

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 Parmigiano cheese 17

BOSCAIOLA

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

BETTINA

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

PAOLA

mozzarella cheese, confit cherry tomatoes, slices of authentic Bologna mortadella, and pesto 17

4 VERDURITAS Y 2 QUESITOS

Artichokes, leek, spring onion, spinach, El Carmen cream cheese, and ricotta 17,5

5 FORMAGGI

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

FEDERICA

organic beef from Siete Valles de Montaña with Bolognese sauce, mortadella, parmesan, mozzarella, and mushrooms 17,5

PROVENZAL

goats cheese, tomato confit, anchovies from Laredo y Santoña, thyme, rosemary and onion confit 17

TONNO DEL NORTE

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

DE SAN PEDRO

with chorizo, 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 one 1 | two 1,5 | three 2

El Italiano

ENG

Verdure

GRILLED VEGETABLES

with homemade pesto from El Italiano 15,5 | half 9,5

PARMIGIANA DI MELANZANE

grilled aubergines baked au gratin with El Carmen cream cheese, parmesan, and tomato 16 | half 10

MUSHROOMS AL FORNO:

filled with Cantabrian cheese and gratin in the oven 12,5

Los antipasti

BURRATA PASIEGA

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

Insalate

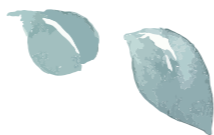
BERGAMASCA Salad of four Cantabrian cheeses melted in bruschetta, with oak leaf, confit tomatoes, raisins, crispy diced guanciale and Trapanese almond pesto 17 | half 10,5

VERDI-VERDI Salad of lettuce, spinach, pumpkin, zucchini, aubergine, red onion, walnuts, lemon zest, and parmesan, dressed with a Modena vinaigrette 16,5 | half 10,5

Add artisan pasta from Gragnano to your salad 2

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



Filled fresh pasta

Elaborada a mano a diario por nosotros

LASAGNA ALLA BOLOGNESE

with organic veal from Siete Valles de Montaña cooperative, bechamel, spinach, cheese from El Carmen, tomato sauce and parmigiano 18

LASAGNA 5 VERDURITAS

vegetables with béchamel, melted El Carmen cheese, tomato sauce, and Parmigiano 17

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 Guareschi farm Parmesan cream, pear, and walnuts 17 | half 11

🌿 TORTELLI DI ZUCCA

with roasted pumpkin and served with the typical Emilia Romagna sauce of butter, fried sage and Parmesan 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

with creamy Torino-style rice, mushrooms, and Parmigiano Reggiano 18

RISOTTO AI FRUTTI DI MARE

with creamy rice in seafood sauce, red shrimp, Huelva prawns, and mussels 19

Organic veal *from Siete Valles de Montaña.*

ORGANIC VEAL MILANESA

with organic veal from Siete Valles de Montaña cooperative 19,5

TAGLIATTA A LA TOSCANA

the classic grilled Florentine ribeye with rosemary 21,5

ESCALOPE milanesa - porteña

that mythical dish from Buenos Aires, with cheese from cows milk and a gorgonzola gratin on top 20

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

with bacon, Parmigiano and egg 17,5

SPAGHETTI ALLA PUTTANESCA

with garlic, anchovies, olives, tomato sauce from Calabria, capers 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

🌿 TOFE POMODORO with tomato passata from Calabria and tomato confit 15,5

🌿 TAGLIATELLE PESTO 17

🌿 MACCHERONI Whole wheat spelt pasta with vegetables and cherry tomatoes 15,5

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 and shiitake with onion, guanciale (or without it) and parmesan cheese 17,5

🌿 TOFE ALLA BOSCAIOLA mushrooms, onion confit and white wine 17,5

Napoli

SPAGHETTI ALLE VONGOLE

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 AL FORMAGGI

with parmesan cream and blue cheese sauce, Gorgonzola-style. 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

🌿 veggie

