

Sparkling wines and champagne

El Miracle Chardonnay y Macabeo.....	9.00
Allegro de Gramona , Chardonnay, Macabeo y Xarel-lo	12.00
Reserva de la Familia de Juve y Camps Parellada, Macabeo y Xarel-lo.....	22.00
Mumm Cordon Rouge Pinot Noir, Pinot Meunier y Chardonnay	30.00
Moët & Chandon Imperial Pinot Noir, Pinot Meunier y Chardonnay	37.00

We have adapted dishes for vegetarians and coeliacs



The Menu

Antipasto

Bocconcini di carciofi e prosciutto

Artichoke and cured ham fritters..... 9.00

Bocconcini di bacalà, arancio e basilico

Cod, orange and basil sweet fritters..... 9.00

Vitello tonnato

Piamonte style veal carpaccio with tuna mayonnaise and capers 11.00

Antipasti

The most typical cold starter, based on pickled vegetables, cold meat and best

Italian cheeses 12.00

Arancine sicilianas

Fried starter filled with risotto, mozzarella and ham (per unit)..... 4.50

Pomodori secchi ripieni di verdure al forno con la sua salsa polpa

Dried tomatoes filled with vegetables and baked on their pulp sauce 8.00

Burrata

Typical from Murgia (Puglia), this starter is based on mozzarella cheese and

cream with fresh tomato, olive oil and fresh milled black pepper..... 8.00

Salads

Mediterranea

Mixture of lettuces, tomato, onion, olives and tuna in olive oil 7.00

Caprese

Mozzarella, tomato and fresh basil leafs 8.00

Cesar

Roman lettuce, boiled egg, fried layer bread, grated parmesan cheese, english sauce
and anchovies or sautéed chicken to choose..... 8.00

Pomodori con le sarde affumicate

Tomatoes with smoked sardine and vinaigrette sauce 9.00

Lattuga, zucca, formaggio di capra e uovo affogato

Lettuce, pumpkin, goat cheese and boiled egg 9.00

Bruschetta

Natural

Served with olive oil and garlic 2.50

Napoletana

Fresh tomato, mozzarella and basil leaves 4.00

Marco Polo

Tandoori style chicken, lettuce, parmesan cheese and yoghurt sauce 6.00

Di olive nere, baccalà e arancio

Black olives, cod and orange 6.00

Di verdure saltate con pomodoro piccante

Sautéed vegetables with spicy tomato 5.50

White wines

Ildum Sauvignon blanc (Vino de la Tierra de Castellón) 9.00

Viñas del Vero Chardonnay y Macabeo (Somontano)..... 9.00

Dinastía Verdejo (Rueda)..... 9.00

José Pariente Verdejo (Rueda).....13.00

Viñas del Vero Gewürtztraminer (Somontano)..... 14.00

Rosé wines

Lambrusco Fiorello 8.00

Viñas del Vero (Somontano)..... 9.00

Marqués de Cáceres (Rioja)..... 10.00

Cresta Rosa Premium (Ampurdán).....13.00

Red wines

Finca del Mar Cabernet Sauvignon (Valencia)7.00

Ildum Tempranillo (Vino de la Tierra de Castellón)..... 9.00

Alcorta Crianza Tempranillo (Rioja)..... 10.00

Valdimójenes Crianza Tinta del País (Ribera de Duero)..... 11.00

Azpilicueta Crianza Tempranillo, Graciano y Mazuelo (Rioja)12.00

Marqués de Cáceres Crianza Tempranillo, Garnacha tinta y Graciano (Rioja) 14.00

Luis Cañas Crianza Tempranillo, Garnacha tinta (Rioja)15.00

Azpilicueta Reserva Tempranillo, Graciano y Mazuelo (Rioja)..... 16.00

Finca Resalso Tinta del País (Ribera de Duero) 16.00

Muga Crianza Tempranillo, Garnacha, Graciano y Mazuelo (Rioja)20.00

Emilio Moro Tinta del País (Ribera de Duero) 23.00

Mauro Tempranillo y Syrah (Castilla y León)27.00

Desserts

Tiramisú	
<i>The typical Italian dessert</i>	4.50
La pizza al cioccolato	
<i>Chocolate pizza</i>	4.50
Panna cotta di vaniglia	
<i>Cooked cream with natural vanilla served with toffee</i>	4.50
Il nostro gelato artigianale	
<i>Yogurt, chocolate, vanilla, nuts, caramel or lemon ice cream</i>	4.50
Frittelle di banana con miele e gelato al timo	
<i>Banana sweet fritter with honey and thyme ice cream</i>	5.00
Crostata di marmellata	
<i>The main Italian cake</i>	4.50

