

# Antipasti Italiani



- |   |               |
|---|---------------|
| ◇ <b>Bruschetta con pomodori e stracciatella di burrata</b>   | 12,00 €       |
| Toasted bread with tomatoes, burrata stracciatella and a sprinkle of fresh basil.                                       |               |
| ◇ <b>Parmigiana di melanzane con burrata</b>  | 14,50 €       |
| Aubergine, mozzarella, tomato, basil, parmesan and burrata slices.  |               |
| ◇ <b>Bresaola</b>   | 15,00 €       |
| Slices of bresaola, rocket salad, parmesan, lemon and sicilian pistachio pesto.   |               |
| ◇ <b>Mozzarella di bufala con prosciutto di Parma e pomodorini</b>  | 19,80 €       |
| 250 g of mozzarella de bufala PDO -Protected Designation of Origin-, rocket salad, Parma Ham and fresh cherry tomatoes. |               |
| ◇ <b>Burrata italiana con carciofo e pomodori confittati</b>  | 17,50 €       |
| Italian burrata served with warm artichoke and tomato confit, served with grissini breadsticks.                         |               |
| ◇ <b>Cozze alla pugliese</b>  | 13,00 €       |
| Mussels with garlic, tomato, parsley and chilli pepper.   |               |
| ◇ <b>Carciofo due cotture con vongole</b>   | 11,00 €/unit. |
| Grilled confit artichoke with seafood clams.  |               |
| ◇ <b>Insalata di aguacate e gorgonzola</b>  | 13,50 €       |
| Fresh endive salad, lettuce, pears, accompanied by avocado, gorgonzola cream and walnuts.                               |               |
| ◇ <b>Tavolozza classica italiana</b>  | 24,00 €       |
| Handmade italian sausage and cheese board, a tour of the gastronomic delights of Italy, perfect to share.               |               |

Take away service available.

We have a list of allergens available for your consultation.

Prices with VAT included.

## Paste Fresche



- ◇ **Tagliatelle alla bolognese** 13,00 €  
Authentic bolognese sauce, minced meat with vegetables and tomato sauce.
- ◇ **Lasagna alla bolognese** 17,00 €  
Beef, bechamel, tomato sauce and parmesan.
- ◇ **Tagliatelle al gorgonzola con noci servite nella ruota di parmigiano** 19,90 €  
Served in the largest cheese wheel in Italy. Served with gorgonzola, walnuts and freshly ground pepper.
- ◇ **Tagliatelle al tartufo nero** 19,50 €  
Flavoured in a truffle pecorino wheel containing cream cheese and black truffles.
- ◇ **Ravioli di carne** 16,50 €  
Stuffed with beef, served with cream sauce, parmesan and tomato confit.
- ◇ **Ravioli di burrata** 16,50 €  
Stuffed with burrata cheese, accompanied by tomato sauce and basil.
- ◇ **Mezzelune di funghi** 17,50 €  
Stuffed with mushrooms served with walnut sauce and melted taleggio cheese.

## Tradizione Italia Paste secche



- ◇ **Rigatoni alla amatriciana** 13,50 €  
Originating from the town of Amatrice. Sauce based on tomato, "guanciale" (cured meat), onion with a spicy touch and pecorino romano.
- ◇ **Spaghetti alla carbonara originale** 16,50 €  
Prepared following original recipe, with "guanciale" (cured meat), egg yolks, pecorino and freshly ground black pepper.
- ◇ **Spaghetti alle vongole** 21,00 €  
Clams, chilli, white wine, garlic and parsley.

## Carni e Pesci



- ◇ **Filetto di manzo con porcini e tartufo** 27,00 €  
Beef tenderloin of 220 g in boletus and truffle mushroom sauce with fried potato.
- ◇ **Maialino** 24,50 €  
Roasted suckling pig terrine, accompanied with truffled potato millefeuille and spinach.
- ◇ **Milanese originale con l'osso servita con rucola pomodori cherry e parmigiano** 29,50 €  
350 g Asturian Rose Veal on the bone, served with rocket salad, cherry tomatoes and parmesan shavings.
- ◇ **Polipo alla pizzaiola** 25,00 €  
Grilled octopus, served with pizzaiola sauce, garlic, oregano, tomato, toasted bread with oil and garlic.
- ◇ **Rombo alla griglia salsa di limoni e capperi** 26,00 €  
Turbot, served with potato purée and lemon and capers sauce.
- ◇ **Branzino al pepe verde** 29,00 €  
Sea bass in green pepper sauce, spinach, potatoes scented with rosemary.

## iPinsa Romana!



- ◇ **Margherita bufala** 15,00 €  
Tomato, fior di latte mozzarella, fresh buffalo mozzarella PDO -Protected Designation of Origin-.
- ◇ **Prosciutto e pomodori confit** 14,00 €  
Tomato, fior di latte mozzarella, ham and tomato confit.
- ◇ **Prosciutto e funghi** 15,00 €  
Tomato, fior di latte mozzarella, mushrooms and ham.
- ◇ **Diavola** 16,50 €  
Tomato, fior di latte mozzarella and spicy salami.
- ◇ **Gorgonzola e speck** 17,00 €  
Fior di latte mozzarella, gorgonzola, speck ham and caramelized walnuts.
- ◇ **Tartufo nero** 18,00 €  
Fior di latte mozzarella, taleggio, black truffles and parmigiano reggiano.
- ◇ **Burrata e prosciutto di Parma** 18,00 €  
Tomato, fior di latte mozzarella, Parma ham, burrata and basil.
- ◇ **Mortadella originale di Bologna** 17,00 €  
Mozarella fior di latte, cebolla caramelizada, mortadella y pistachos.
- ◇ **Capricciosa** 15,50 €  
Tomato, fior di latte mozzarella, mushrooms, artichokes and ham.

## Dolci tentazioni



◇ <b>Homemade Tiramisu</b>	7,50 €
◇ <b>Panna Cotta</b>	7,00 €
◇ <b>Ice-cream</b>	6,00 €
◇ <b>Homemade apple tarte tatin with lemon cream custard</b>	7,00 €
◇ <b>Chocolate tender cake with mascarpone ice cream</b>	7,50 €
◇ <b>Neapolitan rum baba with hot chocolate sauce</b>	7,50 €
◇ <b>Cannoli siciliani</b>	7,00 €
◇ <b>Mascarpone ice-cream with cherry</b>	7,00 €

## Kids' Menu



<b>Choice of main courses:</b>	14,00 €
◇ <b>Margherita or Prosciutto pinsa</b>	
◇ <b>Spaghetti bolognese</b>	
◇ <b>Chicken milanese with french fries</b>	

**Ice cream for dessert**

**Includes: soft drink, water or juice.**

Available for children up to the age of 12.