



3quarti Menu

<https://menuweb.menu/restaurants/roma-3/3quarti>
Via Attilio Regolo, 12D, 00192 Roma, Italy
+33186995715 - 3quarti.it

Categories

Red Wines

White Wine

3 quarti

Entrées

Homemade Dessert

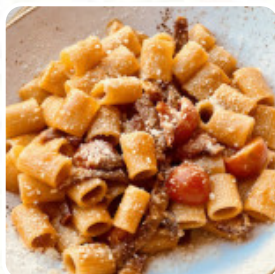
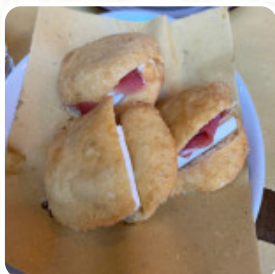
Main Course Meat

How to accompany our sweets?

First Course

Champagnes

The wine cellar of grappa



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3quarti Menu



Soups

LENTIL SOUP

Seafood

GRILLED OCTOPUS

Salad

MIXED SALAD 5 €

Drinks

GLASS OF WINE

Starters & Salads

ANTIPASTO

Chicken

BUFFALO CHICKEN

Piadina - Dünnes Italienisches Fladenbrot

PECORINO 5 €

Fish

SEA BASS

Specialties

COOKIES WITH CREAM 6 €

Rotwein

SYRAH 6 €

Soft Drinks

COLA

Wein

VEUVE CLICQUOT 75 €

Rotweine

CANNONAU, ARGIOLAS

Lunch Specials

BUFALA BURGER 16 €

Häagen Dazs

BALLEYS 4 €

Grappe

GRAPPA BERTA TRE SOLI TRE 9 €

Whiskey

COINTREAU 5 €

Wein, Sekt Und Spirituosen

JÄGERMEISTER 4 €

Eiskalte Spirituosen

TANQUERAY GIN 6 €

Pizza - Single Ø 26Cm

LUCANO 4 €

Tragos

COGNAC COURVOISIER 6 €

Vinos

MÖET CHANDON 70 €

Hot Drinks

TEA 3 €

Italy

BAROLO, MARCHESI DI BAROLO

3quarti Menu



Coffee

CAPPUCCINO 3 €

White Wine Bottle

CHARDONNAY JERMANN

Reds

CAMPOFIORIN, MASI

Sparkling Wines

FRANCIACORTA, BERLUCCHI

Lombardia

FRANCIACORTA CUVÉE PRESTIGE, CA' DEL BOSCO

Veneto

VALPOLICELLA BONACOSTA MASI

Extra Toppings

BUFALA CHEESE 9 €

Vini Rossi

MERLOT "CASALE DEL GIGLIO"

Happy Hour Wine

MONTEPULCIANO, MASCIARELLI

aperitivi

SPRITZ 8 €

Vino Rosso

BRUNELLO DI MONTALCINO (ROCCA DELLE MACIE)

Coffees & Teas

AMERICAN COFFEE 3 €

Destilados

WHISKY J B 5 €

Liqueur

DISARONNO 4 €

Bianchi

RIBOLLA GIALLA JERMANN

Tuscany

ROSSO DI MONTALCINO, VAL DI SUGA

BREAD & NIBBLES

BRUSCHETTA WITH TOMATO 5 €

Liquori

UNICUM 4 €

Franciacorta

FRANCIACORTA PAS DOSÉ MOSNEL

BEILAGEN

COCKTAIL 8 €

Italian White Wines

PINOT GRIGIO, JERMANN

FRIULI-VENEZIA-GIULIA / ФРИУЛИ-ВЕНЕЦИЯ-ДЖУЛИЯ

VINTAGE TUNINA JERMANN

Vini Rossi / Red Wine

BAROLO PRUNOTTO

Salads (Insalate)

CHICKEN CESAR SALAD 10 €

3quarti Menu



APERITIVI / Aperitifs

MARTINI RED WHITE DRY

Vini bianchi fermi

GEWURZTRAMINER [TIEFENBRUNNER]

Vini al calice

PASSERINA 5 €

Carta Vini Primavera 2022

LA SEGRETA (PLANETA)

Vini Rossi (Bottiglia)

