

El Italiano



ANTIPASTI

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

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 OSSOBUCCO 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 | media 9

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

CANNELLONI DEL GIORNO RELLENOS A MANO every morning a different flavor, just like our grandmothers used to do 16

FISH FROM LOCAL MARKET

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 | media 10

ORGANIC CHICKEN

from Finca Sarbil, in Navarra

MILANESE ORGANIC CHICKEN, Milanese style in the purest Italian style free of transgenics 17

ORGANIC VEAL FROM SIETE VALLES DE MONTAÑA

The first organic farmers cooperative from Cantabria. Meat dishes with a garnish of your choice: rosemary potatoes, pasta al pomodoro or a green salad with tomatoes

RISOTTI

The trick is in the Herederos de Viel rice, seventh generation of the same rice family from Sueca (Valencia)

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 AL FUNGHI: boletus, chanterelles, portobello, shiitake and perrechico. Contains pasta shaped rice 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 | media 8

'BATTIATO AND HIS VOGLIO VEDERTI DANZARE' SALAD an ultra-energetic salad of penne rigate pasta with grilled spinach, zucchini and aubergine, dried Puglia tomatoes, Parmigiano flakes, grissini and pesto vinaigrette with crunchy almond 16 | media 9

'VERDI-VERDI' SALAD

of three different lettuces, organic and from Cantabria, with 7 fine vegetables sautéed with basil: leek from Liébana, courgette from Maoño, pumpkin, mushrooms, carrot, red onion and purple garlic. With Parmigiano and confit tomatoes with crunchy nuts and lemon zest from Novales 16 | media 9

SUMMER TOMATOES CARPACCIO

Tasting of several different tomatoes with basil, Chiclana salt flower and Picual extra virgin olive oil, with nuts tartar and rosemary focaccia 16 | media 9

'BERGAMASCA' SALAD. Salad of four Cantabrian cheeses melted in bruschetta, with oak leaf, confit tomatoes, raisins, crispy diced guanciale and Trapanese almond pesto 16 | media 9

ZUCCHINI AND AUBERGINE INVOLTINI. Grilled stuffed with ricotta, dried tomato, fresh basil and crunchy dried nuts 14

ORGANIC ZUCCHINI CARPACCIO

grilled Cantabria with dried tomato, strips of basil, Parmigiano flakes, crunchy almonds and tomato confit 13 | media 9

SEVEN GRILLED VEGETABLES PARMIGIANA

bake with tomato, melted Pasiego cheese and Parmesan 14 | media 8

ORGANIC VEAL MILANESA Tattaglia style 18,5

ESCALOPE MILANESA-PORTEÑA that mythical dish from Buenos Aires, with cheese from cows milk and a gorgonzola gratin on top 19

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

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

PASTA FROM GRAGNANO AND PUGLIA

Our pasta comes from two 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 (Málaga) where two brothers have recovered ancient varieties of wheat: they sow, harvest, mill and process themselves. We also have gluten-free pasta

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

MAFALDINE BOLOGNESE con 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 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. Pasta made by us 17

RIGATONI FRUTI 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'ARRABIATA** the classic roman spicy tomato sauce 15

🌿 **TRICOLOR WHOLEMEAL RIGATONI** with green, red and white veggies, like the italian flag 14

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, mozzarella and parmesan cheese 13,5

🌿 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 15,5

GIANCARLO

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

GIUSEPPE

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

BOSCAIOLA

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

BETTINA

ham, cheese from Tresviso, by Javier Campo, mushrooms and mozzarella 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, prosciutto cotto, parmesan, mozzarella and mushroomss 14

DE SAN PEDRO

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

PROVENZAL

goats cheese, tomato confit, anchovies from Nuevo Libe, thyme, rosemary and onion confit 15

TONNO NUEVO LIBE

tomatoes, and tuna loin from Nuevo Libe cannery, fished from their own boat 15,5

🌿 CALZONE

with your choice of toppings from our pizza menu 15

🌿 MITAD&MITAD

if it's too hard to choose one... choose two! 16,5