

El Italiano



ANTIPASTI

The salumi, Italian cold cuts, from four little and traditional salumificios, from all the Italian regions: The Fratelli Salini family, in the border between Liguria and Emilia-Romagna; Brè del Gallo, from Parma; Salumificio Ruocco, from the Amalfi coast and Giuseppe Romano from Calabria.

ANTIPASTO SALUMI MISTI

coppa di Parma, speck (dry-cured, smoked ham) and mortadella from Bologna 8 | ½ 6

ANTIPASTO FORMAGGI

taleggio, fontina and gorgonzola 8 | ½ 6

ANTIPASTO VERDURE

zucchini filled with dried tomatoes, arugula and mozzarella, aubergine filled with cow cheese caciocavallo and artichokes 8 | ½ 6

STUFFED FRESH PASTA

SPINACH AND RICOTTA BALANZONI

with organic tomato sauce from Calabria and trapanese pesto, made with almonds and basil 14

OSSOBUCO RAVIOLIONI

(crosscut veal shank braised, traditional from Milano) with fontina cheese, in a creamy Boscaiola mushroom sauce, with caramelised onion and white wine 15

RAVIOLI 5 FORMAGGI

with speck, pine nuts and a creamy taleggio cheese sauce, with walnuts and pear 14,5

LASAGNA DELLA CASA,

with organic veal, spinach, scamorza and parmesan cheese and tomato sauce 14

RISOTTI CON ARROZ ACQUERELLO

The secret is the rice from Rondorino family. It is Carnaroli type, grown in Piedmont since the 15th century.

RISOTTO DI FUNGHI PORCINI

with parmigiano reggiano, a classic savage mushroom risotto: boletus with parmesan cheese 15,5

RISOTTO FRUTTI DI MARE

with Norway lobsters, prawns, calamari, clams and mussels 15,5

CARPACCIOS

BEEF TARTAR ALLA ALBESE

organic beef from Cantabria macerated in truffle 14

CARPACCIO DE TERNERA ECOLÓGICA

organic beef carpaccio with rocket salad, 24 months parmesan cheese and reserve balsamic vinegar 14

INSALATE

AMALFITANA fresh spinach, pasta from Gagnano, crunchy speck, diced guanciale, pecorino romano slices, cherry tomatoes, fresh basil, toasted pine nuts and pesto vinaigrette with lemon, served with bread from Cerdeña 12,5 | ½ 9

LUCCA six different green leaf salad (lollo rosso, spinach, arugula, lettuce, basil and fresh mint), diced tomatoes with Parma prosciutto, gorgonzola, roasted pumpkin, crispy guanciale, mustard and honey vinaigrette and grissinis (Italian bread sticks) 13 | ½ 9

BERGAMASCA four cheeses salad (fontina, taleggio, scamorza and caciocavallo), melted in bruschetta, with lollo rosso, confit tomatoes, raisins, crispy speck ham strips, and trapanese almond pesto 13 | ½ 9

VERDI VERDI arugula, fresh spinach, lollo rosso, fresh basil, grilled zucchini, roasted pumpkin, grilled aubergine, sliced mushrooms, pine nuts, confit tomatoes, and balsamic honey and mustard vinaigrette 13 | ½ 9

VEGETABLES

PARMIGIANA DI MELANZANE

grilled aubergine with scamorza, parmesan cheese and tomato sauce 11

GRILLED VEGETABLES

grilled vegetables with dried tomatoes and 3 different pestos: genovese, brontese and trapanese 11 | ½ 8

ROBERTA'S MOZZARELLAS

We bring them freshly made from Roberta's cheese factory, located in Salerno, winner of The Best Mozzarella from Salerno and Caserta Award 2014

TRECCIA DI MOZZARELLA

slice of giant mozzarella braid + dried tomatoes + three different pestos 14 | ½ 10

BURRATA

(fresh Italian cheese made from mozzarella and cream) + three tomatoes + three different pestos 15,5

ORGANIC MEAT AND FRESH FISH

ORGANIC VEAL SALTIMBOCCA

Roman-style scallops filled with ham, sage and grilled vegetables 16

FREE RANGE CHICKEN MILANESA

breaded breast of free-range chicken, served with taleggio cheese sauce and rosemary-scented baked potatoes 14

ORGANIC VEAL MILANESA

breaded slice of organic beef with rosemary-scented baked potatoes 16

FRESH FISH AL ACQUA PAZZA

catch of the day from Santander fish market, with tomato sauce, olives, capers, herbs and olive oil 18

Bread serving per person 0,60

Grissinis 0,8





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PASTA FROM GRAGNANO, PUGLIA Y ALBA

Gluten-free pasta available.

