

## 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 prducers we met in italy. Cheese from El Carmen cheese factory in Camargo (matured with fleur de sel from Chiclana)*

*—we also have gluten friendly pizza—*

### MARGHERITA

Calabrian tomato sauce, mozzarella and parmesan cheese 16,3

### GENNARO

organic cheese, grilled vegetables. depending on the season and availability. always fresh and pesto 16,8

### CALABRESA SOFT OR SPICY

with two key ingredients: a Italian fresh sausage and mild cheese 17,3

### GIANCARLO

salame, chili, tomato confit, Cantabrian mozzarella, and a Calabrian tomato sauce 17,3

### GIUSEPPE

a la carbonara, with egg, guanciale (cured pork cheek) and Parmigiano cheese 17,8

### BOSCAIOLA

with mushrooms, onion confit, guanciale, organic pasiego cheese from Los Tiemblos, egg and Parmigiano Reggiano 18,3

### BETTINA

prosciutto di Parna, cheese from Tresviso, by Javier Campo, mushrooms and mozzarella 18,8

### PAOLA

mozzarella cheese, confit cherry tomatoes, slices of authentic Bologna mortadella, and pesto 18,3

### 4 VERDURITAS Y 2 QUESITOS

zucchini, leek, spring onion, spinach, El Carmen cream cheese, and ricotta 17,8

### 5 FORMAGGI

the mythical pizza of El Italiano, with grazing milk cheeses and sheperds 17,5

### FEDERICA

organic beef from Siete Valles de Montaña with Bolognese sauce, mortadella, parmesan, mozzarella, and mushrooms 17,8

### PROVENZAL

goats cheese, tomato confit, anchovies from Laredo y Santoña, thyme, rosemary and onion confit 17,5

### TONNO DEL NORTE

organic cheese, tomatoes, and tuna loin cannery, fished from their own boat 17,8

### DE SAN PEDRO

with chorizo, tomato and cheese from Los Tiemblos 17,5

### CALZONE

Choose the pizza you like best and we will make it for you in Calzone form 17,8

### MITAD & MITAD

if it's too hard to choose one... choose two! 18,3

*Ingredient extra one 1 | two 1,5 | three 2*

# El Italiano

ENG

## Verdure

### GRILLED VEGETABLES

with homemade pesto from El Italiano 16,5 | half 10,5

### PARMIGIANA DI MELANZANE

grilled aubergines baked au gratin with El Carmen cream cheese, parmesan, and tomato 16,5 | half 10,5

### MUSHROOMS AL FORNO:

filled with Cantabrian cheese and spinach, and gratin in the oven 15

## Los antipasti

### BURRATA PASIEGA

from the pasiego valley with plump tomato chunks, fleur de sel, virgin olive oil and homemade pesto 18

## Insalate

**BERGAMASCA** Salad of four Cantabrian cheeses melted in bruschetta, with oak leaf, confit tomatoes, raisins, crispy diced guanciale and Trapanese almond pesto 18 | half 10,5

 **VERDI-VERDI** Salad of lettuce, spinach, pumpkin, zucchini, aubergine, red onion, walnuts, lemon zest, and parmesan, dressed with a Modena vinaigrette 17,5 | half 10,5

*Add artisan pasta from Gragnano to your salad 1*

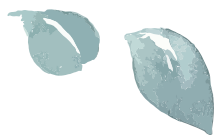
### TOMATOES AND SHEPHERD'S CHEESE

Different tomatoes taste and cheese, with pesto, salt from Chiclana de la Frontera, extra virgin olive oil and artisan grissini 17 | half 11

10% terrace surcharge | pan por persona 1,8 | grissini 1,8 | bruschetta 2,5 | pan pizza 4,7 | pan pizza 2,7 | IVA incluido

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

10% terrace surcharge |  veggie



## Filled fresh pasta

*Handcrafted daily by us*

**LASAGNA ALLA BOLOGNESE**  
with organic veal from Siete Valles de Montaña cooperative, bechamel, spinach, cheese from El Carmen, tomato sauce and parmigiano 18,5

**RAVIOLONI DE OSSOBUCO**  
with organic veal from Siete Valles de Montaña cooperative, melted cheese and boscaiola sauce: mushrooms, onion confit and white wine 19,5

 **PANZEROTTI 5 FORMAGGI**  
with Guareschi farm Parmesan cream, pear, and walnuts 18,5

 **TORTELLI DI ZUCCA**  
with roasted pumpkin and served with the typical Emilia Romagna sauce of butter, fried sage and Parmesan 18,5

## Fish from local market

**FISH OF THE DAY**  
**ACQUAPAZZA**  
hake fillet or monkfish with homemade tomato sace and potatoes with herbs 22

## Risotti

 **RISOTTO AI FUNGHI**  
with creamy Torino-style rice, mushrooms, and Parmigiano Reggiano 19,5

**RISOTTO AI FRUTTI DI MARE**  
with creamy rice in seafood sauce, red shrimp, Huelva prawns, and mussels 21

## Organic veal *from Siete Valles de Montaña.*

**ORGANIC VEAL MILANESA**  
with organic veal from Siete Valles de Montaña cooperative 20,5

**TAGLIATTA A LA TOSCANA**  
the classic grilled Florentine ribeye with rosemary 22,5

**ESCALOPE milanese - porteña**  
that mythical dish from Buenos Aires, with cheese from cows milk and a gorgonzola gratin on topa 21,5

*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

*Fron two artisan factories: Faella (in Gragnano) y Benedetto Cavalliere (in Puglia)  
You can choose the type of pasta you like best with our sauces  
-we also have gluten free pasta-*

## Roma

**SPAGHETTI CARBONARA**  
with bacon, Parmigiano and egg 18

**SPAGHETTI ALLA PUTTANESCA**  
with garlic, anchovies, olives, tomato sauce from Calabria, capers and peperoncino 17,5

 **SPAGHETTI AGLIO E OLIO**  
with olive oil, organic garlic and peperoncino from Calabria. Simple but delicious 16,5

 **SPAGHETTI CACIO E PEPE**  
legendary sheep cheese and pepper recipe 18,5

 **PENNE ALL' ARRABIATA**  
**o paccheri** with pomodoro passata from Arturo Praticó and a spicy touch 18

## Genova

 **PENNE POMODORO** with tomato passata from Calabria and tomato confit 16

 **TAGLIATELLE PESTO** 18

 **TAGLIATELLE** Whole wheat spelt pasta with vegetables and cherry tomatoes 17,5

## Bologna

**SPAGHETTI AL FORMAGGI**  
with parmesan cream and blue cheese sauce, Gorgonzola-style. Pasta made by us 18

**SPAGHETTI ALLA BOLOGNESE**  
with organic veal 18,5

## Bari

**TAGLIATELLE AI FRUTTI DI MARE**  
**or paccheri** with red prawns, king prawns from Huelva and mussels, white wine, garlic, ajito, parsley, tomatoes and basil 20,5

**TAGLIATELLE NERO** in a seafood sauce with red prawns and king prawns from Huelva and tomatoes sautéed with garlic, parsley and white wine. Pasta made by us 19,5

## Napoli

**SPAGHETTI ALLE VONGOLE**  
sauteed clams with garlic, white wine and parsley 21

## Torino

 **TAGLIATELLE AI FUNGHI** mushroom and shiitake with onion, guanciale (or without it) and parmesan cheese 18,5

## Calabria

**RIGATONI ALLA CALABRESE**  
homemade sausage and tomato sauce with or without spicy 19

## Cántabra

**PENNE A LA PASIEGA** gratin with chorizo, with tomato and with melted pasiego cheese 19

 veggie

