

NASHVILLE ROMA



Via Del Monte di Casa, 47/57 -t. 06.8887653



www.nashroma.net



NASHVILLE

dal 1975
dal 1991



THE MEATS ...FROM THE COUNTRYSIDE TO BUTCHERING... SINCE 1975



1990 BEERHOUSE-PUB 1991 PIZZA 1995 RESTAURANT



NASHVILLE

DANISH, NATIONAL, AMERICAN

ALLERGENS INFORMATION

SYMBOLS AND ALLERGENS



Gluten-free dishes are prepared separately.
ATTENTION:
we cannot guarantee 100% non-contamination

For further information, contact the staff



Information manual for food business operators
on the provisions of Regulation (EU) 1169/2011



This dish is not available
Saturday for dinner (19:00 - 01:00)



It's recommended **NOT TO VARY THE RECIPES**
especially during the busiest hours



For **INTOLERANCES** and
GLUTEN-FREE dishes
contact the staff



Marked foods are frozen at origin



Service charge of **€2.00** per person applies



APPETIZERS Charcuterie

TRADITIONAL ITALIAN CURED MEATS AND CHEESES
SELECTED WITH PASSION

Nashville Ub.x2 € 26,00

Raw ham, cured meats and cheeses hand-selected and hand-cut,
Roman traditional dishes

Cured meats and chessees Selection *with fruit reduction € 12,00

Aged cheeses € 14,00

Pecorino cheese aged under special climatic conditions
with fruit and honey reduction

Hand cut raw Ham € 12,00

Parma o Norcia o San Daniele

Buffalo mozzarella Cheese Daily arrivals € 10,00

Hand-processed weight from 250 gr - 600 gr >Price varied to € 3, 50 per ounce

Cutting board of hams (Recommended for 2) € 25,00

Parma, Norcia, San Daniele e Regionale

Nashville Cutting Board (Recommended for 2) € 20,00

Mixed hand-cut cold cuts and mixed cheeses with jams

Jamòn Iberico € 30,00

One 100g portion

Bufala margherita € 10,00

Buffalo mozzarella cheese, fillets of hot San Marzano tomatoes and basil

Buffalo cottage cheese x2 € 8,00

Buffalo cottage cheese, honey, walnuts evo oil

APPETIZER Delicious

Nashville 1990(x2) € 19,50

2 tomato and raw ham bruschetta, 2 fried zucchini flowers, 2 suppli,
2 potatoes croquettes, 2 fried mozzarellas, 2 meat filled fried olives

House1990 € 12,50

1 tomato bruschetta, 1 raw ham bruschetta, 1 suppli,
2 meat filled fried olives, 2 fried mozzarellas, 2 potatoes croquettes

FRIED

WE FRY ONLY A FEW PIECES AT A TIME AND ONLY
WITH PEANUT OIL (at the smoke point of 230°)
TO ENSURE DRY AND CRISPY FRIED FOODS

Gran Mix Nashville x2 € 21,50

2 suppli, 2 fried zucchini flowers, 2 fried mozzarellas, 2 meat filled fried olives
2 potatoes croquettes, 2 cremini, 2 fritters, 2 fried cod fillets

Fritti a scelta (porz. da 8 pezzi) € 6,00

Meat filled fried olives or fried mozzarellas or potatoes croquettes
or cremini

Fritti a scelta : € 6,00

Crab claws (6pieces) or cod fillets (2 pieces) or zucchini flowers (2 pieces)

Suppli Nashville € 2,00

Homemade rice Suppli with ragù sauce

Arancino "of the day" € 3,00

*For allergens, ask the staff

Farmer's fried* € 8,00

Mixed fried vegetables

Cacio e Pepe Fritters € 8,50

BRUSCHETTE

Bruschetta mix cutting board € 12,00

(recommended for two)

Bruschetta each € 3,00

Choice of: Tomatoes, zucchini, eggplant, peppers

Tasty Bruschetta each € 5,00

Sausage or bacon or speck and gorgonzola or mascarpone and anchovies
or Tuscan lard or pata negra or cacio e pepe or tomato and straciatella

ADDITIONS: TRUFFLE (sauce) +€ 3,00 PORCINI MUSHROOMS +€ 4,00

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FIRST COURSES

Bucatini Amatriciana     € 11,00
Pork cheek shaded with wine, tomato sauce, pecorino cheese,

