

El Italiano



ANTIPASTI		INSALATE	
<p>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.</p>			
	FULL SERVING	1/2	
ANTIPASTO SALUMI MISTI coppa di Parma, speck (dry-cured, smoked ham) and mortadella with Piadina bread	8	5	
ANTIPASTO DE PARMIGIANO Reggiano DOP 12 and 24 aged months with zucchini and aubergine sott'olio, Modena's classic brine	8	5	
BURRATA PASIEGA our organic version of the classic Puglia cheese with three tomatoes panzanella and El Italiano Pesto ©	16		
			FULL SERVING
			1/2
			SPECIAL SALAD OF THE DAY 14
			AMALFITANA Organic wholegrain pasta salad with three lettuces, tomato panzanella and grilled vegetables with El Italiano Pesto © 14 7
			LUCCA 5 salumi e 3 formaggi salad with fresh lettuce from Cantabria and grilled vegetables with honey and mustard dressing 14 7
			VERDI VERDI Grilled vegetables and fresh lettuce from Cantabria salad with tomato panzanella and authentic Modena dressing 13 6,5
			CAPRESE CÁNTABRA mozzarella from Cantabria and tomato salad 14 7
RISOTTI WITH ACQUERELLO RICE		VEGETABLES	
<p>The secret is the rice from Rondorino family. It is Carnaroli type, grown in Piedmont since the 15th century</p>			
			FULL SERVING
			1/2
RISOTTO VERDI VERDI vegetables of the day, confitted tomatoes and parmesan risotto 15			PARMIGIANA DI MELANZANE grilled aubergine parmigiana with confitted tomatoes, fontina cheese, fresh mozzarella and parmesan with a side of homemade pesto 12 6
RISOTTO AI FRUTTI DI MARE calamari, mussels and rock fish risotto 16			VERDURAS A LA PARRILLA grilled vegetables with sun-dried tomatoes and El Italiano Pesto © 14 7
			INVOLTINI DI VERDURE aubergine and zucchini rolls with sun-dried tomatoes vinaigrette, organic cheeses and pine nuts 12 6
ORGANIC MEAT AND FRESH FISH		PASTA FRESCA RIPIENA	
SALTIMBOCCA AL MARSALA Classic Roman-style veal scallops filled with ham, sage and grilled vegetables 16,5			RAVIOLIONI DE OSSOBUCO ALLA BOSCAIOLA ossobuco and melted cheese raviolini with mushroom, confitted onion and white wine sauce 16
ESCALOPINES A LA MILANESA breaded organic veal fillet al limone with rosemary-scented baked potatoes 17			TORTELLI FRESCHI D'ESTATE roasted vegetables tortelli with parmesan, tomato sauce from Calabria and pesto 14
POLPETTE DI VITELO ECOLOGICO organic veal meatballs with bucatini 16			LASAGNA DELLA CASA, with organic veal bolognese, spinach, parmigiano reggiano DOP and tomato sauce from Calabria 15
PESCADO DEL DÍA AL ACQUA PAZZA, catch of the day from Santander fish market, with tomato sauce, olives, capers, herbs and olive oil 18			SPECIAL LASAGNA OF THE DAY 15
POLPETTE DI PESCE AZZURRO fishballs with penne rigate 16			

Bread serving per person 0,60

Grissinis 0,80





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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 Cavaliere from Puglia and Marco Giacosa from Alba.

SPECIAL PASTA OF THE DAY AL FORNO 14

SPAGHETTI WITH CLASSIC SAUCE:

choose passata di pomodo or El Italiano homemade Pesto © 12,5

SPAGHETTI AGLIO, OLIO E PEPERONCINO

in garlic, extra virgin olive oil and Calabrese peperoncino sauce 12,5

SPAGHETTI DE PESCE AL ESTILO VONGOLE

with fish bites from Santander's fish market, garlic, white wine and parsley 15,5

SPAGHETTI CARBONARA

following the original roman recipe, with guanciale (cured pork cheek), pecorino cheese and organic egg 13,5

SPAGHETTI ALLA PUTTANESCA

with organic tomato sauce, garlic, anchovies, olives from Liguria, capers from Sardinia and Calabrese peperoncino 14

PASTA INTEGRAL CON VERDURAS BIO

whole grain pasta with sauteed organic vegetables, confitted tomatoes and broccoli pesto 13,5

LINGUINI ALLO SCOGLIO also called frutti

di mare, our favorite recipe with rock fish, mussels, calamari, confitted tomatoes, garlic and white wine 16,5

PENNE ALL'ARRABBIATA

served with a classic spicy tomato sauce 13,5

RIGATONI A LA BOSCAIOLA with organic

mushrooms, confitted onion and white wine sauce 15

MAFALDINI ALLA BOLOGNESE

flat and wide pasta, served with the classic Bolognese sauce made with organic veal and grilled with parmesan cheese 15

BUCATINI AMATRICIANA

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

TAGLIATELLE AL NERO DI SEPIA

alle cozze with Calabrese peperoncino garlic, organic confitted cherries and a light pinch of Calabrian chili powder 15,5

PASTAS ON DEMAND: pasta with sustainable Palamós prawns; from the boat straight to the kitchen

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.

SPECIAL PIZZA OF THE DAY Ask us! 13

MARGHERITA

organic tomato sauce from Calabria, fresh mozzarella and oregano 12

FEDERICA

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

ROSARIA

mushrooms with crispy pancetta arrotoletta, rosemary and pine nuts from San Esteban 14,5

BETTINA

authentic parma ham, gorgonzola from Tresviso, mushrooms and fresh mozzarella 15

MARCO

anchovies, grilled zucchini, mozzarella, Cantabrian ricotta, confitted tomatoes and oregano 14,5

DANILA MARINERA

mussels, mushrooms, guanciale, tomato, mozzarella, garlic and parsley 15

7 FORMAGGI

mozzarella, burrata, Cantabrian caciocavallo, ricotta, capretto (goat cheese), gorgonzola from Tresviso and pecorino 14,5

GENNARO

grilled vegetables: zucchini, aubergine, mushrooms, pumpkin, spinach, arugula, pomodorino and sundried tomatoes 14,5

CARLA

Cantabrian mozzarella cántabra, arugula, sun-dried tomatoes, confitted tomatoes, olives and basil 15

GIUSEPPE

carbonara pizza, with egg, cream, guanciale and parmesan cheese 15

GIANCARLO

Neapolitan salami, peperoncino, cherry tomatoes, Cantabrian mozzarella and organic tomato sauce from Calabria 14,5

VLADI MAR Y TIERRA

created by our cuban waiter Vladi. This pizza puts together the Caribbean in one half with pecce scoglio alle vongole, and Spain in the other half with bolognese sauce made with organic veal. In the middle: a burrata border 16