



Antipasti — Starters

Burrata a la Trufa

Italian burrata filled with truffle cream, served with porcini mushrooms, rocket and sun-dried Sicilian tomatoes.

allergens: milk, nuts

€16.00

Burrata al Pistacho

Italian burrata filled with pistachio cream, served on a bed of rocket, our Bologna mortadella, sun-dried Sicilian tomatoes and pistachio grains.

allergens: milk, nuts

€16.00

Carpacho de Ternera

A classic of Italian cuisine, made with very finely sliced raw beef, dressed with olive oil, salt, lemon juice and pepper, accompanied by parmesan flakes and rocket.

allergens: pepper, cow's-milk cheese

€15.00

Carpacho de Pulpo

Thin slices of cooked octopus in a light citrus vinaigrette, dressed with extra virgin olive oil, salt and lemon juice, accompanied by pieces of celery and pepper.

allergens: fish

€16.00

Lasaña de Berenjenas

A dish from Italian tradition: layers of fried aubergine, tomato sauce with basil, parmesan and a touch of mozzarella, all oven-gratinated.

allergens: cheese, milk

€14.00

Fiori di Zucca

Fried courgette flowers filled with mozzarella and anchovies. Portion of 5 units.

allergens: wheat, milk, fish

€12.50

Fingers de Pollo

Breaded chicken breast strips, served with tomato slices, fresh mozzarella and our rosé sauce.

Portion of 7 units.

allergens: wheat, milk, nuts, egg

€12.50

Provolone al Horno

Italian Provolone Valpadana DOP cheese, oven-melted, served with sun-dried Sicilian tomatoes and oregano.

allergens: milk

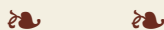
€12.00

Pan Focaccia

Our artisan pizza dough with garlic, parsley, e.v. olive oil and parmesan.

allergens: wheat, milk

SMALL €5.00 — MEDIUM €7.00



LA PASTA

Spaghetti a la Carbonara

Classic dish from Rome, cooked to the original recipe: egg yolk, pecorino/parmesan, our imported Italian guanciale and pepper.

€15.00 (TRUFFLE OPTION + €3.00)

Tagliatelle al Ragu de Carne (Bolognese)

World-famous recipe, cooked following the tradition of the villages of Southern Italy: carrot, onion, celery, extra virgin olive oil, 70% beef, 30% pork, tomato sauce. (cooked for three hours)

€15.00

Spaghetti alla Puttanesca

Recipe from 1940s–50s Naples, prepared in the city's brothels. A simple, tasty dish cooked with tomato, anchovies, capers and olives. Lightly spicy.

€15.00

Tagliatelle al Pesto de Albahaca

Traditional condiment typical of the Liguria region, based on basil. Intense, fragrant flavour, prepared to the original recipe: basil, salt, garlic, olive oil, pine nuts and parmesan.

€15.00

Lasagne di Carne

Homemade egg-pasta sheets with meat ragù: beef and pork, tomato sauce, cooked ham, egg, parmesan and mozzarella.

€15.00

Ravioli al Pomodoro

Filled with ricotta and spinach, in tomato and basil sauce.

€15.00

Panciotti Ripieni

Fresh pasta filled with porcini cream, in gorgonzola and pistachio sauce.

€17.00



OTHER CHEF'S SPECIALITIES



Spaghetti ai Frutti di Mare (Frutos del Mar)

Typical recipe from the Italian town of Formia. With squid, prawns, mussels, clams and razor clams in tomato sauce.

€20.00

Tagliatelle al Tartufo

Homemade fresh pasta, black truffle cream and pepper.

€16.00 (Option with prawns + €4.00)

Gnocchi Mare e Monti

Artisan gnocchi made with flour and potato, mussels and clams in a courgette cream.

€17.00

Gnocchi a la Sorrentina

Artisan gnocchi in tomato and basil sauce, parmesan and mozzarella, oven-gratinated.

€16.00

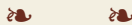
Risotto "Da Vinci"

Our Italian arborio rice, mantecato with porcini, prawns and truffle sauce.

€19.00

GLUTEN-FREE: SPAGHETTI — MACARONI

ENSALADAS — SALADS



Mediterrànea

Lettuce, rocket, mushrooms, sun-dried Sicilian tomatoes, capers, artichokes and olives.

€12.00

Caprese

Fresh tomato, fresh mozzarella, e.v. olive oil and basil.

€10.00

Tonno

Lettuce, fresh tomato, tuna, raw onion and olives.