MAGARI CA'MARCANDA

The North

RIBOLLA GIALLA 6 €

Peidmont

SITO MORESCO, GAJA

Pizza Pala Gourmet Tonda

DEL CAPO 4 €

Vini/Wines Bianco

LEONE TASCA D'ALMERITA

Supertoscani / Supertuscan

ORNELLAIA LE VOLTE

Vino Rossi -

Toscana/Umbria/Abruzzo/Lazio

SHIRAZ CASALE DEL GIGLIO

Nutritional Balance

EGGS WITH BLACK TRUFFLE 16 €

Bianchi/White

FALANGHINA, VILLA MATILDE

Our Reds (Guest Wines)

MONTEPULCIANO MARINA CVETIC

Spirits (35ML.)

VODKA BELVEDERE 7 €

Inzolia Chardonnay

ANGIMBÈ CUSUMANO

Drinks List (Red Wine)

MONTEPULCIANO D'ABRUZZO 5 €

Sake & Sprints

VODKA GREY GOOSE 7 €

Red Medium Bodied Wines

ROSSO DI MONTEPULCIANO, SALCHETO

The wine cellar of gin

BOSFORD GIN 5 €

Various Specialties

SPAGHETTI WITH CLAMS 14 €

Pasta / Small Pasta Dishes

AMATRICIANA

Small Pizza Ø 24Cm

MIRTO 4 €

Appetizers, Starters, Cold Dishes

FRIED VEGETABLES 8 €

3quarti Menu



Bitters And Liqueurs

JEFFERSON 5 €

Salads

SALAD

CAESAR SALAD

Sandwiches

CALIFORNIA SANDWICH

HAM AND CHEESE

Wine

CHARDONNAY 5 €

CHIANTI 5 €

Digestivi - Digestifs

LIMONCELLO 4 €

SAMBUCA MOLINARI 4 €

Alkoholische Geträmk

AVERNA 4 €

FERNET BRANCA 4 €

Beverages

WATER 2 €

COCACOLA FANTA SPRITE 0,33L 3 €

Piemonte

GRAPPA BERTA ROCCANIVO 9 €

BARBARESCO DOCG PRUNOTTO

Toscana

GUIDALBERTO TENUTA SAN GUIDO

TIGNANELLO IGT MARCHESI ANTINORI

American angus hamburger

NORCIA'S BACON 14 €

HAMBURGER 3 QUARTI 16 €

Uncategorized

NORWEGIAN SALMON TARTARE

SAUVIGNON JERMANN

Pasta

FETTUCCINE WITH MUSHROOMS 15 €

CARBONARA

FETTUCCINE

Burger

ITALIAN CHEESE BURGER 14 €

AVOCADO BURGER 16 €

GRILLED VEGETABLES BURGER 14 €

Dessert



SPADA 11 €

ICE CREAM 5 €

TIRAMISU

Spirits

PINOT GRIGIO 6 €

GORDON'S GIN 5 €

HENDRICK'S GIN 7 €

Restaurant Category

MEDITERRANEAN 8 €

DESSERT

ITALIAN

Non Alcoholic Drinks

COFFEE 2 €

FRUIT JUICE 4 €

3quarti Menu



SCHWEPPE 3 €

WATER

Rosé Wines

ALBIOLA ROSÈ: CASALE DEL GIGLIO 18 €

LAGREIN ROSE: HOFSTATTER 21 €

BRICCO PREJE ROSE: PODERE DEI BRICCHI ASTIGIANI 18 €

ZELULU CANNONAU ROSE: MASONE MANNU 22 €

BOLGHERI ROSÈ: CACCIA AL PALAZZO 30 €

These Types Of Dishes Are Being Served

SALAD

PASTA

APPETIZER

SOUP

FISH

The wine cellar of whisky

WHISKY GLENMORANGIE 10 YEAR 8 €

WHISKY OBAN 14 YEAR 8 €

WHISKY TALISKER 10 YEAR 8 €

WHISKY BLACK LABEL J.WALKER 12 YEAR 6 €

WHISKY LAGAVULIN 16 YEAR 8 €

The wine cellar of rum

