

Trinity College

- Irish Pub -

Wi-Fi
Trinity96Rome

Music bar in Rome since 1996

Open **7 days** a week From 12:00 'till 3:00am

Lunch & Dinner

Restaurant open Sunday to Thursday 'till 24:00
open Friday & Saturday 'till 01:00am

Brunch

Saturday & Sunday 12:00 'till 4pm

Happy Hours

Monday to Friday 'till 8pm

SPECIAL PRICE ON

Beers Poretti 4 - Carlsberg

Gin Tonic - Cuba Libre - Vodka Lemon

Spritz - Sex on the Beach - Pina Colada

€ 5,00

The Story of Trinity College Pub in Rome

The "Trinity" was born in Rome in 1996, in order to create a high-level Irish Pub with unlimited success over time (as is the case in Dublin), it was as representative as possible of the culture and the Irish tradition. To achieve this identity and originality, it was decided to partially recreate the setting of the famous library which includes about five million texts and an important collection of ancient manuscripts, located within the most prestigious universities of Dublin, Trinity College in fact, it founded in 1592. After identifying an elegant Art Nouveau building, in the heart of the historic center of the capital, as the perfect setting to host local, the design was entrusted to the famous Irish architect McNally, a specialist in implementing major pub Dublin and in major European cities. The pub was then built right in Ireland by skilled craftsmen: carpenters worked continuously for several months the prized mahogany, the most skilled glassblowers realized the decorations on mirrors and glass art, while better skilled technicians built a sophisticated cooling and dispensing unit, can faithfully reproduce the taste and manner of tapping what would become the queen of the pub: beer !!! Once completed, the pub was shipped to Italy and assembled in its current location. When the place was opened everyone was immediately astonished !! It 'simply beautiful !!! It seems that the pub was always embedded in its Art Nouveau, as if it was built specifically to host it; the interiors are as elegant and well built as many pubs in Ireland! Since then Trinity College is a local reference for others, a role model for the magical atmosphere that you breathe, the quality of the people you meet there, and above all to offer original Irish beers on tap, directly imported from the first and most famous brand Irish producer: Guinness.

SPICY GRAPEFRUIT MARGARITAS

Golden tequila, pink grapefruit juice, fresh lime juice, agave nectar, jalapeno slices (depending on how spicy you want your drink)!

Tequila oro, succo di pompelmo rosa, lime fresco, sciroppo di agave, fettine di peperoncino Jalapeno

(dipende da quanto gradisci piccante il tuo drink)!

€ 8,00



HASTA QUE TE CONOCI'

Fresh chily peppers, brown sugar, fresh lime juice, Captain Morgan Spiced Rum, Bacardi, mint leaves, ginger beer

Peperoncini freschi, zucchero di canna, lime fresco, Captain Morgan Rum, Bacardi, foglie di menta, ginger beer

€ 8,00



FANTASIA ZERO

Smirnoff Vodka, Jasmine Green Tea infuse, fresh lime juice, agave nectar

Vodka Smirnoff, infuso di Jasmine green tea, lime fresco, concentrato di agave

€ 8,00



THE GRINCH

Peach vodka, melon Midori liquor, coconut Malibu, fresh lime juice, splash orange juice and mint leaves

Vodka alla pesca, liquore Midori al melone, Malibu al cocco, succo lime fresco, sentore di arancia e foglie di menta € 8,00

€ 8,00



FROSTY MEXICAN BULLDOG MARGARITA

Fresh Lime, Apricot Brandy, Agave, Salt rim, Grand mariner and Tequila. One bottle of ice cold Corona dunked in the glass (Cocktail + Bottle of Corona)

Lime fresco, liquore albicocca, Agave, bordo con sale, Grand Marnier e Tequila. Una bottiglia ghiacciata di Corona immersa nel bicchiere (Cocktail + Bottiglia di Corona)

€ 10,90

GIMLET

The Gimlet is a gin and sweetened lime juice cocktail, that dates back to the '20s. This classic combo is crafted by shaking gin with fresh lime Juice with ice in a shaker, and then straining it into a chilled cocktail glass. Garnished with a lime wedge.

Il Gimlet è un mix dolce di Gin e succo di lime, che risale agli anni '20. Questa combinazione classica è realizzato agitando il gin con succo di lime fresco e ghiaccio in uno shaker, e poi versando in un bicchiere da cocktail ghiacciato.

Guarnito con uno spicchio di lime

€ 8,00



BLUEBERRY MOJITO

Blueberries*, Rum Bacardi, Fresh Mint Leaves, Sugar, Lime Juice, Club Soda

Mirtilli, Rum Bacardi, foglie di menta fresca, zucchero, succo di lime, soda

€ 8,00



CHOCOLATE MARTINI

Good quality vodka and Baileys Irish cream. Grated chocolate, heavy cream, semi sweet chocolate chopped roughly to decorate glass

Vodka di buona qualità e Baileys Irish Cream. Cioccolato grattugiato, panna, pezzettini di cioccolata per decorazione € 8,00

€ 8,00



FROZEN SANGRIA

Frozen mixed berries, orange, dry red wine, Cointreau, Brandy Torres, freshly squeezed lime juice, agave syrup

Frullato ghiacciato di frutti di bosco, vino rosso secco, Cointreau, Brandy Torres, succo lime fresco, agave syrup.

€ 8,00



NO ALCHOLIC SKINNY SPARKLING MINT PINEAPPLE LEMONADE

Pineapple juice, diced of fresh pineapple, lemonade, sparkling water, Mint leaves.

Succo di ananas, cubetti di ananas, sprite, acqua gassata, foglie di menta.

