

El Italiano Menu

Antipasti

The salumi, Italian cold cuts, from four little and traditional salumificios, from all the Italian regions: The Fratelli Salini family, in the border between Liguria and Emilia-Romagna; Brè del Gallo, from Parma; Salumificio Ruocco, from the Amalfi coast and Giuseppe Romano from Calabria.

ANTIPASTI SALUMI MISTI A mixture of different cold cuts: coppa (traditional Italian cold cut made from the shoulder and neck), speck (dry-cured, smoked ham), salami (cured sausage) and mortadella from Bologna 8

ANTIPASTI FORMAGGI Taleggio, fontina, pecorino romano, fiore sardo, 24 months parmesan cheese and gorgonzola 8

ANTIPASTI VERDURE Zucchini rolls filled with mozzarella and dried tomatoes from the Italian region of Puglia, and aubergine rolls filled with caciocavallo (stretched-curd bualo cheese) and artichoke 8

ANTIPASTI MIXTO Coppa, speck, zucchini rolls filled with dried tomatoes and mozzarella, and parmigiano reggiano cured for 24 months 8

Our Mozzarellas

We bring them freshly made from Roberta's cheese factory, located in Salerno, winner of The Best Mozzarella from Salerno and Caserta Award 2014.

TRANCHA DE MOZZARELLA Slice of 4 kg giant mozzarella braid + dried tomatoes + 3 different pestos 14,5

BURRATA (fresh Italian cheese made from mozzarella and cream) + balsamic vinegar with 12 years aging + 3 different pesto's 15,5

Risottos with Acquerello rice

The secret is the rice from Rondorino family. It is Carnaroli type grown in Piedmont since the 15th century.

RISOTTO DE FUNGHI PORCINI with mushrooms and cheese 15,5

RISOTTO FRUTTI DI MARE with scampi, clams and mussels 15,5

Salads

AMALFITANA Fresh spinachs, pasta from Gragnano, crunchy speck, minced guanciale, pecorino romano scales, confit cherry tomatoes, fresh basil, toasted pine nuts and pesto vinaigrette with lemon, served with lingue (Italian thin crunchy bread) 12,5

LUCCA 6 different green leafs salad (lollo rosso, spinach, rocket salad, lettuce, basil and fresh mint), diced tomatoes with Parma prosciutto, gorgonzola, roasted pumpkin, crispy guanciale, mustard and honey vinaigrette and grissinis (Italian bread sticks) 13

BERGAMASCA 4 cheeses salad (Fontina, Taleggio, scamorza and caciocavallo), melted in bruschetta, with lollo rosso, confit tomatoes, raisins, crispy speck strips, crunchy beetroot and trapanese pesto 13

VERDI VERDI Rocket salad, fresh spinach, lollo rosso, fresh basil, zucchini, roasted pumpkin, mushrooms, confit tomatoes, and balsamic vinaigrette 13

Vegetables

CHAMPIÑONES GRATINADOS Mushrooms with gorgonzola, taleggio, parmesan cheese, fontina, caciocavallo and scamorza (each mushroom with a different type of cheese) au gratin 11

PARMIGIANA DI MELANZANE Grilled aubergine with scamorza, parmesan cheese and tomato sauce 10,5

VERDURAS A LA PARRILLA Grilled vegetables with dried tomatoes and 3 different pestos: genovese, brontese and trapanese 11

Venetian Carpaccios

CARPACCIO DE SOLOMILLO DE TERNERA Organic beef sirloin carpaccio with rocket salad, 24 months parmesan cheese and reserve balsamic vinegar 14

TARTAR DE TERNERA A LA ALBESE Organic veal carpaccio with Harrys Bar's sauce 14

Piadinas and focaccias

For sharing

PIAMONTESA: crunchy pancetta arrotoleta + mozzarella + spinach 12,5

NAPOLITANA: cottage cheese + Neapolitan salami + tomato 12,5

Meats and fresh fishes

SALTIMBOCCA DE TERNERA escallops of organic veal with Parma ham and sage 15,5

MILANESA DE POLLO breaded breast of free-range chicken, served with taleggio cheese sauce and rosemary-scented baked potatoes 14

MILANESA DE TERNERA breaded slice of organic beef with rosemary-scented baked potatoes 16

FISH OF THE DAY AL ACQUA PAZZA, fresh fish of the day poached with tomatoes, olives, capers, lots of herbs and extra virgin olive oil 18

Stuffed Fresh Pasta

TORTELLI DI ZUCCA filled with roasted pumpkin, served with the legendary sauce of sage, butter and Parmigiano Reggiano from Emilia Romagna 14