RUM HAVANA CLUB 7 YEAR 5 €

RUM PAMPERO ANNIVERSARIO 7 €

RUM MATUSALEM 7 YEAR 6 €

RUM MATUSALEM 15 YEAR 8 €

RUM ZACAPA 23 YEAR 9 €

RUM AGRICOLO J BALLY 8 €

Alcoholic Drinks

NERO D'AVOLA 6 €

PROSECCO DI VALDOBBIADENE 23 €

WHISKY JACK DANIEL'S 5 €

ABSOLUT VODKA 5 €

VODKA MOSKOVSKAYA 5 €

CALVADOS 5 €

CAMPARI 4 €

Side Dishes

GRILLED VEGETABLES 6 €

AGRO OR SPICY CHICORY 6 €

OVEN POTATOES OR FRENCH FRIES* 5 €

WOK VEGETABLES 6 €

BREAD PER PERSON OR BREAD WITHOUT GLUTEN 2 €

STRAWBERRIES WITH CREAM 7 €

ROASTED POTATOES

Sea Main Courses

SALMON WITH IN PISTACHIOS CRUST 22 €

BAKED SEA BASS FILLET WITH CRUNCHY VEGETABLES 19 €

SQUID* AND ARTICHOKE COOKED IN A PAN 20 €

GRILLED SQUID* AND OWEN PATATOES 20 €

SALMON WITH SOYA AND WOK VEGETABLES 22 €

BIG NORVEGIAN SALMON TARTARE 21 €

GRILLED SEA BREAM WITH SALAD AND PATATOES 24 €

Vini Bianchi

3quarti Menu



TRAMINER 6 €
BLANGE ARNEIS CERETTO
CHARDONNAY, CASALE DEL
GIGLIO

FALANGHINA SERROCIELO FEUDI DI SAN
GREGORIO

GEWURZTRAMINER SAN MICHELE
APPIANO

INSOLIA CUSUMANO

PINOT GRIGIO DOC ELENA WALCH

ROSSI BASS GAJA

Carpaccios

BEEF CARPACCIO WITH PARMESAN
CHEESE AND BLACK TRUFFLE 18 €

CARPACCIO OF ARTICHOKEs,
ROKET, PARMESAN CHEESE AND
PINE NUTS 16 €

CARPACCIO OF ARTICHOKEs,
ROKET AND MUGGINE'S BOTTARGO 18 €

CARPACCIO OF ZUCCHINI, ROKET,
TOMATOES, PARMESAN CHEESE
AND PINE NUTS 13 €

CARPACCIO OF SMOKED TUNA AND
AVOCADO 16 €

CARPACCIO OF SMOKED
SWORDFISH AND OLIVES AND
ORANGE 16 €

MIXED CARPACCIO SEA: SMOKED
SWORDFISH AND OLIVES AND
ORANGE, SCOTTISH LOCH FYNE
SALMON OF SMOKED TUNA AND
AVOCADO 18 €

CARPACCIO OF NORVEGIAN
SALMON MARINATED IN SALT AND
FENNEL 16 €

Beer

NASTRO AZZURRO 0,33L: BLONDE
BEER 5,1 4 €

MENABREA 0,33L: BLONDE BEER 4,8 4 €

NA BIRETTA BLONDE, RED, STRONG
0,33L: BIRRA 4 €

ICHNUSA NO FILTRATED 0,33L:
BLONDE BEER 5 5 €

ISAAC 0,33L 0,75L: BALADIN,
BLONDE BEER, NOT PASTEURIZED 5 8 €

WAIAN 0,33 I 0,75L: BALADIN,
BLONDE BEER, NOT PASTEURIZED 8 €
5,8

NORA 0,33L 0,75L: BALADIN, BLONDE
BEER, NOT PASTEURIZED 6,8 8 €

NAZIONALE 0,33L: BALADIN, GLUTEN
FREE, BLONDE BEER, NOT
PASTEURIZED 6,5 8 €

SUPER BITTER: BALADIN, BIRRA
AMBRATA, NON PASTORIZZATA 8%
0,33L 8 €

First Course

SPAGHETTI CARBONARA THE
ORIGINAL WITH BACON 12 €

MACCHERONCINI WITH BACON,
PECORINO CHEESE, BLACK
PEPPER AND TRUFFLE OLIVE OIL 13 €

MACCHERONCINI 3 QUARTI,
CLASSIC AMATRICIANA 12 €

GRANDMOTHER LISA'S HAND MADE
