

STARTERS

24

Roman Fried

"Suppli" Tomato & Mozzarella, Zucchini Blossom,
"Arancino" Roman Cheese & Black Pepper, Pork Croquettes

Our Ceviche

Red Prawns from Mazara del Vallo, Pezzogna Fish,
Buttermilk with Lime and Ginger, Cucumber, Dill

Caprese

Buffalo Mozzarella DOP from Campania, Tomatoes,
Extra Virgin Olive Oil, Fresh Basil

Tradition

Burrata from Campania, San Daniele Raw Ham DOP,
Datterino Tomatoes, Fresh Basil

Pinzimonio (V)

Vegetable Crudité's with Chickpea Hummus, Yogurt Sauce

Vitello Tonnato

Seared Veal Fillet, Tuna Sauce, Confit Tomatoes,
Anchovies from Cetara, Olive Powder, Bread Crumble

Tartare

Salmon, Avocado, Almonds, Lime, Ginger, Ponzu Sauce

PASTA AND RICE

25

Alternative flours or glutine free pasta is also available

La Carbonara

Spaghettoni "Antiche Tradizioni di Gagnano IGP",
Parisi Organic Eggs, Amatriciano DOP Cheek Lard,
Roman DOL Pecorino Cheese, Black Pepper

Cacio e Pepe

Egg Tonnarello, Roman DOL Pecorino Cheese, Black Pepper

Maccarone Me Te Magno

Rigatone "Pastai Gragnanesi IGP", Six Tomato Sauce - Costoluto,
Ciliegiino, Datterino, Grappolo, San Marzano,
Cuore di Bue - Aged Parmesan Cheese, Fresh Basil

Vongole and Bottarga

"Pastai Gragnanesi IGP" Linguine, Clams from Fiumicino,
Bottarga from Cabras, Extra Virgin Olive Oil, Parsley

Risotto with Roasted Tomato (V)

Acquerello Rice, Datterino Tomatoes Scented with Citrus Fruits,
Cream of Burrata DOP, Black Olive Powder

FISH AND MEAT

36

La Tagliata

Argentine Ribeye Roasted Marrow, Demiglace with Rosemary,
Datterino Tomatoes

Fish of the Day

Grilled Fish, Seasonal Vegetables, Fresh Basil

SIDES

14

Wok Stir-Fried Vegetables (V)

French Fries with Truffle (V)

Chicory Extra Virgin Olive Oil, Chili Pepper, Garlic (V)

Spinach with Butter and Lemon (V)

Roasted Potatoes (V)

BURGERS AND SANDWICHES

32

All Burgers and Sandwiches are served with homemade sauces

J.K. Burger

Beef, Crispy Bacon, Cheddar, Lettuce, Tomato, BBQ Sauce

Chicken Burger

Organic Chicken Breast Breaded with Panko, Salad, Tomato,
Buffalo Mozzarella DOP, Mayonnaise

Club Sandwich

Bacon, Tomato, Lettuce, Chicken Breast, Boiled Eggs, Mayonnaise

Salmon Sandwich

Smoked Salmon, Avocado, Tomatoes, Lettuce, Honey Mustard

SALADS

26

J.K. Salad

Wild Salad Greens, San Daniele DOP Raw Ham, Buffalo Mozzarella DOP
from Campania, Tomatoes, Boiled Egg, Carrots, Taggiasche Olives

Caesar Salad

Grilled Chicken Breast, Lettuce, Parmesan Flakes, Crispy Bacon,
Caesar Sauce

SPECIAL SALADS

32

Royal Crab Salad

King Crab, Songino Salad, Avocado, Cucumber, Datterino Tomatoes

Cobb Salad

Wild Salad, Cherry Tomatoes, Bacon, Avocado, Sweet Blue Cheese,
Red Prawns from Mazara del Vallo, Boiled Egg

(V) VEGETARIAN

DOL OF LAZIO ORIGIN

DOP PROTECTED DESIGNATION OF ORIGIN

IGP PROTECTED GEOGRAPHICAL INDICATION

Our menus contain allergens, if you have any food allergies or intolerances, please inform a staff member upon placing your order

Some fresh products of animal origin, as well as fish products administered raw, are subjected to rapid blast chilling to ensure quality and safety,
as described in the HACCP Plan pursuant to Reg. CE 852/04 and Reg. CE 853 / 04

J.K. CAFÉ



COCKTAILS

22

CINQUE

Sabatini Gin, ITALICUS, Rabarbaro Zucca, Lychee Syrup, Jasmine Tea

J.K. SOUR

Amaretto Disaronno, Lemon, Passion Fruit.