Pasta

Spaghetti	7.50
Spaghetti al mais	8.00
Papardelle	8.00
Garganelli	8.00
Gnocchi	8.00
Fusilli Integrale	8.00

Sauces

Napoletana	<i>Delicious tomato sauce from the south of Italy</i>
Bolognese	<i>Classic meat and tomato sauce with aromatic herbs</i>
Carbonara	<i>Cream, egg, bacon and parmesan cheese</i>
Aglione, olio e peperoncino	<i>Garlic, chilli pepper and virgin olive oil</i>
Pesto	<i>Basil, garlic, pine nuts and cheese</i>
All'arrabbiata	<i>Spicy tomato sauce</i>
Parmigiana	<i>Cream, parmesan cheese and black pepper</i>

Special sauces

Gorgonzola e noci <i>Nuts and gorgonzola cheese</i>	+ 1.00
Funghi di bosco <i>Wild mushrooms, cream and parmesan cheese</i>	+ 1.00
Aglione, olio, peperoncino e gamberi <i>Garlic, chilli pepper, prawns and virgin olive oil</i>	+ 2.00
Porcini e gamberi <i>Prawns, porcini, cream and fresh herbs</i>	+ 2.00
Tartufo <i>Cream, egg and truffle</i>	+ 2.00

Filled pasta

Ravioli di baccalà

Cod ravioli 9.00

Ravioli di butifarra nera e funghi

Ravioli filled with black sausage and mushrooms 9.00

Ravioli di melanzane e pomodori secchi

Ravioli filled with aubergine and dried tomatoes 9.00

Ravioli di foie

Foie ravioli 10.00

Baked pastao

Canelloni di lupicante

Lobster cannelloni 11.00

Lasagna alla bolognese

Lasagna bolognaise 9.00

Lasagna alla fiorentina

Lasagna with spinach and vegetables 9.00

Main dishes

Salmone, bulbo di apio e miso

Fillet of salmon served with celery bulb and sauce of japanesse miso and orange. 11.00

Bacalao con pesto di rucola e nocciola

Baked cod with pesto sauce served with gnoccis parmesan style 11.00

Entrecote al vostro gusto

Fillet steak served with the sauce you prefer, gorgonzola cheese, mustard or mushrooms 13.00

Piccata di caprett con carciofi

Boned kid paw with artichoke served with sauce of lemon juice and carpers 12.00

Pizzas

Margherita

Tomato, mozzarella, basil and black olives 6.50

Campagnola

Tomato, mozzarella, onion and egg 8.00

Siciliana

Tomato, mozzarella, capers, black olive and anchovies 8.00

Bolognesa

Tomato, mozzarella, bolognese sauce and parmesan cheese 8.00

Prosciutto crudo

Tomato, mozzarella, cured ham and mild taste garlic oil 8.00

Caprina

Tomato, mozzarella, goat cheese and basil 8.00

Inferno

Wow! It burns! 8.00

Giardino al piatto

Tomato, mozzarella and season vegetables 8.00

Magdalena

Tomato, mozzarella, spiced sausage, lettuce, parmesan cheese and semi-spicy peanut oil 8.50

Formaggi

Tomato, mozzarella, parmesan, gorgonzola cheese, goat cheese and nuts. 8.50

Risotto

Pollo e funghi

Wild mushrooms and chicken rice with parmesan cheese 11.00

Lupicante e zafferano

Lobster ans saffron rice 14.00

Piedini di maiale, scampi y ceci

Cream rice of bone pig hoof, scampi with chickpeas pureé and olive oil 14.00