FETTUCCINE, TOMATO AND BASIL 11 €

TONNARELLI WITH CACIO CHEESE
AND 3 KIND OF PEPPERS 12 €

SPAGHETTI SEA BASS, PUMPKIN
FLOWERS AND BOTARGO 15 €

FETTUCCINE WITH SALMON AND
PISTACHIO 14 €

TONNARELLI SQUID, ZUCCHINI AND
CHERRY TOMATOES 14 €

SPAGHETTI WITH CLAMS AND
MUGGINE'S BOTARGO 16 €

FIRST OF THE DAY 12 €

Champagnes

SPUMANTE MILLESIMATO 23 €

3quarti Menu



SPUMANTE MILLESIMATO ROSE	23 €
OPERE SPUMANTE METODO TRADIZIONALE	28 €
CARTIZE PROSECCO SUPERIORE, LA RIVETTA	38 €
BRUT ROSE: FRANCOIS MONTAND METHODE TRADITIONNELLE	32 €
FRANCIACORTA: BERLUCCHI ROSÈ CUVÉE IMPERIALE	32 €
FRANCIACORTA: BARONE PIZZINI	35 €
FRANCIACORTA BRUT: MOSNEL	38 €
FRANCIACORTA ROSÈ: MOSNEL	38 €
CHAMPAGNE MUUM	60 €

The wine cellar of grappa

GRAPPA OF MORELLINO DI SCANSANO	4 €
GRAPPA BERTA INVECCHIATA MONPRÀ	5 €
GRAPPA BERTA DI MOSCATO VALDAVI	5 €
GRAPPA OF TIGNANELLO	8 €
GRAPPA BARRICATA OF CHIANTI	5 €
GRAPPA DI PROSECCO VILLA SANDI	5 €
GRAPPA BARRICATA VILLA SANDI	5 €
GRAPPA BERTA BRIC DEL GALAN	9 €
GRAPPA OF AMARONE MEZZANELLA, MASI	8 €
GRAPPA SASSICALA TENUTA S. GUIDO	11 €

How to accompany our sweets?

APHRODISIUM, VENDEMMIA TARDIVA 11% VOL: CASALE DEL GIGLIO, APRILIA, LAZIO	6 €
MALVASIA DELLE LIPARI 12,5% VOL: HAUNER, ISOLE EOLIE, SICILIA	6 €
MORSI DI LUCE, ZIBIBBO 15,5% VOL: FLORIO, MARSALA, SICILIA	5 €

PASSITO DI PANTELLERIA 14,5% VOL: MUEGGEN, PANTELLERIA, SICILIA	6 €
MUFFATO DELLA SALA, CASTELLO DELLA SALA 13% VOL: MARCHESI ANTINORI, ORVIETO, UMBRIA	8 €
DINDARELLO, MOSCATO 11,5% VOL: MACULAN, BREGANZE, VENETO	5 €
RECIOTO DELLA VALPOLICELLA 13% VOL: BERTANI, GREZZANA, VENETO	5 €
BAROLO CHINATO 16,5% VOL: MARCHESI DI BAROLO, CALAMANDRANA, PIEMONTE	6 €
ALA, ANTICO AMARASCATO 17,5% VOL: DUCA DI SALAPARUTA, MARSALA, SICILIA	5 €
MOSCATO DI PANTELLERIA 15% VOL: DUCA DI CASTELMONTE, MARSALA, SICILIA	4 €
PASSITO DI PANTELLERIA 15% VOL: DUCA DI CASTELMONTE, MARSALA, SICILIA	4 €

Main Course Meat

ITALIAN BEEF SLICED KM0 (GRILLED) 220G	20 €
ITALIAN BEEF SLICED KM0 WITH ROSEMARY (GRILLED) 220G	20 €
ITALIAN BEEF SLICED KM0 WITH BALSAMIC WINEGAR FROM MODENA (GRILLED) 220G	20 €
ITALIAN BEEF SLICED KM0 ON PARMESAN CHEESE FONDUE (GRILLED) 220G	22 €
ITALIAN BEEF SLICED KM0 WITH ROCKET, TOMATOES AND PARMESAN CHEESE 220G	21 €
ITALIAN BEEF FILLET KM0 SLICED (GRILLED) 220G	24 €
ITALIAN BEEF-GRILLED FILLET KM0 STEAK (GRILLED) 220G	24 €
SASHI GOLD STEAK (GRILLED) 500G	25 €

