gnocchi with amatriciana sauce	1-3-7	€ 15,00

Our Main courses

Low-temperature cooked cod with chickpea cream and sautéed chicory	4-7	€ 22,00
Steamed shellfish with the chef's mayonnaise	2-3-5-6	€ 12,00 hg
Fish fillet in artichoke cream	4-7	€ 23,00
DK roast beef with Italian-style roasted potatoes	1-7-10	€ 20,00
Duck breast with peach and basil jam and gratinated tomatoes	9-10-12	€ 22,00

Desserts

Our desserts	€ 7,00
Artisanal ice creams and sorbets	€ 8,00

Drinks

Still / Sparkling microfiltered water	€ 2,00
Coca-Cola	€ 5,00
Beer Ichnusa	€ 6,00
Espresso coffee	€ 2,50

Cover charge	€ 3,00
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THE 14 ALLERGENS ACCORDING TO HACCP TABLES:

1. Cereals containing gluten, namely: wheat (such as spelt and khorasan wheat), rye, barley, oats or their hybridised strains, 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 namely: almonds (*Amygdalus communis* L.), hazelnuts (*Corylus avellana*), walnuts (*Juglans regia*), cashews (*Anacardium occidentale*), pecan nuts (*Carya illinoensis* Wangenh K. Koch), Brazil nuts (*Bertholletia excelsa*), pistachio nuts (*Pistacia vera*), macadamia or Queensland nuts (*Macadamia ternifolia*), and products thereof
9. Celery and products thereof
10. Mustard and products thereof
11. Sesame seeds and products thereof
12. Sulphur dioxide and sulphites > 10 mg/kg or 10 mg/l SO₂
13. Lupin and products thereof
14. Molluscs and products thereof