



ANTIPASTI		INSALATE	
<p>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.</p>			
	FULL SERVING	SERVING	1/2
ANTIPASTO SALUMI MISTI coppa di Parma, speck (dry-cured, smoked ham) and mortadella with Piadina bread	8	14	7
ANTIPASTO DE PARMIGIANO Reggiano DOP 12 aged months with zucchini and aubergine sott'olio, Modena's classic brine	8	14	7
BURRATA PASIEGA Cantabrian version of the classic Puglia cheese with three tomatoes panzanella and El Italiano Pesto ©	16	13	6,5
RISOTTI WITH ACQUERELLO RICE The secret is the rice from Rondorino family. It is Carnaroli type, grown in Piedmont since the 15th century		INSALATE	
RISOTTO VERDI VERDI vegetables of the day, confitted tomatoes and parmesan risotto 15		VEGETABLES	
RISOTTO AI FRUTTI DI MARE calamari, mussels and rock fish risotto 16		RACIÓN	1/2
PASTA FRESCA RIPIENA		PARMIGIANA DI MELANZANE de berenjenas ecológicas de Cantabria a la parrilla. Con tomate confitado, fontina cántabra y mozzarella fresca, gratinado con parmesano y acompañado de pesto casero	
RAVIOLIONI DE OSSOBUOCO ALLA BOSCAIOLA ossobuco and melted cheese raviolini with mushroom, confitted onion and white wine sauce 16		VERDURAS A LA PARRILLA con tomate seco y pesto de El Italiano ©	
BALANZONI RELLENOS DE ESPINACAS balanzoni stuffed with spinach and Cantabrian ricotta with tomato sauce, pine nuts and basil 14		INVOLTINI DI VERDURE rollitos de berenjena y calabacín con vinagreta de tomate seco de Matera, quesos bio y piñones	
TORTELLI DI ZUCCA classic tortelli stuffed with grilled pumpkin, parmesan cheese and sage sauce 14		CARNES DE SIETE VALLES DE MONTAÑA Y PESCADO DE LA LONJA DE SANTANDER	
LASAGNA DELLA CASA, with organic veal bolognese, spinach, parmigiano reggiano DOP and tomato sauce from Calabria 15		SALTIMBOCCA AL MARSALA Classic Roman-style veal scallops filled with ham, sage and grilled vegetables 16,5	
LASAGNA DE 9 VERDURAS, seasonal vegetable lasagna 15		ESCALOPINES A LA MILANESA breaded organic veal fillet al limone with rosemary-scented baked potatoes 17	
CANELONNI DE 7 FORMAGGI 7 cheeses caneloni with parmigiana sauce, autumn pear and toasted walnuts 14		PESCADO DEL DÍA AL ACQUA PAZZA, catch of the day from Santander fish market, with tomato sauce, olives, capers, herbs and olive oil 18	
		CARPACCIO DE TERNERA ECOLÓGICA organic veal carpaccio with 24 months parmesan cheese and lemon vinaigrette 15	

Ración de pan por persona 0,60

Grissinis 0,80

Calderón de la Barca 9, Santander. Llámanos al 942 21 21 68



PASTA FROM GRAGNANO, PUGLIA Y ALBA

Gluten-free pasta available. These pastas come from three small artisan factories, we import them directly from Italy. Faella de Gragnano, Benedetto Cavalieri from Puglia and Marco Giacosa from Alba.

SPECIAL PASTA OF THE DAY AL FORNO 14

SPAGHETTI WITH CLASSIC SAUCE:

choose passata di pomodo or El Italiano homemade Pesto © 12,5

SPAGHETTI AGLIO, OLIO E PEPERONCINO

in garlic, extra virgin olive oil and Calabrese peperoncino sauce 12,5

SPAGHETTI CARBONARA

following the original roman recipe, with guanciale (cured pork cheek), pecorino cheese and organic egg 13,5

SPAGHETTI ALLA PUTTANESCA

with tomato sauce, garlic, anchovies, olives from Liguria, capers from Sardinia and Calabrese peperoncino 14