€ 6,00

PRE-DINNER - APERITIVI € 7,00

APEROL SPRITZ Aperol - Sparkling wine / Prosecco - Soda
AMERICANO Red Martini / Martini Rosso - Campari - Soda
PIMM'S CUP Pimm's n° 1, ginger ale, fresh fruit / frutta fresca
THE PERFECT BLOODY MARY € 8,00

Vodka - tomato - fresh lemon juice - mixed spices - horseradish - ruby porto Torres - Whorchester sauce - bacon slice
 Vodka - pomodoro - succo di limone - spezie - rafano - porto rosso Torres - salsa Whorchester - fettina di bacon

FRESH FRUIT COCKTAILS € 8,00 - EXTRA LARGE € 12,00

MOJITO Rum - Lime - Mint leaves / Foglie di menta - Soda - Brown sugar / Zucchero di canna
MOSCOW MULE vodka - Fresh lime / Lime fresco - Gingerbeer - Ginger / Zenzero fresco - angostura
TRINITY JAMAICA JULEP Fresh fruit / Frutta fresca - Lime - Bacardi - Passoa - Cranberry - Brown sugar / Zucchero di canna
CAIPIRINA Cachaca - Lime - Brown sugar / Zucchero di canna
PURPLE CANDY Berries / frutti di bosco - Bacardi Rum - Passoa - cranberry - ginger ale - fresh lime - zucchero di canna

FROZEN COCKTAILS € 8,00 - EXTRA LARGE € 12,00

ORGASM ICE-CREAM Baileys - Vodka - Kahlua - Whipped cream / Panna - Coffee beans / Chicci di caffè
STRAWBERRY FROZEN MARGARITA Tequila - Triple sec - Lime - Fresh Strawberries / Fragole fresche
STRAWBERRY DAIQUIRI FROZEN Rum - lime - Fresh Strawberries / Fragole fresche - Brown sugar / Zucchero di canna
WILD BERRIES DELIGHT Malibu - Passoa - Berries* - Blue Curacao / Frutti di bosco e Liquori al cocco e frutto della passione

COCKTAILS ANALCOLICI € 6,00

VIRGIN PINACOLADA Pineapple / Ananas - Coconut / Cocco - Whipped cream / Panna
SUNSET BOULEVARD Pineapple / Ananas - Orange / Arancia - Lemon / Limone - Grenadine / Granatina
VIRGIN MARY Tomatoe juice / succo di Pomodoro - Worcester sauce - salt / sale - pepper / pepe - Lemon / limone - tabasco
OCEAN DRIVE Passion Fruit / frutto della passione - orange / arancia - grapefruit / pompelmo
PAPERINA ON THE BEACH Fresh strawberries / Fragola fresca - cranberry / mirtillo - orange / arancia

LONG DRINKS € 8,00

GIN & TONIC / GIN & LEMON / WHISKY & COKE / WHISKY & GINGER ALE
 VODKA & TONIC / & LEMON / & ORANGE / & COKE / & ENERGY DRINK
 CUBA LIBRE / MALIBU & COKE / MALIBU & ANANAS / CAMPARI ORANGE

**TRINITY
 COLLEGE
 SINCE 1996**



La storia del Trinity College Pub in Rome

Il "Trinity College" nasce a Roma nel 1996, allo scopo di creare un Irish Pub di alto livello con successo illimitato nel tempo (così come avviene a Dublino), che fosse il più rappresentativo possibile della cultura e tradizione irlandese. Per raggiungere questo obiettivo di identità e originalità, si decise di ricreare parzialmente l'ambientazione della famosa biblioteca che comprende circa cinque milioni di testi ed un'importante collezione di antichi manoscritti, situata all'interno della più prestigiosa università di Dublino, il Trinity College appunto, fondata nel 1592. Dopo aver individuato un elegante edificio in stile Liberty, nel cuore del centro storico della Capitale, quale perfetta cornice per ospitare il locale, la progettazione fu affidata al famoso architetto irlandese Mc Nally, specialista nella realizzazione di importanti pub a Dublino e nelle maggiori città europee. Il pub fu quindi costruito direttamente in Irlanda da esperti artigiani: i falegnami lavorarono ininterrottamente per molti mesi il pregiatissimo mogano massello, i vetrai più abili realizzarono le decorazioni su specchi e vetri artistici, mentre i tecnici più qualificati realizzavano un sofisticato impianto di raffreddamento ed erogazione, in grado di riproporre fedelmente il gusto e le modalità di spillatura di quella che sarebbe divenuta la regina del pub: La birra!!! Una volta completato, il pub fu spedito in Italia e montato nell'attuale sede. Quando il nuovo locale viene inaugurato tutti ne sono immediatamente entusiasti!! E' semplicemente bellissimo!!! Sembra che il pub sia da sempre incastonato nella sua palazzina Liberty, come se fosse stata costruita appositamente per ospitarlo; gli interni risultano così eleganti e ben costruiti come moltissimi pub in Irlanda! Da allora Il Trinity College è un locale di riferimento per gli altri, un modello da imitare per la magia dell'atmosfera che vi si respira, per la qualità delle persone che vi si incontra, e soprattutto per offrire alla spina birre irlandesi originali, direttamente importate dal primo e più famoso marchio produttore irlandese: Guinness.