PANZEROTTI DE MARISCO in a creamy langoustine and tomato sauce 15,5

BALANZONI DE ESPINACAS Y RICOTTA filled with spinach and cottage cheese, with cherry tomatoes and trapanese pesto, made with almonds and basil 14

RAVIOLIONI FILLED WITH ORGANIC OSSOBUCO (crosscut veal shank braised, traditional from Milano) and Fontina cheese, in a creamy Boscaiola sauce, with mushrooms, confit onion and white wine 14,5

RAVIOLI A 5 FORMAGGI with speck, pine nuts and a creamy taleggio cheese sauce, with walnuts and pear 14,5

LASAGNA with organic beef ragú, spinach, scamorza, tomato sauce and parmesan cheese 14

Pasta from Gragnano, Puglia, Alba and gluten-free pasta

SPAGHETTI AGLIO, OLIO AND PEPERONCINO in garlic, extra virgin olive oil and hot pepper powder from Calabria sauce 11,55

SPAGHETTI CARBONARA following the original roman recipe, with guanciale (cured pork cheek), pecorino cheese and organic egg 13

SPAGHETTI ALLA PUTTANESCA with purple garlic, anchovies, olives from Liguria, capers from Sardinia and hot pepper powder from Calabria 13

MAFALDINI ALLA BOLOGNESE flat and wide, ribbon-shaped pasta, served with the classic Bolognese sauce and grilled with parmesan cheese 14,5

BUCATINI AMATRICIANA thick spaghetti pasta with a hole through it, served with a guanciale, tomato and chili sauce 14

PENNE ALLARRABBIATA with a spicy tomato sauce from Sorrento 13

SPAGHETTINI PAGLIA Y FIENO A LA PARMIGIANA a mixture of green and yellow tagliatelle served with guanciale, crispy pancetta arrotolata and creamy parmesan sauce 14,5

TAGLIONI PASTA WITH VEGETABLES, sautéed zucchini, pine nuts, basil and glazed tomato 13

TAGLIATELLE CON NERO DI SEPPIA Y LANGOSTINOS (cuttle fish black ink), with sautéed prawns, purple garlic and a light pinch of Calabrian chili powder 15

LINGUINI ALLO SCOGLIO also called frutti di mare, our favorite recipe with scampi, clams, mussels, squid, grape tomatoes, garlic and white wine 15,5

TAGLIATELLE SCAMPI A LA VENECIANA with sautéed prawns, creamy tomatoes, garlic, white wine and a touch of chili 15

SPAGHETTINI VONGOLE VERACE, thin spaghetti with clams, garlic white wine and fresh parsley 15

TAGLIATELLE FUNGHI PORCINI with boletus, pancetta arrotolata, purple garlic and roman pecorino cheese 14,5

PAPPARDELLE AL TELÉFONO wide fettucine served in a tomato and melted mozzarella sauce, adopting the shape of telephone cables, which gives rise to its name 13,75

Pizzas di Produttori

MARGARITA Tomato sauce, mozzarella and oregano 11,55

NAPOLITANA Tomato sauce, mozzarella, tomatoes, oregano and basil 12

ANTONIO DANIELE, Parma ham, artichokes, mushrooms, mozzarella and tomato sauce 14

FEDERICA Bolognese sauce, mortadella, parmesan cheese, mozzarella and mushrooms 14

ROSARIA Boletus with crispy pancetta arrotolata, mozzarella, rosemary and pine nuts 14

BETTINA Parma ham, gorgonzola, mushrooms and rocket salad 14

MARCO Anchovies, zucchini, mozzarella, ricotta, tomato and oregano 14

CARLA Burrata (fresh Italian cheese made from mozzarella and cream), rocket salad, dried tomatoes, confit cherry tomatoes, olives and basil 13

7 FORMAGGI, Mozzarella, burrata, ricotta, gorgonzola, fontina, taleggio and pecorino cheese 14

DANILA Sautéed prawns, mushrooms, guanciale, tomato sauce, mozzarella, garlic and parsley 14

GIUSEPPE Carbonara pizza, with egg, cream, guanciale and roman pecorino cheese 14

GIANCARLO Neapolitan salami, chili, cherry tomatoes, mozzarella and confit tomatoes 14

GENNARO Grilled vegetables: zucchini, aubergine, mushrooms, red pepper and pumpkin, with tomatoes, dried tomatoes and pesto 14

AMADEO Culatello from Zibello (variety of prosciutto), confit onion, mozzarella, caciocavallo, tomato and oregano 16