€12.00

🍷 P i z z a s A r t e s a n a l e s — A r t i s a n P i z z a s 🍷

		SMALL 25cm	MEDIUM 32cm	LARGE 40cm
4 QUESOS	tomato, mozzarella, gorgonzola, parmesan, provolone	€10.00	€14.50	€19.50
4 ESTACIONES	tomato, mozzarella, Italian cooked ham, artichokes, mushrooms	€10.00	€14.50	€19.50
AMPLESSO	tomato, mozzarella, Italian cooked ham, cream, parmesan, mushrooms	€10.00	€14.50	€19.50
BARBACOA	tomato, mozzarella, beef, barbecue sauce	€10.00	€14.50	€19.50
BOLOÑESE	tomato, mozzarella, beef	€9.50	€14.00	€19.00
CALZONE	tomato, mozzarella, Italian cooked ham, hard-boiled egg, beef	€11.00	€15.50	€20.00
CARBONATA	mozzarella, bacon, cream, onion, provolone	€10.00	€14.50	€19.50
COTTO	tomato, mozzarella, Italian cooked ham	€9.50	€13.50	€17.50
CARNIVORA	tomato, mozzarella, bacon, beef, spicy chorizo	€11.00	€16.00	€21.00
DA VINCI	mozzarella, ricotta, cherry tomatoes, parmesan	€10.00	€14.50	€19.50
DIAVOLA	tomato, mozzarella, spicy chorizo	€9.50	€14.00	€19.00
FRANKFURT	tomato, mozzarella, sausage, barbecue sauce	€9.50	€14.00	€18.50
GOLOSA	mozzarella, gorgonzola, spicy chorizo	€10.00	€14.50	€19.50
GUSTOSA	mozzarella, smoked bacon, smoked provola, parmesan	€10.00	€14.50	€19.50
MANHATTAN	tomato, mozzarella, rosemary chicken, smoked bacon, caesar sauce	€10.00	€15.00	€20.00
MARGHERITA	tomato, mozzarella, basil	€8.50	€12.50	€16.50
MEXICANA	tomato, mozzarella, smoked bacon, barbecue sauce, corn, tabasco	€9.50	€14.00	€18.50
PANCETA	tomato, mozzarella, smoked bacon	€9.50	€13.50	€17.50
PEPATA	mozzarella, Italian cooked ham, porcini, mushrooms, black pepper	€10.00	€15.00	€20.00
POLLO	tomato, mozzarella, chicken sautéed in white wine and rosemary, mushrooms	€10.00	€14.50	€19.50
PUTTANESCA	tomato, mozzarella, anchovies, capers, black olives	€10.00	€14.50	€19.50
RICHI	tomato, mozzarella, smoked bacon, cherry tomatoes, parmesan	€9.50	€14.50	€19.50
RIPIENA	double dough, mozzarella, Italian cooked ham, provolone, tomato slices	—	€17.00	€22.00
RUSTICA	mozzarella, provolone, raw onion	€9.00	€14.00	€18.50
TONNO	tomato, mozzarella, tuna, red pepper, raw onion	€9.50	€14.50	€19.50
TROPICAL	tomato, mozzarella, Italian cooked ham, pineapple	€10.00	€14.50	€19.50
VEGETAL	mozzarella, fresh tomato slices, sautéed vegetables, black olives	€9.50	€14.50	€19.50
AL GUSTO	tomato, mozzarella, + 3 ingredients of your choice	€11.00	€16.00	€21.00

Two-flavour pizzas (half/half) are charged at the price of the more expensive half.

🍷 P i z z a s G O U R M E T 🍷

		MEDIUM	LARGE
BURRATA	tomato, mozzarella, rocket, sun-dried Sicilian tomatoes, Italian burrata	€17.00	€21.00
DELIZIA	mozzarella, gorgonzola, pear, walnuts, honey	€17.00	€21.00
IMPERIAL	mozzarella, pecorino cheese, artichokes, anchovies, sun-dried Sicilian tomatoes	€18.00	€22.00
ORTOMARE	tomato, mozzarella, mushrooms, prawns, rocket	€18.00	€22.00
SFIZIOSA	tomato, mozzarella, artichokes, rocket, cherry tomatoes, corn	€17.00	€21.00
SERRANO	mushroom and truffle cream, mozzarella, mushrooms, cured serrano ham	€17.50	€21.50
TARTUFO	tomato, fresh mozzarella, porcini, truffle, parmesan flakes	€17.50	€21.50
TRICOLORE	mozzarella, pistachio pesto, Bologna mortadella, parmesan flakes, pistachio grains	€17.50	€21.50