These pastas come from three small artisan factories, we import them directly from Italy. Faella de Gragnano, Benedetto Cavalieri from Puglia and Marco Giacosa from Alba

SPAGHETTI AGLIO, OLIO E PEPERONCINO
in garlic, extra virgin olive oil and hot pepper powder from Calabria sauce 11,5

SPAGHETTI CARBONARA
following the original roman recipe, with guanciale (cured pork cheek), pecorino cheese and organic egg 13

SPAGHETTI ALLA PUTTANESCA
with organic tomato sauce, purple garlic, anchovies, olives from Liguria, capers from Sardinia and hot pepper powder from Calabria 13

MAFALDINI ALLA BOLOGNESE
flat and wide pasta, served with the classic Bolognese sauce made with organic veal and grilled with parmesan cheese 14,5

BUCATINI AMATRICIANA
thick spaghetti pasta with a hole through it, served with the classic guanciale, tomato and chili sauce 14

PENNE ALL'ARRABBIATA
served with a classic spicy tomato sauce 13

TAGLIATELLE PAGLIA E FIENO ALLA PARMIGIANA
a mixture of green and yellow tagliatelle served with guanciale, crispy pancetta arrotolata and creamy parmesan sauce 14,5

TAGLIOLINI WITH VEGETABLES
sautéed zucchini, pine nuts, basil and glazed tomatoes 13

TAGLIATELLE AL NERO DI SEPIA Y LANGOSTINOS
(cuttle fish black ink), with sautéed prawns, purple garlic and a light pinch of Calabrian chili powder 15

LINGUINI ALLO SCOGLIO
also called frutti di mare, our favorite recipe with Norway lobster, clams, mussels, calamari, glazed tomatoes, garlic and white wine 16

TAGLIATELLE SCAMPI ALLA VENEZIANA
with sautéed Norway lobster, creamy tomatoes, garlic, white wine and a touch of chili 15

SPAGHETTI VONGOLE VERACE
thin spaghetti with clams, garlic white wine and fresh parsley 15

TAGLIATELLE FUNGHI PORCINI
with boletus, pancetta arrotolata, purple garlic and roman pecorino cheese 15

PAPPARDELLE AL TELÉFONO
wide fettucine served in a tomato and melted mozzarella sauce, adopting the shape of old telephone cables, which gives rise to its name 13,75

PIZZE DEI PRODUTTORI

Our pizzas have been fermenting 48 hours. Made with italian organic flour milled in stone mill and organic tomato from Calabria. Their names belong to all the producers we met in Italy.

MARGHERITA
tomato sauce, mozzarella and oregano 11,5

NAPOLETANA
tomato sauce, mozzarella, tomatoes, oregano and basil 12

ANTONIO DANIELE
Parma ham -authentic-, artichokes, mushrooms, mozzarella and tomato sauce 14

FEDERICA
bolognese sauce with organic beef, mortadella, parmesan cheese, mozzarella and mushrooms 14

ROSARIA
boletus with crispy pancetta arrotolata, mozzarella, rosemary and pine nuts 14

BETTINA
Parma ham -authentic-, gorgonzola, mushrooms and arugula 14

CARLA
burrata (fresh Italian cheese made from mozzarella and cream), arugula, sundried tomatoes, confit cherry tomatoes, olives and basil 13

MARCO
anchovies, grilled zucchini, mozzarella, ricotta, tomato confit and oregano 14

7 FORMAGGI
mozzarella, burrata, ricotta, gorgonzola, fontina, taleggio and pecorino 14

DANILA
sautéed prawns, mushrooms, guanciale, tomato sauce, mozzarella, garlic and parsley 14

GIUSEPPE
carbonara pizza, with egg, cream, guanciale and roman pecorino cheese 14

GIANCARLO
Neapolitan salami, chili, cherry tomatoes, mozzarella and organic tomato sauce from Calabria 14

GENNARO
grilled vegetables: zucchini, aubergine, mushrooms, red pepper and pumpkin, with tomatoes, sundried tomatoes and pesto 14

AMADEO
culatello from Zibello (variety of prosciutto), confit onion, mozzarella, caciocavallo, tomato and oregano 16

LOLA
clams, ricotta, tomato, parsley and basil 16

PILI
anchovies from Santoña, ricotta, scarmoza and tomato 16