DRAUGHT BEERS - BIRRE ALLA SPINA

PICCOLA/SMALL MEDIA/LARGE



	SPECIAL PRICE	€ 3,00	€ 5,00
CARLSBERG lager 5,0% (Denmark)			
PORETTI 4 LUPPOLI lager / chiara bassa fermentazione 5,5% (Italy)		€ 3,00	€ 5,50
PORETTI 6 LUPPOLI red bock / bock rossa 7,0% (Italy)		€ 4,00	€ 6,00
PORETTI 7 LUPPOLI "L'ESTIVA" unfiltered / non filtrata 5,6% (Italy)		€ 4,00	€ 6,50
PORETTI 9 "IPA" India Pale Ale amber, Cascade / ambrata 5,9% (Italy)		€ 4,00	€ 6,50
ITALIAN PALE ALE "ANGELO" amber ale / ale ambrata 6,5% (Italy)		€ 3,50	€ 6,50
CARLSBERG ELEPHANT strong lager / doppio malto 7,2% (Denmark)		€ 4,00	€ 6,50
CARLSBERG SPECIAL BREW super 9,0% (Denmark)		€ 4,50	€ 6,50
GUINNESS stout 4,2% (Ireland)		€ 4,00	€ 6,50
KILKENNY CREAM red-ale 4,3% (Ireland)		€ 4,00	€ 6,50
HARP lager / chiara 5,0% (Ireland)		€ 3,50	€ 6,00
STRONGBOW dry cider / sidro 4,5% (England)		€ 4,00	€ 6,50
TUCHER HEFEWEIZEN weissbier 5,3% (Germany)		€ 4,00	€ 6,50



**TRINITY
COLLEGE**
SINCE 1996

**BUY A BEER
AND GET THE FRIES***
FOR € 1,99
PORTION FOR 1 PERSON
1 SAUCE INCLUDED KETCHUP OR MAYO
(VALID FOR THE HAPPY HOUR TILL 8PM
EXTRA SAUCE 0,30 CENT)



BOTTLED BEERS

ESTRELLA GLUTEN FREE 5,5% (PER CELIACI - GLUTEN FREE) Spain € 4,00
ESTRELLA GALICIA 0,0 Spain without alcohol / analcolica € 4,00
ESTRELLA ESPECIAL 5,5% Spain € 4,00
FRANZISKANER WEISSBIER Germany € 6,50
HEINEKEN Holland € 5,00
CORONA Mexico € 6,00
MAGNERS/BULMERS Apple cider € 6,50



**5 BOTTLES ESTRELLA
+ ICE BUCKET 15,00**

SNACKS

NUTS - NOCCIOLINE € 1,50
CRISPS - PATATINE - € 2,50
OLIVES - OLIVE € 2,50

SOFT DRINKS

ENERGY DRINK € 5,00
MINERAL WATER - ACQUA MINERALE (50 Cl.) € 2,00
SOFT DRINKS REGULAR / LARGE € 4,00 / 6,00
COCA COLA - ZERO-LIGHT - LEMONSODA
ORANSODA - TONICA - SPRITE - JUICES
ICE TEA LEMON/PEACH - LEMON SHWEPES



SATURDAY & SUNDAY
BRUNCH

*ALIMENTO SURGELATO - FROZEN FOOD

TRINITY
COLLEGE
SINCE 1996

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FOOD



WHITE WINES / VINI BIANCHI

1/2 LITER GLASS BOTTLE

GEWURZTRAMINER VINA ESMERALDA - TORRES	11,5° Vol - ladies favorite!	€ 5,50	€ 19,80
CHARDONNAY - PIERRE JEAN	11° Vol - Classic Dry - house wine	€ 7,90	€ 4,50 € 16,90
PECORINO IGP - AGRIVERDE	13° Vol - BIO-VEGAN	€ 5,00	€ 16,90
PINOT GRIGIO GARGANEGA IGT - VIGNANA	11,5° Vol Pleasant & nice - ITALIA	€ 5,00	€ 17,90

RED WINES / VINI ROSSI

1/2 LITER GLASS BOTTLE

AGLIANICO DOC - TERRE DEL SOLE	13° Vol - smooth & satisfying	€ 9,00	€ 4,50 € 15,90
MONTEPULCIANO D'ABRUZZO DOC - AGRIVERDE	13° Vol BIO-VEGAN	€ 5,00	€ 17,00
NEGROAMARO SALENTO IGT - VITTI	13,5° Vol	€ 5,00	€ 18,70
PRIMITIVO DI MANDURIA DOP - VITTI	14° Vol	€ 5,50	€ 22,00
SANGRIA ROQUETA "Autentica Sangria Spagnola"		glass € 4,00	- pint glass € 6,50



SPARKLING WINES

VERV PROSECCO DOC	Treviso Spumante Extra Dry	GLASS € 4,00	BOTTLE € 18,00
MAS DE FER	Valdobbiadene Prosecco Superiore DOCG Extra Dry		€ 23,00
BELLAVISTA	Franciacorta		€ 55,00
CORDON ROUGE	Champagne		€ 75,00

*la denominazione e la casa dei vini possono variare in base alla reperibilità del prodotto

**The name and the wine house may vary according to the availability of the product

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COGNAC - BRANDY - GRAPPA

COURVASIER	6,00	HENNESSY	7,00	BRANDY TORRES 10Y	5,00
COGNAC FANNY FOUGERAT	PETITE CIGE VJOP	8,50			
GRAPPA CHARDONNAY	6,00	GRAPPA BARRICATA	6,00		

LIQUORI E AMARI € 5,00

CAMARETTO - SAMBUCA - VERMOUTH - BAILEY'S - LIMONCELLO - MONTENEGRO
JAGERMEISTER - BRANCA MENTA - AMARO DEL CAPO



COFFEE

IRISH COFFEE	Jameson whiskey, coffee, sugar, whipped cream	€ 7,00
ESPRESSO	al bar € 1,00	ESPRESSO al tavolo / table € 2,00
AMERICAN COFFEE OR CAPPUCCINO		€ 3,00
HOT TEA OR CAMOMILLE		
	ENGLISH BREAKFAST	€ 3,00
Different flavour:	CHAI TEA	
	GINGER ERBAL TEA	
	JAPANESE QUINCE GREENTEA	€ 3,50
HOT CHOCOLATE	€ 4,00	WITH WHIPPED CREAM € 4,50



