

QUINTO QUARTO LITERALLY MEANS "FIFTH QUARTER" & MORE COLLOQUIALLY REFERS TO THE OFF-CUTS OF A BUTCHERED ANIMAL WHICH MATHEMATICALLY REPRESENT ONE QUARTER OF THE ANIMAL'S WEIGHT.

IN OLD ROME, THE OFFALS OF A BUTCHERED ANIMAL WERE USED, IN PART, TO COMPENSATE SLAUGHTERHOUSE WORKERS, AS THE MORE PRIZED CUTS WERE DESIGNATED PRIMARILY FOR NOBILITY & CLERGY. SO IN CULINARY TERMS, THE QUINTO QUARTO REFERENCES THE STYLE OF CUISINE BORN OUT OF THE POVERTY & ACTIVE IMAGINATION OF ROME'S BUTCHERS. THIS IMAGINATION HAS SPARKED MANY CLASSIC DISHES, STILL PREVALENT AT THE BEST TRATTORIE OF ROME – CODA ALLA VACCINARA, TRIPPA ALLA TRASTEVERINA, TESTARELLE, PAJATA, CORATELLA.

AT MAIALINO WE CELEBRATE THIS CULINARY TRADITION FUELED BY INNOVATION, & WE CHALLENGE OURSELVES TO FIND THE VIRTUE IN LESS-APPRECIATED CUTS. WE HAVE BEEN INSPIRED NOT ONLY TO BREATHE LIFE INTO SOME OF THE OLD QUINTO QUARTO CLASSICS, BUT ALSO TO CREATE A FEW NEW ONES OF OUR OWN.

Cuore di Pollo 3

*Rosemary & Chicken Heart Skewers*

Cuore di Maialino 6

*Charred Suckling Pig Hearts & Peppers*

Animelle al Prosciutto 9

*Prosciutto Wrapped Sweetbreads & Mushrooms*

Pate di Campagna 7

*Pork Liver Pate, Pickled Vegetables & Toasted Filone*

Trippa alla Trasteverina 11

*Spicy Tripe & Pecorino*

Lingua 11

*Veal Tongue, Castlevetrano Olives & Parmesean*

Testarella al Maialino 14

*Crispy Suckling Pig Face & Market Greens*

Tortelli 17

*Pork & Chicken Liver, Balsamic & Almond*

Coda alla Vaccinara 23

*Braised Oxtail, Celery & Carrot*