Gluten-free dough (medium only) + €2.00



POSTRES — DESSERTS



Tiramisu de la Casa — Mascarpone and egg cream with savoiardi soaked in coffee.	€6.00
Mousse de Chocolate — Chocolate semifreddo with a zabaione heart and chocolate shavings.	€5.50
Yogur y Frutos del Bosque — Yoghurt ice cream with strawberry cream, blueberries and redcurrants.	€5.50
Limon Helado — Lemon sorbet served in the famous Sicilian lemon.	€5.50
Torta al Croccante — Cocoa sponge with hazelnut cream and Ecuadorian-origin chocolate, decorated with almond brittle.	€6.50
Pistacho y Crema — Cream and pistachio ice cream coated in chocolate, decorated with pistachio praline.	€6.50
Torta Pistacho y Chocolate — Hazelnut sponge filled with pistachio cream and chocolate drops, decorated with pistachio grains and hazelnut praline.	€6.50



BEBIDAS — DRINKS



Soft drinks	€3.00
Italian beer: Moretti / Nastro Azzurro / Ichnusa	€3.50
Draught beer 20 cl	€2.20
Double draught beer 30 cl	€3.20
Beer jug 50 cl	€4.50
Gluten-free beer 33 cl	€3.50
Amber alcohol-free beer 00 · 33 cl	€3.30
Amber beer 1906 · 33 cl	€3.50
Water bottle 50 cl	€2.00
Water bottle 1.5 L	€3.50
Sparkling water 50 cl	€3.00
Tinto de verano (glass)	€4.00
Aperol Spritz	€6.50
Limoncello Spritz	€8.00
Crodino (non-alcoholic aperitif)	€5.00
Vermouth (Cinzano)	€4.00
Italian espresso	€2.00
Cappuccino / white coffee	€2.50
Herbal teas	€2.00



VINOS — WINES



REDS

DOLCETTO D'ALBA (Piemonte)

100% Dolcetto grape. Ruby red with violet reflections; aroma of red fruits such as cherry and plum; warm, delicate palate, lightly tannic with a pleasant aftertaste; 13.5% alcohol.

Bottle €20.00

MONTEPULCIANO D'ABRUZZO (Abruzzo)

100% Montepulciano. Intense ruby red; spiced aroma of liquorice with red-fruit and ageing notes; full-bodied, well-integrated tannins, spiced, persistent; 13.5% alcohol.

Glass €3.90 · Bottle €18.00

CHIANTI RESERVA LEONARDO DA VINCI (Toscana)

85% Sangiovese, 10% Merlot, 5% Cannaiolo; aged 10 months in oak barrels. Bright ruby red; hints of ripe fruit like cherry and redcurrant; vanilla and cinnamon notes; soft tannins and lively acidity.

Bottle €23.00

PRIMITIVO DI MANDURIA (Puglia)

100% Primitivo. Ruby red tending to garnet; bouquet of ripe red fruits (cherry and plum); smooth and persistent with a light almond aroma.

Bottle €23.00

NERO D'AVOLA (Sicilia)

100% Nero d'Avola. Intense red, full-bodied, sensations of red fruits (black cherry, blackberry), vanilla and liquorice notes, regular acidity, ample and persistent; 13% alcohol.

Glass €3.90 · Bottle €18.00

WHITES

INZOLIA (Sicilia)

100% Inzolia. Pale straw yellow; fruity aroma with notes of pear, apricot and peach; fragrant, fruity palate with vanilla notes. Elegant, smooth, enveloping; 13% alcohol.

Glass €3.50 · Bottle €17.00

GRILLO (Sicilia)

Autochthonous Sicilian white grape. Deep straw yellow; aroma with notes of mango and papaya; balanced and harmonious palate, delicate acidity and good persistence.

Glass €3.50 · Bottle €17.00

PINOT GRIGIO (Friuli Venezia Giulia)

100% Pinot Grigio. Pale yellow; citrus aromas, delicate notes of peach and honey; crisp and fresh on the palate with mineral notes; 13% alcohol.

Bottle €18.00

ROSÉS

LAMBRUSCO (Emilia Romagna)

Sweet sparkling wine; Lambrusco grape; aroma of cherry, citrus notes and an elegant floral sensation; 8.5% alcohol.

Bottle €14.00