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FOOD



ANTIPASTI & FINGER FOOD

KOLOSSAL FRIES*

Regular / Normale € 4,00 Super Load / Porzione esagerata 500gr € 9,50

Served with aromatic Trinity College Salt



CHICKEN FINGERS*

served with tzatziki sauce and Trinity Spicy Guinness sauce

filetti di pollo croccante panati e fritti con salsa tzatziki and Trinity Spicy Guinness sauce € 7,90

SPRING ROLLS*

served with soy sauce / serviti con salsa soia

€ 5,00

ITALIAN FINGER FOOD

Bruschetta with tomatoes and basil / Bruschetta con pomodoro

€ 4,00

SPICY CHICKEN WINGS*

(ALETTE DI POLLO FRITTE) with BBQ sauce

€ 7,50

MEXICAN NACHOS SNACK

Served with guacamole* sauce, sour cream and spicy salsa

Serviti con salsa guacamole*, panna acida, e salsa piccante

€ 5,90

NACHOS TEX-MEX WITH PICO DE GALLO E CHEDDAR

Served with jalapeño, melted Cheddar Cheese, onion, piccadilly tomatoes, coriander, guacamole* sauce, sour cream and spicy salsa

Serviti con jalapeno, formaggio cheddar fuso, erba cipollina, pomodorini, coriandolo, salsa guacamole*, panna acida, e salsa piccante

€ 7,50

MAXI NACHOS with Chili TEX-MEX* (FOR 2/3 PERS.) if u like very spicy, just ask!

Massive plate served with melted cheese, jalapeño, guacamole* sour cream, spicy sauce and Original Beef and Been Chili Mix*.

Grande porzione, servita con formaggio fuso e jalapeño, guacamole*, panna acida, salsa piccante, carne piccante.

€ 11,50

SMALL FISH* & CHIPS*

crispy morsels of fried cod*, served with tartara sauce

Bocconcini di Merluzzo* panato fritto e patatine servite con salsa tartara

€ 6,90

BIG FISH* & CHIPS*

great portion for crispy fried cod* lovers, served with tartara sauce

Merluzzo *panato fritto e patatine servite con salsa tartara

€ 11,90

GRAN PLATO DEL MATADOR DE LOCOS (FOR 2 PERS.)

Nachos tex-mex, guacamole, sour cream, 4 crispy chicken fingers*, 4 Guinness Sauce chicken wings*, french fries*.

Nachos, salsa guacamole, panna acida, 4 pz pollo croccante*, 4 Guinness Sauce alette di pollo* e patate fritte* € 14,50

SALSA EXTRA

EXTRA SAUCE €1,00

TRINITY SPICY GUINNESS

(cipolla, zenzero, jalapeno, pomodoro, aceto, zucchero, soia, Guinness, worchester, angostura)

TEX-MEX SPICY (MILDLY HOT)

BLUE CHEESE (GORGONZOLA)

SOUR CREAM (PANNA ACIDA)

GUACAMOLE (AVOCADO)

BBQ SAUCE (AFFUMICATA)

TARTAR SAUCE (SPEZIATA)

TZATZIKI SAUCE (TASTY)



BURGERS

ONLY FRESH MEAT PRODUCED FROM
"ANTICA MACELLERIA FEROCI"
-daily delivered-

OUR BREAD IS HANDCRAFTED
FROM THE OVEN
"CANTARELLI"
FRAGRANT EACH MORNING AND
DOES NOT CONTAIN ANIMAL PRODUCTS
-daily delivered-

SPEEDY BURGER (180 GR.!!!)

lettuce, tomatoe, **without side dishes** - lattuga, pomodoro, **senza contorno** € 8,00

HAMBURGER (180 GR.!!!) & french fries* € 10,50

CHEESEBURGER OR BLUE CHEESE OR BISMARK (180 GR.!!!)
Hamburger servito con Cheddar o Salsa gorgonzola o Piccante & french fries* € 11,50

CHICKEN BURGER CON ERBE AROMATICHE (180 GR.!!!)
Chicken burger with herbs & french fries* - servito con patate fritte* € 10,50

TRINITY BURGER 2.0 (250 GR.!!!) "THE STORY GOES ON...!"
Double arugula, brie cheese, tomatoe, smoked bacon slice andc Trinity Spicy Guinness Sauce
Doppia rughetta, brie, pomodoro , guanciale e salsa Spicy Guinness € 14,50

APHRODITE BURGER (180 GR.!!!) "NEW ENTRY!"
Served with tomatoes, feta greek cheese, iceberg salad, tzatziki sauce
Servito con pomodori, formaggio feta greca, insalata iceberg, salsa tzatziki € 12,50

ITALIAN'S JOB SMOKED BURGER (180 GR.!!!) "CHEF'S FAVOURITE!"
Smocked mozzarella cheese, caramelized onions, tomatoes, BBQ Sauce and Crispy Smoked Bacon, lettuce.
Scamorza affumicata, cipolle caramellate, pomodorini, BBQ Sauce, guanciale croccante e lattuga € 13,50

HOT DOG - REGULAR regular without condiment / senza condiment € 8,50

CARLITO'S WAY
Sandwich whit raw Spanish ham, mozzarella cheese and dry red tomatoes, arugula.
Panino, prosciutto crudo Serrano Montenevado, mozzarella e pomodori secchi, rughetta € 6,00