Coccio Incavolato in the crock  € 9,00
San marzano fillets, fresh tomato, garlic, evo oil, parsley, fresh chili pepper

Stuffed Ravioli (cottage cheese and spinach) € 12,00
• Abbruzzese ragù sauce, mixed ground meat, sautéed vegetables
• Butter and sage  




Carbonara     € 13,00
Pork cheek, pecorino cream, eggs, grated pecorino cheese, black pepper



Fettuccine with porcini mushrooms € 14,00

Polenta   € 13,00
Meat trimmings and sausage \ Cheese and pears \ Porcini mushrooms

RECIPES WITH SELECTED PREMIUM INGREDIENTS,
WHERE TRADITION AND INNOVATION MEET
THANKS TO THE RECOGNITION OF LOYAL CUSTOMERS

Cacio e Pepe    € 13,00
Pecorino Cheese, pepper, cooking water

Maltagliati with beans    € 11,00
Egg pasta with beans and tomato sauce

Stuffed Ravioli (cottage cheese and spinach) € 13,00
Colonnata lard, cherry tomatoes, arugula  
and pecorino cheese flakes

Revisited Sorrentina    € 13,00
Homemade gnocchi, san marzano fillets, burrata cheese, fresh basil

Gricia Tonnarelli     € 13,00
Pork cheek, pecorino cheese, pepper, shaded with wine

MAIN COURSES

FRESHNESS AND QUALITY ARE THE MAIN INGREDIENTS
OF OUR FRESHLY PREPARED DISHES, FOLLOWING
OUR TRADITIONAL RECIPES PERFECTED OVER TIME

Fillet (200/220gr)
• With green pepper or gorgonzola and walnuts € 22,00
• With porcini mushrooms € 26,00

Fillet strips (200/220gr)
• With arugula, cherry tomato and grana cheese flakes € 22,00
• With porcini mushrooms € 24,00

Medaglioni di Black Angus (300gr)
• With green pepper or gorgonzola and walnuts € 16,00
• With porcini mushrooms € 18,00

Straccetti di Manzo (250/280gr)
• With arugula, cherry tomato and parmesan € 18,50
• With porcini mushrooms € 20,00

Sirloin steak € 22,50
• With arugula, cherry tomato and parmesan or potatoes and rosemary

Fried chicken cutlet € 13,00
• With potatoes

Beef escalopes
• Lemon / wine / marsala € 18,50

"SUPER NASH" chicken cutlet
• Mushrooms, bacon and cheese € 16,50

Faciolata Gnorante (Beans salad) € 9,00

Sausages and beans € 10,00

SIDE DISHES

Stir-fried broccoli * € 5,50

Chicory stir-fried * € 5,50

Pan-fried / barbecued italian chicory € 6,00

Butter asparagus € 7,00

Grilled vegetables € 6,00

Spinach, butter and parmesan € 5,50

Fried potatoes * € 5,00

Baked potatoes € 4,00

Potatoes, bacon and onions € 6,00

Mixed salad € 5,00

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GLUTEN-FREE dishes contact the staff

ADDITIONS: RUFFLE (sauce) + € 3,00 PORCINI + € 4,00

EGG PASTA VARIATION + € 2,00

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GRILL HOUSE
ON THE PLATE WITH A SIDE DISH OF BAKED POTATOES



- Chicken steaks € 16,00
 - With potatoes or arugula, cherry tomatoes and blasamic vinegar
- Nashville Plate € 15,00
 - Hamburger, wurstel, sausage, baked potato and toasted bread
- Arrosticini Abruzzesi 30g € 1,50
 - Sheep roasts (10 pieces minimum)
- Arrosticini Abruzzesi 30g € 1,80
 - Sheep's liver roasts (10 pieces minimum)

- Giant Würstel (1 pieces)..... € 7,00
- Susages (2 pieces)..... € 12,00
- Hamburger (2 pieces x 150gr)..... € 15,00

MIXED GRILL FOR TWO BY RESERVATION MONDAY THROUGH THURSDAY € 60,00

MEAT BY WEIGHT
PRICE PER POUND

WITHBONE **700 GR** minimum | WITHOUT BONE **360GR** minimum

MEAT SELECTED FROM THE BEST BREEDS WITH SKILLFUL USE OF THE LONG FAMILY TRADITION MATURED IN A WAY THAT ENHANCES THE FLAVOR AND COOKED EXCLUSIVELY ON THE GRILL