SPAGHETTI DI PESCE AL ESTILO AMALFI

with rockfish bites from Santander's fish market, sautéed with garlic, white wine and parsley 15,5

SPAGHETTI O RIGATONI A LA CALABRESA/PASIEGA,

this dish was born at the tip of the "boot": we mix tomato sauce with the classic nduja homemade sausage. You can have it spicy or soft 15

LINGUINI ALLO SCOGLIO also called frutti

di mare, our favorite recipe with rock fish, mussels, calamari, confitted tomatoes, garlic and white wine 16,5

PENNE ALL'ARRABBIATA

served with a classic spicy tomato sauce 13,5

MAFALDINI ALLA BOLOGNESE

flat and wide pasta, served with the classic Bolognese sauce made with organic veal and grilled with parmesan cheese 15

PASTA INTEGRAL CON VERDURAS BIO

whole grain pasta with sauteed organic vegetables, confitted tomatoes and El Italiano homemade Pesto © 13,5

RIGATONI A LA BOSCAIOLA with organic

mushrooms, confitted onion and white wine sauce 15

FETTUCINE AL FUNGHI with 3 different kinds

of mushrooms: button, portobello and shiitake with onion, bacon (optional) and parmesan cheese 16

BUCATINI AMATRICIANA

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

TAGLIATELLE AL NERO DI SEPPIA

made with homemade fish broth, mussels, confitted organic cherries, purple garlic and a pinch of Calabrian chili powder 15,5

PAPPARDELLE AL TELÉFONO

wide pasta with tomato sauce and melted mozzarella that looks like old telephone cables 14,5

PASTAS POR ENCARGO: pasta with sustainable

Palamós prawns; from the boat straight to the kitchen

PIZZE DEI PRODUTTORI

Our pizzas have been fermenting 48 hours. Made with italian organic flour milled in stone mill and tomato sauce from Calabria. Their names belong to all the producers we met in Italy.

PIZZA ESPECIAL DEL DÍA Ask us! 13

MARGHERITA tomato sauce from Calabria, fresh mozzarella and oregano 12

FEDERICA bolognese sauce with organic veal, mortadella, parmesan cheese, mozzarella and mushrooms 14

ROSARIA mushrooms with crispy pancetta arrotolata, rosemary and pine nuts from San Esteban 14,5

BETTINA ham, gorgonzola from Tresviso, mushrooms and fresh mozzarella 15

MARCO anchovies, grilled zucchini, mozzarella, Cantabrian ricotta, confitted tomatoes and oregano 14,5

GENNARO grilled vegetables: zucchini, aubergine, mushrooms, pumpkin, spinach, arugula, pomodorino and sundried tomatoes 14,5

CARLA Cantabrian mozzarella cántabra, arugula, sun-dried tomatoes, confitted tomatoes, olives and basil 15

GIUSEPPE carbonara pizza, with egg, cream, guanciale and parmesan cheese 15

DANILA MARINERA mussels, mushrooms, guanciale, tomato, mozzarella, garlic and parsley 15

7 FORMAGGI mozzarella, burrata, Cantabrian caciocavallo, ricotta, capretto (goat cheese), gorgonzola from Tresviso and pecorino 14,5

GIANCARLO tomato sauce from Calabria, Neapolitan salami, peperoncino, confitted tomatoes, Cantabrian mozzarella and 14,5

VLADI MAR Y TIERRA created by our Cuban waiter Vladi. This pizza merges the Caribbean and Spain with one half made with garlicky sautéed rock fish bites and the other one with bolognese sauce made with organic veal. In the middle: a burrata border 16

CALABRESA SUAVE O PICANTE homemade sausage made with wild pork and soft mountain cheese. And you choose: spicy or soft 14,5

PAOLA with cream and mozzarella cheese, confitted tomatoes, slices of authentic mortadella from Bologna and pesto 15

JOHNSON, DE KERALA homage recipe to our fellow cook Johnson, from Kerala, in India. Spinach, seasonal vegetable, 3 cheeses, raisins, pine nuts, dried peach and curry and garam masala spices 15

CALZONE DELLA CASA, choose a pizza and we make it a calzone: the dough wraps the ingredients and forms a balloon 15