GREAT PULLED PORK BURGER - BURGER DI MAIALE AFFUMICATO (140GR.!!!)
Cheddar cheese, tomatoe, lettuce, served with mayo and ketchup mix
Formaggio Cheddar, pomodoro, lattuga e salsa rosa € 13,70

TRINITY VEGGIE BURGER
Fried breadcrumb eggplants, Greek cheese, arugula, fresh tomatoes, dry tomatoes, Gaeta's olives
Melanzana frita panata, feta greca, rughetta, pomodoro fresco, pomodori secchi, olive di Gaeta € 9,50

PIMP YOUR BURGER OR HOT DOG

€ 1,30	EGG / UOVO
€ 1,00	SMOKED BACON
€ 1,50	CHEDDAR
€ 0,50	CARAMELIZED ONION / CIPOLLA CARAMELLATA



CREATE YOUR FAVOURITE BURGERS



TRINITY BURGER 2.0

TRINITY
COLLEGE
SINCE 1996



PULLED PORK BURGER



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PASTA

(no cheese at request)

ASK THE STAFF FOR DAILY PASTA MENU

LASAGNA AL FORNO* *Lasagna bolognese* € 9,00

PIZZA AL FORNO WITH FRESH INGREDIENTS

MARGHERITA
Tomatoes, mozzarella cheese, basil - Pomodoro, mozzarella, basilico € 7,50

TRINITY "MACHU PICCHU" VERY SPICY (no cheese at request)

Tomatoes, mozzarella, parsley, olive oil, garlic, chilli
Pomodoro, mozzarella, prezzemolo, olio, aglio, peperoncino € 7,90

RUCOLA PARMIGIANO E PACHINO (no cheese at request)

Tomatoes, mozzarella, arugula parmesan cheese, cherries tomatoes
Pomodoro, mozzarella, rucola, parmigiano, pachino € 8,50

PROSCIUTTO E MOZZARELLA
Tomatoes, mozzarella, raw ham - Pomodoro, mozzarella, prosciutto crudo € 9,80



MARGHERITA

MAIN COURSES

DANISH BEEF TENDERLOIN 100% DANISH BEEF



Side order at choice GRILLED VEGETABLES or FRIES* or SKIN POTATOES*

Filetto di manzo danese servito con contorno a scelta tra VERDURE GRIGLIATE o PATATE FRITTE* o SKIN POTATOES*

DIMENSIONE A SCELTA-SIZE AT CHOICE **MIGNON** 200GR € 16,00 - **KING SIZE** 300GR € 19,50

SLICED CHICKEN BREAST SUPREME

Served with courgettes and balsamic vinegar

Tagliata di pollo con julienne di zucchine servita con riduzione di aceto balsamico € 9,90



TENDERLOIN

DANISH BEEF STEAK 100% DANISH BEEF

Side order at choice GRILLED VEGETABLES or FRIES* or SKIN POTATOES*

Bistecca di manzo danese servita con contorno a scelta tra VERDURE GRIGLIATE o PATATE FRITTE* o SKIN POTATOES*

DIMENSIONE A SCELTA-SIZE AT CHOICE **DOLLY** 180/250GR € 15,00 - **T-REX** 550/650GR € 24,00



WOK VERDURE E POLLO

TRINITY TENNESSEE BBQ RIBS served with french fries* / servite con patate fritte*

tasty smoked ribs served with BBQ sauce / Tenere costolette di maiale, marinate con salsa BBQ Affumicata

REGULAR € 11,90 **DOUBLE** € 16,90

VEGGIE BURRITO € 12,90 (mildly hot / piatto moderatamente piccante)

Tortillas filled with cheddar cheese, pepper, zucchini, black beans, onions, tomato, tex-mex sauce.

Tortillas messicana ripiena di peperoni, formaggio cheddar, zucchine, fagioli neri, cipolle, pomodori e salsa tex-mex

+CHICKEN/POLLO € 2,50

WOK OF MIXED VEGETABLES € 11,90

served with basmati rice, and soy sauce / Wok di verdure con salsa di soya e riso basmati

+CHICKEN/POLLO € 2,50 **+SHRIMPS*/GAMBERI*** € 3,50



DOUBLE PORK RIBS



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SALADS (le olive usate per le insalate possono contenere il nocciolo / olives may contain the core)

GARDEN SALAD

Various salads, spinach, tomatoes, carrots, cucumber, celery, olives

Insalata mista, spinacini, pomodori, carote, cetrioli, sedano, olive

€ 6,50

CAESAR SALAD

Roman lettuce, spinach, grilled chicken, croutons, parmesan cheese, Caesar dressing

Lattuga romana, spinacini, pollo grigliato, crostini di pane, parmigiano, salsa Caesar

€ 9,50

GREEK SALAD - GRECA

Lettuce, tomato, cucumber, olives, feta cheese (onion at request)

Lattuga, pomodori, cetrioli, olive, feta (cipolla a richiesta)

€ 7,50

CAPRESE AN ITALIAN CLASSIC!

Mozzarella cheese, tomato, basil.

Mozzarella, pomodori, basilico

€ 6,90

ROSA DE SERRANO

Basilic vinegar, raw Spanish ham Serrano Montenevado, Parmesan cheese, arugula.

Aceto balsamico, prosciutto crudo Serrano Montenevado, Grana Padano, rughetta.

