

Pizze dei Produttori

We allow our pizzas to ferment for 48 hours, made with organic italian flour ground in a Stone mil 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 14,5

GENNARO

grilled vegetables. depending on the season and availability. always fresh and pesto 15,5

CALABRESA SOFT OR SPICY

with two key ingredients: a homemade sausage we make from wild Pasiego pork and a soft mountain cheese 16

GIANCARLO

salame, chili, tomato confit, Cantabrian mozzarella, and a Calabrian tomato sauce 16

GIUSEPPE

a la carbonara, with egg, guanciale (cured pork cheek) and pecorino cheese 16,5

BOSCAIOLA

with mushrooms, onion confit, guanciale, organic pasiego cheese from Los Tiemblos, egg from Montesclaros and Parmigiano Reggiano 16

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 16,5

FEDERICA

veal bolognese, prosciutto cotto, parmesan, mozzarella and mushroomss 15,5

PROVENZAL

goats cheese, tomato confit, anchovies from Nuevo Libe, thyme, rosemary and onion confit 15,5

TONNO DEL NORTE

tomatoes, 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

CALZONE

with your choice of toppings from our pizza menu 16

MITAD & MITAD

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

INGREDIENT extra 1

El Italiano

Los antipasti

BURRATA PASIEGA

from the pasiego valley with plump tomato chunks, fleur de sel, virgin olive oil and homemade pesto 16,5

ORGANIC VEAL CARPACCIO with parmesan shavings 16,5

Verdure

ORGANIC VEGETABLES FROM CANTABRIA

grilled with pesto 14 | half 8

PARMIGIANA


with seven vegetables gratin 14 | half 8

MUSHROOMS AL FORNO

filled with Cantabrian cheese and gratin in the oven 12 | half 8

Insalate

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

 VERDI-VERDI 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 | half 9

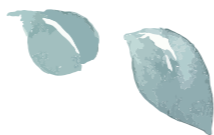
BATTIATO Y SU VOGLIO VEDERTI DANZARTE

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 | half 9

TOMATOES AND SHEPHERD'S CHEESE

Different tomatoes taste and cheese, with pesto, salt from Chiclana de la Frontera, extra virgin olive oil and artisan grissini from Cádiz 16 | half 9





Filled fresh pasta

Elaborada a mano a diario por nosotros

LASAGNA ALLA BOLOGNESE

with organic veal from Siete Valles de Montaña cooperative, melted cheese from El Carmen, Parmigiano and spinach 16,5

RAVIOLONI DE OSSOBUCO

with organic veal from Siete Valles de Montaña cooperative, melted cheese and boscaiola sauce: mushrooms, onion confit and white wine 16,5

PANZEROTTI 5 FORMAGGI

with Parmigiano cream, pear and walnuts 16 | half 9

BALANZONI VERDI

of spinach with pomodoro homemade sauce and El Italiano's pesto 15

TORTELLI DI ZUCCA

filled with roasted pumpkin with Parmigiano and sage sauce 15

Fish from local market

FISH OF THE DAY ACQUAPAZZA

hake fillet or diced monkfish with homemade tomato sauce and potatoes with herbs 16 | half 10

Risotti

RISOTTO AI FUNGHI

mushrooms and Parmigiano Reggiano. Contains pasta shaped rice 16

RISOTTO AI FRUTTI DI MARE

with rice from Herederos de Viel (Valencia), red prawn and king prawn from Huelva and mussels 19

Organic veal *from Siete Valles de Montaña.*

ORGANIC VEAL MILANESA
Tattaglia style 18,5

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

OSSOBUCO with garnish of risotto alla milanese of Parmigiano and saffron 18,5

TAGLIATTA A LA TOSCANA
with organic veal and rosemary 18

ESCALOPE milanese - porteña that mythical dish from Buenos Aires, with cheese from cows milk and a gorgonzola gratin on topa 19

Organic chicken *of Sarbil farm*

ORGANIC CHICKEN MILANESA free of transgenics 17

Meat dishes with a garnish of your choice:

*rosemary potatoes,
pasta al pomodoro or
a green salad with
tomatoes*



Classic pasta recipes and their areas of origin

*From two artisan factories: Faella (in Gragnano) y Benedetto Cavalliere (in Puglia)
-we also have gluten free pasta-*

Roma

SPAGHETTI CARBONARA or tagliatelle with bacon, Parmigiano and egg 16

SPAGHETTI ALLA PUTTANESCA with garlic, anchovies, olives, tomato sauce from Calabria, capers from Sardinia and peperoncino 15,5

SPAGHETTI AGLIO E OLIO with olive oil, organic garlic and peperoncino from Calabria. Simple but delicious 14,5

SPAGHETTI CACIO E PEPE legendary sheep cheese and pepper recipe 15

SPAGHETTI ALL' ARRABIATA o rigatoni with pomodoro passata from Arturo Praticó and a spicy touch 15,5

BUCATINI ALL'AMATRICIANA with bacon, tomato, onion confit and chilli 15,5

Genova

PASTA POMODORO with tomato passata from Calabria and tomato confit 14,5

TAGLIATELLE PESTO 16

Bari

TAGLIATELLE AI FRUTTI DI MARE or rigatoni with red prawns, king prawns from Huelva and mussels, white wine, garlic, ajito, parsley, tomatoes and basil 18,5

TAGLIATELLE NERO in a seafood sauce with red prawns and king prawns from Huelva, sautéed with garlic, parsley and white wine. Pasta made by us 17,5

Napoli

TAGLIATELLE ALLE VONGOLE o spaghetti sauteed clams with garlic, white wine and parsley 18

Torino

TAGLIATELLE AI FUNGHI mushroom, portobello and shiitake with onion, guanciale (or without it) and parmesan cheese 16

RIGATONI ALLA BOSCAIOLA mushrooms, onion confit and white wine 16,5

Calabria

RIGATONI ALLA CALABRESE homemade sausage and tomato sauce with or without spicy 16

Bologna

MAFALDINE ALLA BOLOGNESE with organic veal and baked in the oven au gratin with parmigian cheese 16,5

TAGLIATELLE PAGLIA E FIENO with parmesan and gorgonzola cheese sauce and walnuts. Pasta made by us 16

MAFALDINE AL TELEFONO o rigatoni with a lot of cheese for resembling telephone cables 16,5

Cántabra

RIGATONI A LA PASIEGA gratin with pasiego eco chorizo, with tomatoe and with melted pasiego cheese 16

 veggie