GENTLEMAN SPRITZ

Franciacorta Cuvée Prestige Edizione 43 Ca' del Bosco, Mint, Domaine de Canton, Ginger Beer, Orange Bitter

JULIO K.ARB

Tequila Don Julio Blanco, Agave Netcar, Lime, Eucalyptus Leaves, Cardamom Berries, CO2

PASSION RESCUE

Hendrick's Gin, St-Germain, Cucumber, Lemon, Homemade Soda Rose, Cranberry, Mint

THE PROFESSOR

Diplomático Rum, Cointreau, Lime, Cranberry, Aromatic Bitter, Albumen

MEXICAN TALE

Amores Espadin Mezcal Joven, Ancho Reyes Liqueur, Pink Grapefruit, Mixed sweet Spices, Black Tea Smoked Mango Saccharum

ONE WAY

Buffalo Trace Bourbon Whiskey, Laphroaig 10 years old, Camomille Liqueur, Lemon, Honey, Albumen, Ginger Bitters

ORANGE CLOUD

Jameson Black Barrel, Hennessy FDC, Benedictine, Grand Marnier, White Chocolate, Orange Velvet

THE FUTURE PASSION

Beefeater 24, Aperol, Lemon and Pink Grapefruit Mix, Acacia Honey, Passion Fruit, Vaporised Absinthe

ESSENCE OF SIN

Tito's Handmade Vodka, ITALICUS, Crushed Fresh Blueberries, Pink Grapefruit, Lemon

ITALIAN 75

Bergamot Liqueur, Star of Bombay, Lavender Essence, Franciacorta Cuvée Prestige Edizione 43 Ca' del Bosco, Gazzosa

VIRGIN COCKTAILS

18

MOONDANCE

Basil, Lime, Strawberry, Freshly Squeezed Orange Juice, Ginger Ale

ORANGE EXPRESS

Espresso Coffee, Sugar, Mint, Ginger, Orange Blossom Essence

DOUBLE FANTASY

Cold Pressed Pineapple Juice, Mint, Lime, Passion Fruit, Chinotto, Sugar Cane

VINTAGE CHIC

Lime, Orange, Cranberry, Barley Water, Cedrata Tassoni

BUBBLES BY THE GLASS

Prosecco Valdobbiadene Brut	16
Franciacorta Cuvée Prestige Edizione 43 Ca' del Bosco	22
Franciacorta Cuvée Prestige Rosè Ca' del Bosco	26
Champagne Brut "La Cuvée" - Laurent-Perrier	24
Champagne Brut Cuvée Rosè - Laurent-Perrier	28

WHITE WINE BY THE GLASS

"Luna Mater" Frascati Superiore Riserva DOCG (Malvasia, Bombino, Greco)	14
Lis Neris (Sauvignon)	18
Jermann (Pinot Grigio)	16
Corte del Lupo Bianco Cà del Bosco (Chardonnay, Pinot Bianco)	16

ROSE' WINE BY THE GLASS

Scalabrone Tenuta Guado al Tasso Bolgheri Rosato (Cab. Sauv, Merlot, Syrah)	14
Lacrimarosa Irpinia Rosato DOC Mastroberardino (Aglianico)	14

RED WINE BY THE GLASS

Corte del Lupo Rosso Cà del Bosco (Cab. Sauv, Merlot, Cab. Franc, Carménère)	16
Rosso di Montalcino DOC Lo Scorno AZ. Agr. San Filippo (Sangiovese)	16
Franz Haas Pinot Nero (Pinot Nero)	18

COFFEE BAR

Espresso Coffee, Decaf Coffee, Ginseng & Barley Coffee	8
Cappuccino, Iced Cappuccino or Iced Coffee	12
Decaf Americano or American Coffee	10
Hot Chocolate, Teas, Infusions	10
Shaken Coffee	14

SOFT DRINKS

Cold Pressed Juice or Vegetables Juice	14
Freshly Squeezed Orange Grapefruit Juice	14
Milk Shake, Smoothies	16
Coca Cola & Coca Zero 33 cl	10
Red Bull 33 cl	10
Crodino, San Bitter Bianco e Rosso 10 cl	10
Ginger Beer, Ginger Ale, Lemon Soda, Premium Indian Tonic Water, Mediterranean Tonic Water, Sugar Free Tonic Water 20 cl	10
Gazzosa, Chinotto, Aranciata 33 cl	10
Fresh Lemonade	14
Sill Water 75 cl	8
Soft Sparkling Water 75 cl	8
Sparkling Water 75 cl	8