- Entrecôte USA € 12,00
- Entrecôte DENMARK € 6,00
- Entrecôte POLAND € 7,00
- Entrecôte EXTRA € 8,00
- Rib DENMARK € 7,00
- Rib POLAND € 7,00
- Rib ITALY € 6,00
- Rib EXTRA SELECTION..... € 7,00

- Fiorentina DENMARK € 7,50
- Fiorentina POLAND € 7,50
- Fiorentina ITALY € 6,50
- Fiorentina EXTRA SELECTION..... € 7,50
- SIRLOIN MEAT PULP € 7,50
- CUBEROLL DENMARK € 8,00
- Fillet DENMARK € 7,50
- Fillet CHIANINA € 9,00

Service charge of €2,00 per person applies

ADDITIONS:

- TRUFFLE sauce + € 3,00
- PORCINI MUSHROOMS + € 4,00



CHOOSE YOUR PIZZA BASE



Cruncy



Soft



Pinsa



Gluten Free



by request

PIZZA with tomato sauce base

Regina € 12,00
 Tomato, daily raw fresh buffalo mozzarella and basil

Marinara € 6,50
 Tomato, garlic and oregano.

Rossa € 6,00
 Tomato, extra fine olive oil from Gran Sasso

Bella Napoli € 12,00
 Cherry tomatoes, buffalo mozzarella, anchovies, oregano, basil.

PIZZA with tomato sauce and mozzarella base

Simple Margherita € 8,00

Margherita whit buffalo mozzarella € 10,00

Raw Ham € 11,00

Spicy Salami € 10,00

Tuna and Onion € 11,00

Würstel and Fried Chips € 10,00

Anchovies € 10,00

Sausages € 10,00

Vegetables € 12,00

Mushrooms € 9,50

Radish € 9,50

PIZZA without tomato sauce base

Crostino € 10,00
 Mozzarella, raw ham

Primavera € 9,50
 Mozzarella, fresh tomato and basil

Patate arrosto, salsiccia € 12,00
 Mozzarella, potatoes, sausage, garlic

Quattro formaggi € 11,00
 Mozzarella, pecorino cheese, gorgonzola, provolone cheese

Formaggi e Pere € 14,00
 Four cheeses, pears and sangria reduction

Radicchio e Provola € 11,00
 Mozzarella, italian chickory and provola chese

Salmon € 16,00
 Mozzarella, pachino, arugula and salmon

Friarielli e salsiccia € 12,00
 Mozzarella cheese, turnip greens poached in wine and sausage

ROMAN SPECIAL PIZZA

Amatriciana € 12,00
 Tomato, mozzarella, pork cheeks, pecorino cheese

Gricia € 12,00
 Mozzarella, pork cheeks, pecorino cheese, pepper

Carbonara € 12,00
 Mozzarella, egg, pork cheeks, pecorino cheese, pepper

MEAT TRIMMINGS AND SAUSAGES € 11,00
 Sauce with sausages, meat trimmings and pecorino cheese

Artichokes* € 12,00
 Mozzarella cheese, crispy speck, mint, artichoke cream

Fiaba Romana due € 13,00
 Mozzarella, pork cheek froma Norcia IGP, pecorino cream, marinated bottarga (fish eggs), pecorino, pepper

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GLUTEN FREE PIZZA BASE + € 2,00 **ADDITIONS:**

TRUFFLE sauce + € 3,00 PORCINI MUSHROOMS + € 4,00

MOZZARELLA DI BUFALA o SENZA LATTOSIO + € 2,00



OUR PIZZAS ARE MADE WITH A DOUGH OF SELECTED FLOURS, USING THE EXCLUSIVE RECIPE REFINED OVER THE YEARS THAT WON US 2ND PLACE IN THE WORLD CLASSIC PIZZA CHAMPIONSHIP IN 2018.