3quarti Menu



CHICKEN TIGH GRILLED (DE BONED) WITH WITH SALAD AND BAKED POTATOES 17 €

STRACCETTI (STRIPS OF) CHICKEN WITH SOYA AND WOK VEGETABLES 18 €

STRACCETTI (STRIPS OF) CHICKEN WITH CURRY AND BASMATI RISE 18 €

VEAL CUTLET WITH TOMATOES AND RUCOLA SALAD 15 €

Homemade Dessert

NEW YORK CHEESECAKE WITH BRONTE PISTACCHIO, CHOCOLATE OR WILD FRUIT 7 €

PUFF PASTRY CRUMBLER WITH STRAWBERRIES LAYERED CAKE MADE OF PUFF PASTRY AND CREAM 7 €

CHOCOLATE PIE WITH DARK FONDANT CHOCOLATE HEART 8 €

CAPRI LIMONCELLO PIE 7 €

COFFEE CREAM TIRAMISÙ IN A BEAUTIFUL GLASS 7 €

CHOCOLATE TIRAMISÙ WITH STRAWBERRIES 7 €

PANNACOTTA WITH BRONTE PISTACCHIO CREAM OR CHOCOLATE OR COFFÈ CREAM 7 €

LITTLE COFFEE CREAM TIRAMISU 4 €

BRONTE PISTACCHIO 100% SEMIFREDDO AND CHOCOLATE 8 €

LITTLE BRONTE PISTACCHIO 100% SEMIFREDDO AND CHOCOLATE 4 €

PUFF PASTRY CRUMBLER WITH CHOCOLATE LAYERED CAKE MADE OF PUFF PASTRY AND CREAM 7 €

SEMIFREDDO WITH CRUNCHY NUTS AND ORANGE 8 €

PLATE OF SEASON FRUITS 7 €

Entrées



CUPCAKE WITH POTATOES AND ZUCCHINI ON PARMESAN CHEESE FONDUE 9 €

ZUCCHINI FLOWERS STUFFED WITH BUFFALO RICOTTA CHEESE 7 €

EGGPLANT TERRINE WITH BUFFALO MOZZARELLA CHEESE AND TOMATOES 9 €

PARMA HAM 16 MONTHS OLD WITH BUFFALO MOZZARELLA 12 €

PARMA HAM 16 MONTHS OLD WITH MELON 12 €

PARMA HAM SERVED ON A CHOPPING BOARD 16 MONTHS 10 €

PATANEGRA SERVED ON A CHOPPING BOARD 18 €

MIX OF PARMA HAM AND CHEESES 14 €

CAPRESE WITH BUFFALO MOZZARELLA AND TOMATOES (FROM CASERTA) 10 €

BUFFALO MOZZARELLA CHEESE (FROM CASERTA) 6 €

BRUSCHETTA WITH HOT PECORINO AND LARD OF COLONNATA 6 €

BRUSCHETTA WITH DRY TOMATOES AND HEART OF BUFFALO MOZZARELLA 6 €

BRUSCHETTA WITH SALMON AND BRIE (ROASTED BREAD) 6 €

OCTOPUS SALAD 12 €

Ingredients Used



AVOCADO 12 €

TUNA 8 €

SALMON 8 €

PINEAPPLE 5 €

POTATOES

ZUCCHINI

PORK MEAT

3quarti Menu



HAM
MOZZARELLA
MUSHROOMS
CHOCOLATE
PARMESAN
CHEESE
CHEESE

3 quarti

BRUSCHETTA WITH BLACK TRUFFLE	14 €
CUPCAKE WITH POTATOES AND ZUCCHINI ON PARMESAN CHEESE	18 €
FONDUE WITH BLACK TRUFFLE	25 €
TONNARELLI WITH BLACK TRUFFLE	30 €
SLICED BEEF WITH BLACK TRUFFLE	34 €
3 QUARTI SIMPLE	5 €
3 QUARTI HAM AND BRIE	6 €
3 QUARTI HAM AND MOZZARELLA	6 €
3 QUARTI TUNA, TOMATOES AND RUCOLA	6 €
3 QUARTI SALMON AND RUCOLA	6 €
3 QUARTI ANCHOVIES AND MOZZARELLA	6 €
3 QUARTI TOMATO SAUCE AND PARMISAN CHEESE	6 €
3 QUARTI RICCOTTA CHEESE AND HONEY	6 €
3 QUARTI MIX SEA CHOOSEN BY CHEF	6 €
3 QUARTI MIX LAND	6 €

