

# El Italiano



## LOS ANTIPASTI

**BURRATA** from the Pasiego Valleys with plump tomato chunks, fleur de sel, virgin olive oil and homemade pesto from El Italiano 16

**CARPACCIO** of beef with parmesan shavings and rocket 16,5

**CAPRESE TOMATO CARPACCIO** with a diced Biribil mozzarella from Bilbao and Cantabria's La Cavada. And virgin olive oil, organic oregano and fresh basil Main 14/ Starter 10

## SALADS

**VENECIA SIN CRUCEROS**, with organic spinach, a 2006 recipe for a pine nut vinaigrette, crispy guanciale (additive-free pork cheek), mushroom slivers, diced goats cheese and grissini. Main 16 / Starter 10

**ENSALADA BATTIATO Y SU VOGLIO VEDERTI DANZARE** of rigatoni pasta and orzo with charred vegetables, rosemary and thyme, confit tomatoes and pesto Main 16/ Starter 10

**ENSALADA BERGAMO Y VIVAN LOS BERGAMASCOS** with 3 lettuces, Cantabrian gorgonzola from La Cavada, crispy rolled bacon that's been cured for 6 months at 1,000 metres altitude, warm and crispy mini-focaccia with walnuts and a honey and lemon vinaigrette from Novales Main 16/ Starter 10

## VEGETABLES

**GRILLED SUMMER VEGETABLES** with herb oil and fleur de sel from Chiclana: organic pumpkin and beetroot from Finca María Luisa (Comillas); organic leeks from the Tres Mundos vegetable garden (Pesaguero); artichokes from Navarra; and courgettes and aubergines from El Raso cooperative (La Rioja) 14

**VEGETABLE PARMIGIANA** bake with tomato, melted Pasiego cheese and Parmesan. 14

**PAN-FRIED COURGETTE** and aubergine involtini rolls stuffed with mozzarella, sun-dried tomato and rocket with pesto 14

## FISH FROM SANTANDER'S FISH MARKET

Fish of the day from Santander's fish market prepared "acqua pazza" with catch from El Machi: hake fillet or diced monkfish with a homemade tomato sauce of basil, capers, olives, cherry tomatoes and white wine 18

## ORGANIC BEEF FROM SIETE VALLES DE MONTAÑA

Meat dishes with a garnish of your choice: rosemary potatoes, pasta al pomodoro or a green salad with tomatoes  
**ORGANIC BEEF ESCALOPE** with a choice of parmesan sauce, al limone or a boscaiola mushroom sauce 15

**ORGANIC BEEF ESCALOPE MILANESA-STYLE**, that mythical dish from Buenos Aires, with cheese from cow's milk and a gorgonzola gratin on top 15

**SALTIMBOCCA** organic beef escalope filled with ham and cheese and the mythical Sicilian Marsala sauce 16

**TATTAGLIA-ESQUE** organic beef escalope Milanese-style 16

Organic beef burgers as they're prepared in our sister restaurant, La Caseta de Bombas

**PASIEGA** with Divirín cheese, bacon and onion confit 15

**NAPOLITANA** with mozzarella, sun-dried tomato, spinach and pesto 14

**5 FORMAGGI** with five Cantabrian cheeses and an onion confit 14

## FILLED FRESH PASTA

**RAVIOLONI DE OSSOBUCO ALLA BOSCAIOLA** with organic beef from the Siete Valles de Montaña cooperative, melted cheese, and a mushroom sauce with onion confit and white wine 16

**LASAGNA DELLA CASA** with organic beef from the Siete Valles de Montaña, spinach, parmigiano Reggiano DOP and Calabrian tomatoes 15

**PANZEROTTI 5 FORMAGGI** made with fresh dough and creamed parmesan, pear and walnuts 16

**TORTELLI DI ZUCCA** the legendary tortelli stuffed with roasted pumpkin, parmesan and a sage sauce 14,5

Spinach and ricotta gnocchi with a sauce of parmesan from Azienda Agricola Guareschi and Cantabria's gorgonzola produced by La Pasiega cheesemakers in Peña Peladaa 14,5

## RISOTTI

**RISOTTO AI FRUTTI DI MARE** with seafood sauce and mussels 18

**RISOTTO ALLE VONGOLE** with clams, garlic and parsley 18

**RISOTTO WITH ORZO** and five fungi: boletus, chanterelles, portobello, shiitake and perrechico 18

## PASTA DE GRANAGNO, PUGLIA Y ALBA

We also have GLUTEN FREE penne, spaghetti and fettuccini. These pastas come from three small artisan factories, and we import them directly from Italy. A before and after in the world of pasta.  
Faella from Gragnano, Benedetto Cavalieri from Puglia and Marco Giacosa from Alba

**SPAGHETTI POMODORO**,  
an Italian classic, with homemade  
tomato sauce 12,5

**SPAGHETTI CARBONARA**  
with the original Roman recipe of guanciale  
(pork cheek), parmesan and free-range eggs  
from Anero 14

**TAGLIATELLE AI FUNGHI** with 3 types of  
organic mushrooms: button, portobello and  
shiitake, with onion, guanciale (or without if  
you prefer) and parmesan 16