SPECIAL PIZZA



Boscaiolo € 14,00

Mozzarella cheese, porcini mushrooms, truffle cream

Colledara € 14,00

Baked potatoes, mozzarella, roast pork, burrata, arugula

Girasole € 13,50

Mozzarella cheese, squash blossoms, anchovies, saffron

Halloween € 12,00

Cream of pumpkin, mozzarella, gorgonzola, sausage, italian chicory

Vespino € 14,00

Mozzarella, turnip greens, sausage, nduja, burrata cheese

Shain € 13,00

Tomato, sautéed chicory, fresh buffalo cheese

Abramo SPECIAL € 15,00

Mozzarella cheese, roman zucchini, stracchino cheese, marinated anchovy fillets from the Cantabrian Sea

Alessia € 14,00

Filletted San Marzano tomato, soft cheese, hand-cut prosciutto, basil

Coccio Asparagus € 13,00

Goat cheese, mozzarella cheese, asparagus, pork cheek

Pizza del Montanaro € 11,00

Sheep's ricotta cheese, ham flambé, chives

Reginetta € 13,00

Tomato, fresh buffalo mozzarella, cherry tomatoes, basil

Fillett € 24,00

Mozzarella cheese, green pepper meat strips

Zahid € 15,00

Cream of zucchini, philadelphia cheese, salmon, chives, black truffle cream



SEASONED PIZZA



Sparviero € 12,00

Tomato, mozzarella, ham, artichokes, olives, eggplant

Abramo € 12,00

Tomato, mozzarella, mushrooms, olives, spicy salami

Ubaldo € 12,00

Tomatoes, mozzarella, olives, eggplant

Rughetta Parmigiano e Bresaola € 12,00

Tomato, mozzarella, rughetta, parmesan, bresaola

Rughetta Parmigiano e Prosciutto € 11,00

Tomato, mozzarella, rughetta, parmesan, raw ham

Rustica € 12,00

Mozzarella cheese, eggplant, smoked scamorza cheese, speck

Parmigiana € 11,00

Mozzarella cheese, eggplant, parmesan cheese and tomato spray

Frittellata € 11,00

Fried pizza with tomato, pecorino, parmesan and basil

Capri € 11,00

Tomato, mozzarella, fughi, egg ham, artichokes, olives

Funghi Porcini € 13,00

Mozzarella cheese, fughi porcini mushrooms

Funghi e Prosciutto € 12,00

Tomato, mozzarella, mushrooms, raw ham

Fiori di Zucca e Alici € 12,00

Mozz., fiori di zucca, alici

Porcini Boscaiola € 14,00

Mozzarella cheese, porcini mushrooms, sausage

Boscaiola € 11,00

Mozzarella cheese, mushrooms, sausage



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GLUTEN FREE PIZZA BASE + € 2,00 **ADDITIONS:**

TRUFFLE sauce + € 3,00 PORCINI MUSHROOMS + € 4,00

LACTOSE-FREE BUFFALO MOZZARELLA CHEESE + € 2,00

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FILLED

with:

Cream Cheese,
Red Turnip, Salad
Salmon, Arugula,
Parmesan and
Lemon Curd



€ 26,00

OVERLAID PINSA



FOCACCE

With olive oil € 5,00

Cold-pressed olive oil

Raw hand cut ham € 12,00

Raw hand cut ham

Arugula € 10,00

Cured beef and parmesan cheese / ham and parmesan cheese

Colonnata Lard € 12,00

Colonnata DOC lard

Bufala and raw ham € 12,00

Buffalo mozzarella and raw ham

Veggy € 12,00

Fresh daily vegetables

Nashville Italy € 13,00

Cherry tomatoes, arugula and buffalo mozzarella

'Nduja € 12,00

'Nduja spicy calabrese sauce

Cacio e Pepe € 10,00

Roman pecorino and pepper

Gricia € 12,00

IGP Norcia Pork cheek , roman pecorinocheese and pepper



PIZZA AND OVERLAID PINSA
ARE NOT AVAILABLE
ON FRIDAY AND SATURDAY

Due to the high temperatures of the oven

CALZONI

Classic € 10,00

Mozzarella cheese, mushrooms and raw ham

Nashville € 11,00

Mozzarella cheese, eggplant, sausage, egg and mushrooms

Boscaiola € 11,00

Mozzarella, mushrooms and sausage

Rustico € 11,00

Mozzarella, eggplants, speck and provola cheese

FILLED 3

with:

'NDUJA, CREAM CHEESE,
SPICY SALAMI, ARUGULA
AND PARMESAN
FLAKES



FILLED 4

with:

PISTACHIO CREAM,
PISTACHIO MORTADELLA
AND PISTACHIO GRANOLA

FILLED 2

with:

TRUFFLE CREAM,
SHEEP RICOTTA CHEESE
AND PISTACHIO
MORTADELLA



€ 20,00

GLUTEN FREE PIZZA BASE + € 2,00 ADDITIONS:

TRUFFLE sauce + € 3,00 PORCINI MUSHROOMS + € 4,00

LACTOSE-FREE BUFFALO MOZZARELLA CHEESE + € 2,00

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DESSERT

Eggnog Coffee € 6,00 With marsala	Nutella Tiramisù € 6,00
Hot Nashville cake € 6,00 Nutella, white chocolate, puffed rise and coconut flour	Pistachio Tiramisù € 6,00
Cream pudding € 6,50 Nutella / Berries /Caramel	Classic Tiramisù € 5,00
Crema Catalana € 5,00 Caramelized with cinnamon sugar sprinkles	Fruit Tiramisù € 6,00

SBRICIOLONA

Pu ffpastery - Strega Italian liqueur scented chantilly cream

Berries € 6,50
Nutella € 6,00

PIZZA DESSERT

Not available on Friday and Saturday during the busiest hours

Berries Pizza € 16,00 Chantilly cream, berries, fruits topping and icing sugar	Cannolo Pizza € 18,00 Sweet cottage cheese, pear, candied fruit, brown sugar, chocolate chips, candied orange, mint powdered sugar
Ciòcrok € 12,00 Nutella, puffed rice, coffee powder and hazelnut crumbs	Grandma's Frittelleeach € 2,50 Sugar and Alchemes or Nutella or chocolate always

BOWLS

Berries bowl € 6,50 with addition of Chantilly cream or ice cream	Ice cream bowl (4 balls) € 6,00 with cream € 7,00
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FRUITS AND ICE CREAMS

Ananas € 4,00	BINDI ICE CREAMS
Fruit salad € 5,00	Sorbetti € 6,00 limoncello italian liqueur, pina colada, mango, berries
Fresh berries € 6,00	Tartufi € 5,00 white, chocolate, coconut and hazelnut, hazelnut
Strawberries € 5,00	Coconut ice cream € 5,00
	Puppet ICE € 5,00

ADDITIONS: ICE CREAM + € 1,50 each ball

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BEERS BOTTLES

Tennent's gluten free 0,33 € 5,00
 Beer Bottle 0,66 € 5,00

ITALIAN APERITIVO

Spritz € 6,00

SOFT DRINKS

Coca Cola glass bottle 1lt € 5,00
 Water bottle € 2,50

Soft drinks can 33 cl. € 3,00
 Coca-Cola, CocaColaZero, Sprite, Fanta, Chinotto

NASHVILLE BOTTLED WINE

ROSSO NASHVILE: Merlot and San Giovese 75 cl. € 15,00

DRAUGHT BEERS

Tennent's Super 0,4 lt. € 7,00
 Goose Island 0,5 cl. € 6,00
 Leffe Red 0,33 lt. € 6,00

Jupiler 0,5 cl € 6,00
 Franziskaner 0,5 cl € 7,00
NEW Grisette Blonde BIO 0,25 cl € 5,00

SPARKLES

Berlucchi € 30,00
 Ferrari € 30,00
 Prosecco € 15,00

DRAUGHT WINES

Pecorino 1 lt (White Wine) € 12,00
 Rosso Cesanese 1 lt (Red Wine) € 12,00

SPIRITS

Amari € 4,00
 Amaro Jefferson € 5,50
 Grappa Barique € 4,00



Coffee
 € 2,00

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WELCOME TO NASHVILLE!

Our strength is you guys!

*Our goal is for you to find courtesy, quantity with quality.
Thanks to the Internet you can make us known to your friends:
one word from you is more important than 100 of our posters.*

THANK YOU!



How find us:

*In the evening from 7 p.m. to 1 p.m. go to google and type:
"Nashville Rome" then follow the map. For info call +39 0688896*



Follow us on facebook!

Puoi fare il check e far saperai tuoi amici che mangiando al Nashville!

@nashville_bisteccheria



Do you like what you ate in Nashville?

Then write a review on TripAdvisor!

**Didn't like it? send the dish back,
surely it was a distraction.**



**Take a photo of a Nashville dish and post it
on Instagram with #nashroma
so you can share it with your friends via our page!**



www.nashroma.net

Visit our site and register

sign up for our newsletter

and you will be informed about our events and offers!