€ 6,90

PROSCIUTTO CRUDO, BUFALA E RUGHETTA

Spanish Raw ham Serrano Montenevado, Buffalo mozzarella and arugula salad

€ 8,90



CAPRESE



CAESAR SALAD WITHOUT

DESSERT - DOLCI DEL GIORNO

HOMEMADE CAKES - PREPARATI QUOTIDIANAMENTE DAL NOSTRO CHEF

CHEESECAKE strawberry / wild berries fragola o frutti di bosco

€ 5,90

TIRAMISU' AL CAFFE'

€ 5,50

BROWNIE AL DOPPIO CIOCCOLATO with vanilla ice cream

€ 4,50

PANCAKE* WILD BERRIES*

served with maple syrup, whipped cream / sciroppo d'acero e frutti di bosco*, panna

€ 5,50



STRAWBERRY CHEESECAKE



PANCAKE*

DESSERT WINE

PASSITO DI PANTELLERIA suitable for dry pastries and dessert specially with berries € 4,50

MOSCATO DI PANTELLERIA suitable for sweet dessert, cheeses or marmellade € 4,50

TRINITY
COLLEGE
SINCE 1996



SATURDAY & SUNDAY
BRUNCH

*ALIMENTO SURGELATO - FROZEN FOOD

TRINITY
COLLEGE
SINCE 1996

WWW.TRINITY-ROME.COM
INFO@TRINITY-ROME.COM
FB: TRINITY COLLEGE PUB ROME

FOOD



Brunch.

From 12 noon to 4pm Saturdays and Sundays

SCRAMBLED EGGS

Uova strapazzate

SMOKED HAM

Prosciutto praga affumicato

ROSTI POTATOES*

*Patate Rosti**

TOASTS WITH BUTTER AND JAM

Pane tostato con burro e marmellata

WURSTEL

Wurstel

FRIES*

*Patate fritte**

ROASTED TOMATO

Pomodoro grigliato

MUFFIN WITH BERRIES

Muffin con frutti di bosco

ORANGE JUICE

Succo d'arancia

COFFEE OF YOUR CHOICE: AMERICAN OR CAPPUCCINO OR ESPRESSO

Caffè a scelta tra: Americano o Cappuccino o Espresso

€ 17,90

** prodotto surgelato - frozen food*

Trinity College Romet
Via del Collegio Romano, 6 - Rome (Via del Corso)
Info 06.6786472
www.trinity-rome.com
FB: Trinity College Pub Rome

[TC] Trinity College
Rome

VODKA

shot	XL	long drink	
€ 3,00	€ 5,00	€ 8,00	SMIRNOFF RED (Russian)
€ 6,00	€ 9,00	€ 10,00	GREY GOOSE (France)
€ 6,00	€ 9,00	€ 10,00	BELVEDERE (Poland)



SHOTS € 3,00

- VODKA SMIRNOFF
- RUM BACARDI RISERVA
- TEQUILA SALE E LIMONE
- RUM E PERA rum & pear
- MAMBA'S KISS Tequila -Vodka -Tabasco
- BABY GUINNESS Kahlua - Bailey's Irish Cream
- PAPILLON midori - peach vodka - fresh lime - bush berries syrup
- SLIPPERY NIPPLE Sambuca - baileys

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SPECIAL SHOTS XL (DOUBLE) € 5,00

- IRISH CAR BOMB** € 6,00
1/2 Guinness with a shot of Jameson & Bailey's
- BLOW JOB** kahlua, bailey's cream
- KAMIKAZE** vodka, triple-sec, strawberry or lemon
- PSIKO KILLER** vodka, blue curcaw, granadine, bailey's - see to believe
- CINDERELLA** vodka-passoa-peach tree
- JAGER BOMB** redbull with a shot of jaegermeister
- MEAL BAG** € 5,00
1/2 Carlsberg with a shot of mix Southern Comfort, Amaretto, Orange juice

APERITIF (min. 2 pers.)

EVERYDAY FROM 4PM TILL 8PM

2 DRINKS + 1 BIG PLATE OF FINGER FOOD = € 9,00 PER PERS.



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WHISKEY - WHISKY

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- shot glass **TRIPLE DISTILLED**
- € 3,50 € 6,00 **JAMESON** IRELAND
- € 5,00 € 7,00 **JAMESON RESERVA BLACK BARRELL** IRELAND
- € 3,50 € 6,00 **BUSHMILL'S 5YO** IRELAND
- € 4,00 € 6,00 **BUSHMILL'S BLACK BUSH** IRELAND
- € 3,00 € 4,00 **PADDY** IRELAND
- € 3,00 € 5,00 **POWERS GOLD LABEL** IRELAND
- € 7,00 € 10,00 **POWERS GOLD LABEL 12YO** IRELAND
- € 3,50 € 6,00 **TULLAMORE DEW** IRELAND

- shot glass **PEATED SINGLE MALT**
- € 6,50 € 9,00 **CONNEMARA** IRELAND
- € 6,00 € 8,00 **PEAT'S BEAST** UN-CHILL FILTERED SCOTCH

- shot glass **SINGLE MALT**
- € 5,00 € 8,00 **TALISKER SKYE** ISLE OF SKYE SCOTCH
- € 4,00 € 7,00 **LAPHROAIG 10YO** ISLAY SCOTCH
- € 14,00 € 25,00 **LAPHROAIG 18YO** ISLAY SCOTCH
- € 6,00 € 10,00 **OBAN 14Y** WEST HIGHLAND SCOTCH
- € 9,50 € 16,00 **HIGHLANDS PARK 18YO** SCOTCH
- € 6,50 € 12,00 **LAGAVULLIN 16YO** ISLAY SCOTCH
- € 5,00 € 8,00 **CAOL ILA 12Y** ISLAY SCOTCH
- € 5,50 € 9,50 **ARBEG TEN** ISLAY SCOTCH
- € 15,00 € 26,00 **ABERFELDY 21** IN OAK HIGHLAND SCOTCH
- € 5,00 € 7,00 **GLENFIDDICH 12YO** NON CHILL-FILTERED SCOTCH

- shot glass **BLENDED**
- € 4,00 € 7,00 **CANADIAN CLUB** CANADIAN
- € 4,00 € 7,00 **JOHNNY WALKER BLACK LABEL 12YO** SCOTCH

- shot glass **RYE**
- € 6,00 € 9,00 **KNOB CREEK SMALL BATCH** KENTUCKY

- shot glass **TENNESSEE**
- € 4,00 € 6,50 **JACK DANIEL'S** U.S.A.

