

El Italiano



LOS ANTIPASTI

BURRATA PASIEGA

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

CARPACCIO OF ORGANIC BEEF

with parmesan shavings and rocket 16,5

CARPACCIO DE TOMATE CAPRESE

with a diced Cantabrian cheese, virgin olive oil, organic oregano and fresh basila Entera 14/ Media 10

SALADS

VENECIA SIN CRUCEROS SALAD

with organic spinach, a 2006 recipe for a pine nut vinaigrette, crispy guanciale (additive-free pork cheek), mushroom slivers, diced goats cheese and grissini. Entera 16 / Media 10

BATTIATO Y SU VOGLIO VEDERTI DANZARE SALAD

of rigatoni pasta and orzo with charred vegetables, rosemary and thyme, confit tomatoes and pesto. Entera 16/ Media 10

BERGAMO Y VIVAN LOS BERGAMASCOS SALAD

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 Entera 16/ Media 10

VERDURAS

AUTUMN VEGETABLES

grilled vegetables with herb oil and fleur de sel from Chiclana 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 CHICKEN

MILANESE ORGANIC CHICKEN

Milanese style in the purest Italian style free of transgenics 16

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 18

SALTIMBOCCA

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

TATTAGLIA-ESQUE

organic beef escalope Milanese-style 18

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

LA PASIEGA

with Divirín cheese, bacon and onion confit 15

LA NAPOLITANA

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

LA 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 Pelada 15

RISOTTI

RISOTTO AI FRUTTI DI MARE

with red prawns, king prawns from Huelva and mussels 19

RISOTTO ALLE VONGOLE

with clams, garlic and parsley 18

RISOTTO WITH ORZO AND FIVE FUNGI

boletus, chanterelles, portobello, shiitake and perrechico 18

PASTA FROM GRANAGNO, PUGLIA AND 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

TAGLIATELLE AI FUNGHI

with 3 types of organic fungi: mushroom, portobello y shiitake with onion, guanciale (or without it) and parmesan cheese 16

TAGLIATELLE CARCIOFI

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

SPAGHETTI O 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 AL PESTO DE LIGURIA

with traditional Ligurian pesto, 100% homemade 14

WHOLEMEAL PASTA WITH ORGANIC VEGETABLES

sautéed organic vegetables, tomato confit and homemade pesto from El Italiano © 14

SPAGHETTI CARBONARA

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

MAFALDINE BOLOGNESE

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

SPAGHETTI AGLIO, OLIO

e peperoncino from Calabria 12,5

BUCATINI OR RIGATONI ALL' AMATRICIANA

the legendary Roman sauce of guanciale, tomato and chilli pepper 14

SPAGHETTI POMODORO

the Italian classic, with homemade tomato sauce 12,5

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

TAGLIATELLE AL NERO DI SEPPIA ALLO SCOGLIO

in a seafood sauce, with Galician mussels and Lola's tomatoes from Clisol, sautéed with garlic, parsley and white wine 16

LINGUINE FRUTTI DI MARE

with red prawns, king prawns from Huelva and mussels, white wine, garlic, ajito, parsley, tomatoes and basil 17

TAGLIATELLE PAGLIA E FIENO

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

PAPPADELLE 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

RIGATONI A LA PASIEGA

gratin with pasiego eco chorizo, with tomatoe and with melted pasiego cheese 15

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 mushroomss 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 SUAVE O PICANTE

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

organic cow's cheese from Los Tiemblos (Valles Pasiegos), Cervellán cheese from Las Garmillas (Ampuero), Carburo cheese from El Pendo (Escobedo), Pido cheese (Liébana) and Divirín cheese (Selaya)) 1 4,5

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

GAMBERETI CON BURRATA

red prawns a spicy touch, tomatoe and Biribil burrata 16

VLADI, MAR Y TIERRA

Cuban-Spanish fusion of Vladi, our Cuban waiter who invented this pizza half bolognese for the land, half prawns and clams for the sea and in the middle burrata 16

DE SAN PEDRO

with chorizo from San Pedro, tomato and cheese from Los Tiemblos 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