J.K. CAFE



BEERS

Menabrea 33 cl	10
Menabrea 66 cl	16
Nu'-Biretta Chiara 33 cl	12
Nu'-Biretta Rossa 33 cl	14
Corona Extra 33 cl	10
Ex Fabrica Weiss 33 cl	12

VODKA

Chopin (Poland)	22
Tito's Handmade Vodka (U.S.A.)	18
Grey Goose (France)	22
Ketel One Vodka (The Netherland)	18
Ciroc Vodka (France)	20
Elit Vodka (Russia)	20
Beluga Noble (Russia)	22

GIN

Beefeater 24 (Great Britain)	16
Sabatini Gin (Italy)	22
Star of Bombay (Great Britain)	21
Tanqueray N° Ten (Great Britain)	18
Gin Mare (Spain)	23
Hendrick's (Scotland)	22
Monkey 47 (Germany)	26
London Dry Martin Miller's Gin (Great Britain)	18
Generous Gin (France)	20
Giniu 517 (Italy)	28

RUM

Diplomático Blanco (Venezuela)	20
Rhum J.M X.O (Martinique)	22
Zacapa X.O (Guatemala)	36

WHISKY & WHISKEY

Yoichi Single Malt (Japan)	32
Jameson Select Barrel (Ireland)	16
Crown Royal Fine De Luxe (Canada)	17
Maker's Mark, Bourbon (U.S.A.)	18
Woodford Reserve, Straight Bourbon (U.S.A.)	24
Koval, White Rye Grain (U.S.A.)	23
Buffalo Trace, Bourbon (U.S.A.)	16

HIGHLAND SINGLE MALT SCOTCH

Glenfarclas 12y	26
Dalwhinnie 15y	28

ISLE OF SKYE SINGLE MALT SCOTCH

Talisker 10y	24
--------------	----

SPEYSIDE SINGLE MALT SCOTCH

The Macallan 12y	32
Glenfiddich 21y	50

ISLAY SINGLE MALT SCOTCH

Laphroaig 10y	22
Lagavulin 16y	30

BLENDED SCOTCH

Johnnie Walker Black Label	16
Johnnie Walker Blue Label	36

TEQUILA & MEZCAL

Don Julio, Blanco	22
Don Julio 1942, Anejo	40
Amores Espadin Mezcal, Joven	22
Casamigos, Reposado	32

CACHAÇA

Leblon Cachaça	18
----------------	----

COGNAC, ARMAGNAC & BRANDY

Hennessy Fine de Cognac	18
Courvoisier X.O Cognac	32
Bas Armagnac Marquis De Montesquiou 40y	50
Poli Arzente Brandy (Italy)	25

GRAPPA

Nonino Cru Monovitigno Picolit (White)	28
Nonino Antica Cuvée Riserva 5 years (Barrique)	25
Berta Magia (Barrique)	34
Grappa Poli (Bianca)	18

BITTERS & DIGESTIVE

Vecchio Amaro del Capo	12
Amaro Lucano	12
Amaro Montenegro	14
Limoncello	14

Our menus contain allergens, if you have any food allergens or intolerances, please inform a staff member upon placing your order





Sapori Di Mare

Ogni domenica al J.K. Cafè del J.K. Place Roma lo chef Michele Ferrara accompagna i propri ospiti in un viaggio che profuma di mare: un vero e proprio itinerario gourmet con menu a base di pesce dedicati alle località balneari più famose della penisola.

Ad accompagnare il viaggio del gusto il sommelier Giovanni Fortino che suggerisce l'abbinamento con i vini più adatti per esaltare i piatti proposti dallo chef. Un'occasione imperdibile per scoprire alcuni tra i più celebri vitigni autoctoni del territorio nazionale.

Every Sunday at J.K. Cafè inside the J.K. Place Roma, chef Michele Ferrara accompanies his guests on a journey that tastes like the sea: a real gourmet itinerary with fish-based menus dedicated to the most famous seaside resorts of our peninsula. This journey is joined by our sommelier who suggests the most suitable wines to enhance the dishes proposed by the chef. An unmissable opportunity to discover some of the most famous native vines of Italy.



Sapori Di Mare

9/05
COSTA SMERALDA

16/05
CAPRI

23/05
RICCIONE

30/5
PROCIDA

6/06
ISOLA D'ELBA

13/06
LAMPEDUSA

20/06
TROPEA

27/06
GALLIPOLI

J.K.
PLACE
ROMA