White Wine

RIBOLLA GIALLA: LIVON	32 €
PINOT GRIGIO COLLIO DOC: LIVON	26 €
SAUVIGNON: LIVON	26 €

FRIULANO COLLIO: BORGO CONVENTI	26 €
MULLER THURGAU: SAN MICHELE APPIANO	26 €
MULLER THURGAU IGT: ELENA WALCH	26 €
GEWURZTRAMINER DOC: ELENA WALCH	28 €
CHARDONNAY: ELENA WALCH	26 €
SAUVIGNON: ELENA WALCH	26 €
SOAVE DOC: INAMA	22 €
SAUVIGNON VULCALA FUMÈ: INAMA	38 €
BOLGHERI BIANCO: BOLGHERI	38 €
BOLGHERI VERMENTINO CACCIA AL PALAZZO: TENUTA DI VAIRA	30 €
VERMENTINO TOSCANO: CORTE DEL PAZZI	20 €
VERDICCHIO CASTELLI DI JESI: PIEVALTA	20 €
PECORINO: TOLLO BIOLOGICO	20 €
FRASCATI: VILLA SIMONE	18 €
MALVASIA: (BIOLOGICO) DONATO GIANGIROLAMI	20 €
VERMENTINO DI GALLURA: MASONE MANNU	20 €
TERRE BLANCHE CUVÉE: SELLA E MOSCA	24 €
POUILLV FUMÈ (FRANCIA): LA DOUCETTE	40 €
RIBOLLA GIALLA RONCALTO: LIVON	14 €
PINOT GRIGIO: LIVON	13 €
PECORINO: CASAL BORDINO	12 €
VERMENTINO DI TOSCANA: BAIDA DI MORRONA	12 €
CHARDONNAY: COLLINE DEI FILARI	12 €

Red Wines

CABERNET SAUVIGNON 3 QUARTI	5 €
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3quarti Menu