- shot glass **BOURBON**
- € 4,00 € 5,50 **FOUR ROSES** KENTUCKY
- € 4,00 € 7,00 **MAKER'S MARK** KENTUCKY
- € 3,50 € 6,00 **BUFFALO TRACE** KENTUCKY.

- shot glass **PURE MALT**
- € 10,00 € 16,00 **NIKKA PURE MALT BLACK** JAPAN
- € 10,00 € 16,00 **NIKKA PURE MALT RED VATTED** JAPAN



TEQUILA

CAREFULL SELECTION



shoot XL
€ 3,00 € 5,00

TEQUILA ESTIRPE - 100% AGAVE

This Tequila Gold, 100% Agave, reposes in oak barrels that give the soft and generous taste. This is certified by the Council Regulator Tequila. Amber bright, shows an intense and complex bouquet, with herbaceous reminiscences and aromas of vanilla and citrus on a delicate oak background.



€ 9,00 € 12,00

TEQUILA ROCADO - 100% AGAVE

Is made in Jalisco, Mexico, with the best thoroughly selezionate. Dal Blue Agave straw yellow color with golden highlights. The taste is slightly sweet with floral and fruity aromas, long and pleasant finish with hints of vanilla and wood.

Aging for 9 months in fine oak barrels.

€ 3,00 € 4,50

ESPOLON BLANCO

The dedicated smoothness and exquisite bouquet of the Espolon Silver Tequila recalls the memory of the characteristic agave aromas from which the spirit is made.



€ 4,00 € 5,00

ESPOLON REPOSADO - 100% AGAVE

The harmonious bouquet and brilliant golden color are due to the attentive and painstaking production process of Espolon Reposado Tequila. With Tequila aging in mind, our white-oak barrels have been carefully designed and constructed to house the spirit for six months, giving it a balance of agave and mild wood flavor.

€ 6,00 € 9,50

DON JULIO REPOSADO - 100% BLUE WEBER AGAVE

Don Julio Reposado is 100% Blue Weber Agave, double distilled, and rested in charred oak bourbon barrels for up to 11 months. Each agave is hand selected at maturity and only the heart of the distillation is used, as it is the purest part, free from most impurities.



€ 6,00 € 8,00

MEZCAL LOS SIETE MISTERIOS - DON CELSO MARTINEZ

Crystalline and bright, silvery shades powerful body. Develops a light bead. Scents of lemon citrus yellow, lime, grapefruit and apple smoked delicate yellow sparkles. Violet tones and delicate floral notes of sweet toasted caramel cooked agave.

€ 5,00 € 7,00

DON ALVARO "BIO" CAREFULLY HANDCRAFTED

Exudes a brilliant silver color, distinctive fresh aroma, clean crisp flavor and spicy smooth finish. Carefully handcrafted from one of the Cetto family's original recipes, it is perfect for the most refined and exacting palates.



€ 8,00 € 10,00

KAH - WHITE SKULL - NOTES OF THE COOKED AGAVE

Contains intense sweet notes of the cooked agave, followed by a spicy white peppery punch. It is silky and delicate, leaving a sachet of spices on the palate. The bottle was inspired by traditional Calaveras (skulls made from sugar) which are used in Day of the Dead rituals to symbolize death and rebirth. Sugar skulls are given to family still living and they are invited to "eat their own death", to acknowledge the belief that death is nothing but the passing from this life into the next

€ 5,00 € 7,00

HERRADURA REPOSADO - 11 MTHS OAKS

This spirit has the best reputation, acceptance and is well known in Mexico. It is aged in American oak barrels for 11 months. The soft flavor of the wood is combined with the Agave to give life to the most famous rested Tequila in Mexico and the world. Casa Herradura has produced this 100% Blue Agave Tequila for over 24 years.



€ 10,00 € 14,00

PATRON SILVER - PURE ULTRA PREMIUM TEQUILA

Is a crystal clear, pure ultra-premium tequila. This soft and light tequila is characterized by a fresh, smooth taste, without the flavor of oak.

GIN

CAREFULL SELECTION



€10,00 FERDINAND'S - SAAR DRY GIN

Carefully hand-picked Riesling grapes from the steep shale slopes of the Zilliken estate. Over 30 finely balanced botanicals taken from the vineyards and our own cultivation guarantee a high-quality product from the Saar region that promises supreme drinking pleasure.



€7,00 GENEROUS - FRENCH TRADITION

All ingredients are natural. Generous Gin is produced with only 5 botanicals: juniper, citrus, red pepper berries, elder flower and jasmine. At first glance it has a very fresh scent, which follows a generous bouquet of aromas, where the citrus notes are in perfect harmony with the spicy, floral accents and the cool presence of juniper berries.



€7,00 JINZU - JAPANESE BOTANICALS

If firmly grounded in the classic London Dry style with piney juniper still the predominant flavor with invigorating kaffir lime-like citrus zest and a delicate floral influence of nutty angelica root notes.



€7,00 SABATINI - TUSCANY GIN 100% ITALIAN MADE

Tuscan nine botanicals: juniper, coriander, iris, wild fennel, lavender, olive leaf, thyme, verbena, sage. Goal, to create a classic London Dry Gin but unmistakable scent of Tuscany, and its hills.