**SPAGHETTI AGLIO, OLIO**  
e peperoncino from Calabria 12,5

**MAFALDINE BOLOGNESE**  
with the mythical organic meat  
bolognese sauce, baked in the oven au gratin  
with parmigiano 15

**TAGLIATELLE CARCIOFI**  
with artichokes, tomato and onion confit,  
toasted pine nuts and walnuts, garlic, parsley  
and parmesan 14

**SPAGHETTI ALLA PUTTANESCA** with garlic,  
anchovies, Ligurian olives, Calabrian  
tomato sauce, Sardinian capers and the spicy  
Calabrian pepperoncino 14,5

**BUCATINI OR RIGATONI A LA CALABRESA-  
PASIEGA** for us, one of the most delicious pasta  
dishes. It comes from the tip of Italy's boot: we  
combine the tomato sauce with homemade 'Nduja  
sausage. You can have it spicy or mild 15

**SPAGHETTI ALLE VONGOLE**, is such a classic  
dish, that has Naples and Venice in dispute. Our  
version is more Venetian, without tomato, but with  
clams and a very intense flavour; and the secret  
ingredient, the trick is the pampering we give it 16,5

**WHOLEMEAL PASTA** with sautéed organic  
vegetables, tomato confit and homemade pesto  
from El Italiano © 14

**TAGLIATELLE PAGLIA E FIENO ALLA  
PARMIGIANA**, with parmesan and gorgonzola  
cheese sauce and walnuts with the classic  
tagliatelle imitating golden straw while the  
spinach tagliatelle represents the green hay 14,5

**TAGLIATELLE AL NERO DI SEPIA ALLO  
SCOGLIO** in a seafood sauce, with Galician  
mussels and Lola's tomatoes from Clisol,  
sautéed with garlic, parsley and white wine 16

**PAPPARDELLE AL TELÉFONO**,  
a classic at the legendary Bice in Milan, with  
the pasta resembling telephone  
cables, in a homemade tomato sauce with  
grilled mozzarella 15

**BUCATINI OR RIGATONI  
ALL' AMATRICIANA**  
the legendary Roman sauce of  
guanciale (cured pork cheek), tomato  
and chilli pepper 14

**SPAGHETTI OR BUCATINI BOSCO**,  
our new house pasta in honour of Bosco,  
a new arrival to the El Italiano family: in  
sautéed tomatoes with five herbs, three types  
of mushrooms and a touch of Parmesan D.O.P.  
from the Guarechi farm 15

**BUCATINI** with traditional Ligurian pesto,  
100% homemade 14

## PIZZE DEI PRODUTTORI

The secret of our pizza? Our dough is made with organic Italian flour (milled in a stone mill) and ferments for 48 hours, before adding organic tomato from Calabria. It's then topped with a cheese from El Carmen cheese factory in Camargo, specially ripened for us with Flor de Sal from Chiclana. We've named our pizzas after the food producers we've met in Italy

**MARGHERITA** Calabrian tomato sauce, fresh  
mozzarella and parmesan cheese 12

**FEDERICA** beef bolognese, mortadella,  
parmesan, mozzarella and mushrooms 14

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

**GENNARO** grilled vegetables: courgette,  
aubergine, mushrooms, pumpkin, cherry  
tomatoes, sun-dried tomato, spinach, red  
pepper, basil and pesto 14,5

**CARLA** Cantabrian mozzarella, sun-dried  
tomatoes and tomato confit, olives and basil 15

**CALABRESA (MILD OR SPICY)**  
with two key ingredients: a homemade  
sausage we make from wild Pasiego pork  
and a soft mountain cheese.  
You add the spiciness yourself 14,5

**GIANCARLO** Neapolitan salami,  
chili, tomato confit, Cantabrian mozzarella,  
and a Calabrian tomato sauce 14,5

**GIUSEPPE** a la carbonara, with egg,  
cream, guanciale (cured pork cheek)  
and pecorino cheese 15

**PAOLA** with cream  
and mozzarella, confit tomatoes,  
a few slices of real mortadella  
from Bologna and pesto 15

**MARINERA** with Galician organic mussels,  
tomato confit, fresh mozzarella,  
garlic and parsley 16

**BOSCAIOLA** with mushrooms  
from El Nene, onion confit, guanciale,  
organic pasiego cheese from Los Tiemblos,  
egg from Montesclaros and  
Parmigiano Reggiano 14,5

**5 VALLES CÁNTABROS** valleys  
organic cow's cheese from  
Los Tiemblos (Valles Pasiegos), Cervellán  
cheese from Las Garmillas (Ampuero),  
Carbuero cheese from El Pendo  
(Escobedo), Pido cheese (Liébana)  
and Divirín cheese (Selaya) 14,5

**PROVENZAL** goats cheese,  
Lola's tomato confit from the Clisol farm,  
anchovies from Nuevo Libe, thyme,  
rosemary and onion confit 14,5

**TONNO NUEVO LIBE** Lola's tomatoes  
from Clisol, and tuna loin from Nuevo Libe  
cannery, fished from their own boat 15

**CALZONE** with your choice of toppings from  
our pizza menu 13

**HALF & HALF** if it's too hard to choose one...  
choose two! 15