BROLO 1,5L: MASI	80 €	RUVEJ BARBERA D'ALBA D.O.C.:	24 €
CHIANTI PONTORMO 1,5L: CASTELLI DEL GREVEPESA	36 €	MARCHESI DI BAROLO	
CHIANTI CLEMENTE VII 1,5L: CASTELLI DEL GREVEPESA	52 €	BARBERA D'ASTI D.O.C.G.: PODERE DEI BRICCHI ASTIGIANI	21 €
CHIANTI CLEMENTE VII JÉROBOAM 3L: CASTELLI DEL GREVEPESA	105 €	MERLOT COLLIO DOC: LIVON	21 €
AMARONE VALPOLICELLA COSTASERA 1,5L: MASI	120 €	CABERNET SAUVIGNON: LIVON	21 €
BOLGHERI ROSSO STUPORE 1,5L: CAMPO ALLE COMETE	70 €	REFOSCO DAL PEDUNCOLO ROSSO: LIVON	21 €
VALPOLICELLA VALPANTENA 1,5L: BERTANI	44 €	VALPOLICELLA BONACOSTA DOC: MASI	22 €
LACRYMA CHRISTI DEL VESUVIO 1,5L: DON VINCENZO, CASA SETARO	70 €	VALPOLICELLA VALPANTENA: BERTANI	22 €
RPASSO 1,5L: BERTANI	64 €	AMARONE VALPOLICELLA COSTASERA: MASI	60 €
CAMPOFIORIN 1,5L: MASI	64 €	AMARONE VALPOLICELLA VALPANTENA: BERTANI	60 €
TIARE BLU 2016 1,5L: LIVON	65 €	RIPASSO: BERTANI	32 €
NOBILE DI MONTEPULCIANO D.O.C.G. 1,5L: TRE ROSE, SANTA CATERINA	64 €	PEPPOLI CHIANTI CLASSICO D.O.C.G.: MARCHESI ANTINORI	28 €
NOBILE DI MONTEPULCIANO JÉROBOAM 3L: CORTE ALLA FLORA	120 €	BRUCIATO: TENUTA GUADO AL TASSO, ANTINORI	38 €
PINOT NERO RISERVA: SAN MICHELE APPIANO	32 €	LE DIFESE: MARCHESI INCISA DELLA ROCCHETTA	38 €
PINOT NERO BLAUBURGUNDER DOC: ELENA WALCH	28 €	BRUNELLO DI MONTALCINO: VAL DI SUGA	50 €
LAGREIN: ELENA WALCH	26 €	ROSSO DI MONTALCINO: ROCCA DELLE MACIE	30 €
SAN LEONARDO TAGLIO BORDOLESE : MARCHESI GUERRIERI GONZAGA	72 €	NOBILE DI MONTEPULCIANO: SALCHETO	32 €
TERRE DI SAN LEONARDO TAGLIO BORDOLESE : MARCHESI GUERRIERI GONZAGA	30 €	NOBILE DI MONTEPULCIANO D.O.C.G.: ROCCA DELLE MACLE	32 €
CREMES DOLCETTO LANGHE: GAJA	48 €	NOBILE DI MONTEPULCIANO D.O.C.G.: TRE ROSE, SANTA CATERINA	32 €
DOLCETTO D'ALBA D.O.C.: PRUNOTTO	24 €	ROSSO DI MONTEPULCLANO: TRE ROSE, SANTA CATERINA	26 €
NEBBIOLO D'ALBA: CERETTO	30 €	CHIANTI CLASSICO RISERVA: CASTELLO DI BIBBIONE	30 €
		CHIANTI CLEMENTE VII: CASTELLI DEL GREVEPESA	26 €

3quarti Menu



CHIANTI CLASSICO: CASTELLI DEL GREVEPESA	22 €	MONTEPULCIANO BIO: CASALBORDINO	18 €
CHIANTI PONTORMO: CASTELLI DEL GREVEPESA	18 €	CESANESE DI OLEVANO ROMANO: TERENCEI	20 €
MORELLINO DI SCANSANO SOLATRO: CASTELLI DEL GREVEPESA	21 €	SYRAH TELLUS: FALESCO	22 €
BOLGHERI ROSSO: GRATTAMACCO	38 €	SELCEROSSA: VITUS ROMA DOC ROSSO CLASSICO	20 €
ROSSO BIODINAMICO 100% SANGIOVESE: TENUTA MARA, MARAMIA 2017	48 €	SHIRAZ (BIOLOGICO): DONATO GIANGIROLAMI	20 €
GUIRY ROSSO BIODINAMICO 100% SANGIOVESE: TENUTA MARA, MARAMIA 2020	25 €	AGLIANICO: AGRICOLE SELVI	22 €
LAMBRUSCO SECCO: MANICARDI	21 €	PRIMITIVO: CONTI ZECCA	22 €
LAMBRUSCO AMABILE: MANICARDI	21 €	NEGROAMARO CANTALUPI: CONTI ZECCA	22 €
SAGRANTINO DI MONTEFALCO: CAPRAI	34 €	NERO DI TROIA: MASSERIA SPACCAFICO	20 €
ROSSO DI MONTEFALCO: CAPRAL	24 €	NERO D'AVOLA PASSO DELLE MULE: DUCA DI SALAPARUTA	26 €
MONTEPULCIANO: CASALBORDINO	18 €	CHATEAU (FRANCIA): RESPIDE MEDVILLE	30 €
		MORELLINO DI SCANSANO: TORRE DELLE GRAZIE	12 €

[View gallery](#)[View menu](#)[View reviews](#)

3quarti Menu



3quarti

Via Attilio Regolo, 12D, 00192
Roma, Italy

Opening Hours:

Monday 12:30-00:00
Tuesday 12:30-00:00
Wednesday 12:30-00:00
Thursday 12:30-00:00
Friday 12:30-00:00
Saturday 12:30-00:00
Sunday 12:30-00:00

Made with [Menu](#)

