

## 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 16

### GENNARO

grilled vegetables. depending on the season and availability. always fresh and pesto 16,5

### CALABRESA SOFT OR SPICY

with two key ingredients: a homemade sausage we make from wild Pasiego pork and a soft mountain cheese 17

### GIANCARLO

salame, chili, tomato confit, Cantabrian mozzarella, and a Calabrian tomato sauce 17

### GIUSEPPE

a la carbonara, with egg, guanciale (cured pork cheek) and pecorino cheese 17

### BOSCAIOLA

with mushrooms, onion confit, guanciale, organic pasiego cheese from Los Tiemblos, egg from Montesclaros and Parmigiano Reggiano 17,5

### BETTINA

ham, cheese from Tresviso, by Javier Campo, mushrooms and mozzarella 17,5

### 5 FORMAGGI

the mythical pizza of El Italiano, with grazing milk cheeses and sheperds 17

### FEDERICA

veal bolognese, prosciutto cotto, parmesan, mozzarella and mushroomss 17,5

### PROVENZAL

goats cheese, tomato confit, anchovies from Nuevo Libe, thyme, rosemary and onion confit 17

### TONNO DEL NORTE

tomatoes, and tuna loin from Nuevo Libe cannery, fished from their own boat 17

### DE SAN PEDRO

with chorizo from San Pedro, tomato and cheese from Los Tiemblos 17

### CALZONE

with your choice of toppings from our pizza menu 17,5

### MITAD & MITAD

if it's too hard to choose one... choose two! 18

### INGREDIENT extra 2

# El Italiano

ENG

## Verdure

 **ORGANIC VEGETABLES FROM CANTABRIA**  
grilled with pesto 15,5 | half 9,5

### PARMIGIANA

with seven vegetables gratin 16 | half 10

### MUSHROOMS AL FORNO

filled with Cantabrian cheese and gratin in the oven 15 | half 9

## 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 17

## Insalate

**BERGAMASCA** Salad of four Cantabrian cheeses melted in bruschetta, with oak leaf, confit tomatoes, raisins, crispy diced guanciale and Trapanese almond pesto 17 | half 10,5

 **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 16,5 | half 10,5

### BATTIATO Y SU VOGLIO VEDERTI DANZARTE

an ultra-energetic salad of lumache pasta with grilled spinach, zucchini and aubergine, dried Puglia tomatoes, Parmigiano flakes, grissini and pesto vinaigrette with crunchy almond 17 | half 10,5

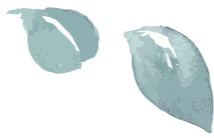
### TOMATOES AND SHEPHERD'S CHEESE

Different tomatoes taste and cheese, with pesto, salt from Chiclana de la Frontera, extra virgin olive oil and artisan grissini from Cádiz 16,5 | half 10,5

 veggie | pan por persona 1 | grissini 1,2 | pan pizza 4,5 | [elitaliano.es](http://elitaliano.es) | [@elitalianosantander\\_](https://www.instagram.com/elitalianosantander_) | IVA incluido

Calderón de la Barca 9, Santander. Llámanos al 942 21 21 68

 veggie



## 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 18

### RAVIOLONI DE OSSOBUCO

with organic veal from Siete Valles de Montaña cooperative, melted cheese and boscaiola sauce: mushrooms, onion confit and white wine 18,5

### PANZEROTTI 5 FORMAGGI

with Parmigiano cream, pear and walnuts 17 | half 11

### BALANZONI VERDI

of spinach with pomodoro homemade sauce and El Italiano's pesto 16,5 | half 10

### TORTELLI DI ZUCCA

filled with roasted pumpkin with Parmigiano and sage sauce 17 | half 11

## Fish from local market

### FISH OF THE DAY ACQUAPAZZA

hake fillet or diced monkfish with homemade tomato sauce and potatoes with herbs 21 | half 15

## Risotti

### RISOTTO AI FUNGHI

*Our specialty*  
mushrooms and Parmigiano Reggiano. Contains pasta shaped rice 18

### 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 19,5

**SALTIMBOCCA** organic veal escalope filled with ham and cheese and the mythical Sicilian Marsala sauce 19,5

**TAGLIATTA A LA TOSCANA**  
with organic entrecotte and rosemary 21,5

**ESCALOPE milanese - porteña**  
that mythical dish from Buenos Aires, with cheese from cows milk and a gorgonzola gratin on topa 20

## Organic chicken *of Sarbil farm*

**ORGANIC CHICKEN MILANESA** free of transgenics 21

*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 17,5

**SPAGHETTI ALLA PUTTANESCA**  
with garlic, anchovies, olives, tomato sauce from Calabria, capers from Sardinia and peperoncino 17

**SPAGHETTI AGLIO E OLIO**  
with olive oil, organic garlic and peperoncino from Calabria. Simple but delicious 15,5

**SPAGHETTI CACIO E PEPE**  
legendary sheep cheese and pepper recipe 17

**SPAGHETTI ALL' ARRABIATA**  
o rigatoni with pomodoro passata from Arturo Praticó and a spicy touch 17

**BUCATINI ALL'AMATRICIANA** beicon, tomato, onion confit and chilli 17,5

## Genova

**LUMACHE POMODORO** with tomato passata from Calabria and tomato confit 15,5

**TAGLIATELLE PESTO** 17

## 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 19,5

**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 19

## Torino

**TAGLIATELLE AI FUNGHI** mushroom, portobello and shiitake with onion, guancia (or without it) and parmesan cheese 17,5

**LUMACHE ALLA BOSCAIOLA**  
mushrooms, onion confit and white wine 17,5

## Napoli

**TAGLIATELLE ALLE VONGOLE**  
o spaghetti sauteed clams with garlic, white wine and parsley 19

## Calabria

**RIGATONI ALLA CALABRESE**  
homemade sausage and tomato sauce with or without spicy 17,5

## Bologna

**MAFALDINE ALLA BOLOGNESE**  
with organic veal and baked in the oven au gratin with parmigian cheese 18

**TAGLIATELLE PAGLIA E FIENO**  
with parmesan and gorgonzola cheese sauce and walnuts. Pasta made by us 17

**MAFALDINE AL TELEFONO**  
o rigatoni with a lot of cheese for resembling telephone cables with passata from Pomodoro 17

## Cántabra

**RIGATONI A LA PASIEGA** gratin with pasiego eco chorizo, with tomatoe and with melted pasiego cheese 17,5

 veggie

