

El Italiano



Antipasto

Burrata, made the Italian way with the personality of Cantabria. Born from the collaboration between La Pasiega de Peña Pelada, in La Cavada, and the Biribil Brothers, in Bilbao. The carpaccio made with organic beef from Siete Valles de Montaña, the first organic farmers cooperative in Cantabria.

BURRATA PASIEGA

from the pasiego valley with plump tomato chunks, fleur de sel, virgin olive oil and homemade pesto 16

ORGANIC BEEF CARPACCIO

with parmesan shavings and arugula 16,5

Filled fresh pasta

TORTELLI DI ZUCCA

the legendary tortelli stuffed with roasted pumpkin, parmesan and a sage sauce 14,5

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 16,5

PANZEROTTI 5 FORMAGGI

made with fresh dough and creamed parmesan, pear and walnuts 16 | 1/2 9

LASAGNA OF THE DAY

made fresh daily with care, every day something different so you can ask us: what's for today? 16

CANNELLONI DEL GIORNO STUFFED BY HAND

every morning a different flavor, just like our grandmothers used to do 16

Fish of the day acqua pazza

FISH OF THE DAY 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. Garnished with potatoes, rosemary, thyme and basil 18 | 1/2 10

Organic Chicken

From the Sarbil farm, in Navarra. Chickens fed on natural grass, they don't receive hormonal treatments, vaccines or antibiotics. They are so healthy that they don't need it either

MILANESE ORGANIC CHICKEN

Milanese style in the purest Italian style free of transgenics 17

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 VEAL MILANESA

organic beef escalope Milanese-style 18,5

ORGANIC BEEF ESCALOPE MILANESA-PORTEÑA

that mythical dish from Buenos Aires, with cheese from cows milk and a gorgonzola gratin on top of an organic veal milanese 19

Risotti

The trick is in the Rondorino family rice, it is a carnoli type: super fine and has been cultivated in the Piedmont since the 15th century.

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 DE PUNTALETTE CON CINCO FUNGHI

boletus, chanterelles, portobello, shiitake and perrechico 18

Salads and vegetables

GRILLED AND ULTRA-CRISPY VEGETABLES OF THE MONTH WITH PESTO

we only have vegetables from small national producers, who take care of the land without the use of chemicals. Using only what's in season and what's available in the vegetable plot. Ask us what we have today! 14 | 1/2 8

VENICE SALAD WITHOUT CRUISES

the type of salad that gives you vitamins for the rest of the day. With organic spinach from Diego and Maria's, EcoTierra Mojada, in Maoño; with organic endives, goat cheese from a shepherd from Sierra Morena, who sees beautiful, clear, starlit skies every night. Artisan grissini from Medina Sidonia and a vinaigrette made with organic pine nuts and garlic sprouts from Begoña and Pablo 16 | 1/2 9

BATIATO SALAD

an ultra-energetic salad of organic wholemeal pasta, from Spiga Negra, with 7 grilled vegetables, mini confit tomatoes from Lola, from Clisol with rosemary and pesto vinaigrette made with wholemeal pasta kale that will stay in your memories 16 | 1/2 9

BERGAMO SALAD

three different types of lettuce, with cubes of blue cheese from La Cavada, crispy arrotolato bacon, cured six months at 1000 meters high, warm crispy focaccia bread, walnuts and honey and lemon vinaigrette from Novales 16 | 1/2 9

TOMATO CARPACCIO

With the best winter tomatoes from Spain, from Lola (Clisol), so famous that they even do reports on the BBC. With cubes of fresh cheese from Cantabria (with or without, as you wish) and cherry tomatoes confit with virgin olive oil and fresh basil 14 | 1/2 9

VEGETABLE PARMIGIANA

bake with tomato, melted Pasiego cheese and Parmesan 14 | 1/2 8

THE SUPER FONDUTA MADE WITH 3 TYPES OF ORGANIC MUSHROOMS AL FORNO

shiitake, portobello and white mushroom, with Rosemary potatoes, gratin cheese and a warm focaccia bread 15

SALTIMBOCCA

organic beef escalope filled with ham and cheese and the mythical Sicilian Marsala sauce 17

ORGANIC BEEF ESCALOPE

with a choice of parmesan sauce, al limone or a boscaiola mushroom sauce 16





Pasta from Gragnano and Puglia

Our pasta comes from three artisan factories. A before and after in the World of pasta Faella from Gragnano, and Benedetto cavalieri from Puglia. We import them ourselves from Italy. We also have organic pasta from Spiga Negra, a workshop located in Humilladero (malaga) WHERE two brothers have recovered ancient varieties of wheat: they sow, harvest, mill and process themselves. We also have gluten-free pasta.