€6,00 VL92 - HOLLAND

The malt wine gives it its boldness; its complexity derives from the play between botanical elements that finish with the eccentric, citrusy endnote of a most surprising ingredient: coriander leaf.



€9,00 HENDRICK'S - SCOTLAND

Emperor Tiberius of Rome grew cucumbers he believed it vital for good health. The cucumber was popular in the Rome, thanks to sophisticated agricultural techniques. Not only where they eaten, they were also used as medicine. Hendrick's uses a blend of spirits produced from a Carter-Head Still (constructed in 1948), of which there are only a small number in the world, and a small pot still, originally built in 1860 by Bennett, Sons & Shears.



€7,00 TANQUERAY - LONDON DRY

The four botanicals thought to be used are juniper, coriander seed, angelica root and liquorice root all combining to create a smooth gin, well balanced, juniper dominant and everything a gin lover would want in a glass.



€7,00 BOMBAY - LONDON DRY

Whilst ordinary gins boil their botanicals directly in the spirit to achieve their flavour, the taste of Bombay Sapphire is created through the Vapour Infusion process. The 10 precious botanicals used are held separate from the spirit in perforated copper baskets, and when the heated vapours rise, the distinctive flavour of the botanicals are released. The result? A complex aromatic liquid that delivers a broader, more balanced flavour.



€5,00 BEEFEATER - LONDON DRY

Unique to Beefeater's production is the steeping of the peel of lemons and Seville oranges, whole juniper berries and other natural botanicals for a full 24 hours prior to distillation. This long process allows for a full extraction of flavour from the botanicals, capturing a wide range of volatile oils, all of which are essential to produce the characteristically bold and balanced flavour.

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TONIC WATER OR CUCUMBER TONIC
DR. POLIDORI
€ 3,00



TONIC WATER
SCHWEPPE'S
€ 2,00

RHUM

CAREFULL SELECTION

WITH COLA € 2,00



shoot XL
€ 4,00 € 6,00

TROIS RIVIERES CUVÉE DE OCEAN MARTINICA

Has the unique feature of having been made from the juice alone high sugar cane "feet in the water" on the sunny plot of Anse Trabaud, located at the South Extreme of Martinique. Unique taste that is characterized mainly by mineral notes surprisingly, iodine, salt.

€ 7,00 € 10,00 **PMG BLANC 41° AGRICOLE FRANCIA**

Produced by the full fresh juice of sugar cane on the island of Marie Galante. Long fermentation at a controlled temperature. Double distillation in copper stills in a water bath.

€ 6,00 € 9,00 **ARCANE EXTRAROMA MAURITIUS**

Arcane Extraroma is an exceptional 12 years-old solera aged in oak barrels. It combines the fresh cane aromas and the very smooth, complex aromas of an old rum. What makes it unique is its incredible aromatic richness. very smooth, with a profusion of flavors: exotic fruits, chocolate, vanilla, dried fruits.

€ 7,00 € 13,00 **RON CENTENARIO 20 ANNI FUNDACION 20Y COSTARICA**

Belongs to the selection Premium Rum, it has a 'superior aging to 20 years and is aged using the solera system in small American oak barrels that were once used for Bourbon.

€ 7,00 € 9,00 **DIPLOMATICO RISERVA ESCLUSIVA VENEZUELA**

Delicate vanilla in the first place, a resin touch, a pleasant hint of tart fruit, evolves with cocoa and orange juice. It's complemented by a pleasant scent of cinnamon mixed nuts. Another important feature of the Ron Diplomático is in the distillation which is carried out in two ways: the concentrate of the sugar cane juice, after fermentation, is first distilled in column and subsequently in the Pot Still Canadians.

€ 7,00 € 12,00 **SANTA TERESA SOLERA 1796 VENEZUELA**

Soft honey mixed with caramel principle, following notes of green apples and a touch of ripe banana. A distinct hint of vanilla and toffee complete fervent and deep scent! No doubt about it, reminds one Sherry! by virtue of the Solera method are used four French barrels Limousine files, and the final product is composed of a blend of rum with an aging between 4 and 35 years.

€ 7,00 € 10,00 **SAINT JAMES 12V AGRICOLE MARTINIQUE**

deep amber color. dried and candied fruit aromas. dry taste with a varied and complex aromas. The Saint James stands out because it is made with the traditional "farming" method. Unlike the more popular method so-called "traditional" or "English", using as raw material molasses, agricultural method uses the first pressing, or the pure cane juice.

€ 7,00 € 12,00 **HAVANA CLUB SELECCION DE MAESTROS CUBA**

It stands out for its warm amber color, with deep red highlights. Smell, the aroma of toasted pecans and spices reveal deeper origins and the characteristic note of the wood

€ 6,50 € 10,00 **ZACAPA 23 ANOS GUATEMALA**

Aged in the city of Quetzaltenango, in the highlands of Guatemala, at an altitude of 2300 meters above sea level. The barrels engaged aging are made by hand by skilled artisans with white oak previously used to age bourbon whiskey and sherry and are housed in the "House over the Clouds"

€ 12,00 € 20,00 **ZACAPA XO GUATEMALA**

is the only one in the world producing this fantastic distilled cane sugar from, exclusively, the plantations owned, antique gold color, smells of vanilla and dried fruits (aromas transmitted by the break of two years in cognac casks) raisins, last candied orange, caramel and spicy notes. Stylish and warm on the palate.

€ 3,50 € 6,00 **BACARDI RISERVA CUBA**

€ 3,50 € 6,00 **PAMPERO ANNIVERSARIO VENEZUELA**

€ 3,50 € 6,00 **THE KRAKEN SPICED BLACK RUM CUBA**

€ 3,50 € 6,00 **CAPTAIN MORGAN SPICED GOLD JAMAICA**



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