PACCHERI AI FUNGHI

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

RIGATONI AL PESTO DE LIGURIA

with traditional Ligurian pesto, 100% homemade 15

SPAGHETTI CARBONARA

with the original Roman recipe of guanciale (pork cheek), parmesan and free-range eggs from Anero 15

MAFALDINE BOLOGNESE

with the mythical organic meat bolognese sauce, baked in the oven au gratin with parmigian 16

SPAGHETTI AGLIO, OLIO

e peperoncino from Calabria 14

RIGATONI ALL' AMATRICIANA

the legendary Roman sauce of guanciale, tomato and chilli pepper 15

SPAGHETTI POMODORO

the italian classic with passata from calabria and confit tomatoes from Lola (Clisol) 14

SPAGHETTI ALLA PUTTANESCA

with garlic, anchovies, Ligurian olives, Calabrian tomato sauce, Sardinian capers and the spicy Calabrian peperoncino 15

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 16

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 17

TAGLIATELLE AL NERO

in a seafood sauce, with Galician mussels and Lola's tomatoes from Clisol, sautéed with garlic, parsley and white wine 17

RIGATONI FRUTTI DI MARE

with red prawns, king prawns from Huelva and mussels, white wine, garlic, ajito, parsley, tomatoes and basil 18

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 15

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 16

RIGATONI A LA PASIEGA

gratin with pasiego eco chorizo, with tomatoe and with melted pasiego cheese 16

SPAGHETTI O RIGATONI ALL'ARRABBIATA

the classic roman spicy tomato sauce 15

TRICOLOR WHOLEMEAL RIGATONI

with green, red and white veggies, like the italian flag 14

PACCHERI CARCIOFI

with artichokes, tomato and onion confit, toasted pine nuts and walnuts, garlic, parsley and parmesano 15

Pizze dei Produttori

We allow our pizzas to ferment for 48 hours, made with organic italian flour ground in a Stone mill and organic tomato from Calabria! Our pizzas are named after all the small producers we met in Italy. Cheese from El Carmen cheese factory in Camargo. (matured with fleur de sel from Chiclana).

MARGHERITA

Calabrian tomato sauce, fresh mozzarella and parmesan cheese 13,5

BETTINA

beef bolognese, mortadella, parmesan, mozzarella and mushrooms 15

GENNARO

grilled vegetables. depending on the season and availability. always fresh, ask us what we have today 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 15,5

GIANCARLO

Neapolitan salami, chili, tomato confit, Cantabrian mozzarella, and a Calabrian tomato sauce 15

GIUSEPPE

a la carbonara, with egg, cream, guanciale (cured pork cheek) and pecorino cheese 15,5

PAOLA

with cream and mozzarella, confit tomatoes, a few slices of real mortadella from Bologna and pesto 15,5

BOSCAIOLA

with mushrooms from El Nene, onion confit, guanciale, organic pasiego cheese from Los Tiemblos, egg from Montesclaros and Parmigiano Reggiano 15

5 FORMAGGI

the mythical pizza of El Italiano, with grazing milk cheeses and sheperds that maintain the ancient trade 15,5

FEDERICA

beef bolognese, mortadella, parmesan, mozzarella and mushrooms 14

PROVENZAL

goats cheese, Lola's tomato confit from the Clisol farm, anchovies from Nuevo Libe, thyme, rosemary and onion confit 15

TONNO NUEVO LIBE

Lola's tomatoes from Clisol, and tuna loin from Nuevo Libe cannery, fished from their own boat 15,5

DE SAN PEDRO

with chorizo from San Pedro, tomato and cheese from Los Tiemblos 16

PIZZA VERDI-VERDI Y, ADEMÁS, BIO

the greenest pizza in the world, with 5 vegetables that exude color and vitamins: organic spinach, organic kale, garlic sprouts, spring onions and pak choi 14

CALZONE

with your choice of toppings from our pizza menu 15

MITAD&MITAD

if it's too hard to choose one... choose two! 16