

SEASONAL RECOMMENDATIONS

Allergen list	
Sesame	SS
Crustaceans	CC
Lupins	AT
Gluten	GL
Fish	F
Soy	S
Sulfur dioxide	DA
Eggs	H
Mustard	MT
Molluscs	MC
Dairy	L
Peanuts	CH
Celery	A
Dry Fruits	FC

GL

Alergenos

L

L

L

OUR FABULOUS ITALIAN PRODUCTS

1 product €9-- 2 products €17-- 3 products €24-- 4 products €29
 Prosciutto di Parma DOP 24 months
 Truffled Bologna mortadella
 Parmiggiano aged 30 months and green olives
 White truffle salami
 Focaccia al Rosmarino (Accompaniment to our cured meats)

1/2 Ración Ración

8,5

ARTIGIANALI FORMAGGI

Large and creamy Puglia burrata 250 gr (2 pax) with tomato 16,75
 Small Puglia burrata 125 gr with tomato bed 14,5
 Paestum D.O.P buffalo mozzarella with tomato bed 14,5

STARTERS

BURRATA ROSSA AL PESTO (v.) Hyper-creamy burrata (125 gr-250 gr) stuffed with pesto and tomato compote 18,25
CARCIOFI GRATINATI (v.) Artichokes gratinated with double-cooked mahonés 15
LE CROCHETTE DEL NONNO (v.) Grandpa's croquettes with boletus edulis 13,5
I NOSTRI GNOCCHI BRAVOS (v.) Gnocchi a la Brava, like potatoes but more Italian 13,5

FRESH STUFFED PASTA

RAVIOLI AI FICHI E FOIE ravioli stuffed with burrata, in foie and dried fig cream and crispy Parma ham 20,5
GIRELLA DI CODA DI MANZO AL CACAO pasta stuffed with oxtail, meat juice, Parmigiano Reggiano sauce, pine nuts and cocoa 19,95
CANNELONE DI TRADIZIONE cannelloni stuffed with oxtail and various mushrooms 19,95
RAVIOLONI DI PARIGI AI FUNGHI mushroom ravioli in Parmesan cream, porcini mushrooms and hazelnuts. 17,95
RAVIOLI DI PERA E GORGONZOLA (v.) ravioli stuffed with pear and gorgonzola with walnuts and parmesan cream 16,75
CAPPELLACCI RICOTTA E SPINACI (v.) filled with ricotta and spinach, parmesan fondue and spinach cream 16,5

FRESH PASTA

FAMOSA PASTA AL TARTUFO (v.) mushroom tagliolini with mushroom cream, parmesan and truffle melanosporum 20,95
PAPPARDELLE DEL CAPO (v.) pappardelle with boletus edulis, creamy pecorino wheel sauce 17,5

PIZZAS

PIZZA TARTUFATA E FUNGHI PORCINI (v.) truffle cream, mozzarella, ricotta, fresh truffle and candied fungi 20,5
PIZZA "FIGURATO" DIAVOLA DE LEON chorizo from León, taggiasche olives, parmesan, mozzarella, pomodoro and basil 18,5
LA NOSTRA PIZZA ALLA CARBONARA pecorino cream, carbonara cream, mozzarella, guanciale, onion and basil 18,5

MEATS

LA CARNE DELLA FELICITÀ la Finca happy cow entrecote sliced 31,5
CODA DI MANZO CON FUNGHI oxtail stewed at low temperature with sautéed mushrooms and rice 25,5
STRACCETTI DI VITELLO CON FUNGHI strips of sirloin in mushroom sauce season 25,5

FISH

SALMONE ALLO ZAFFERANO Salmon in saffron cream 22,5
BACCALÀ LIVORNESE A MODO MIO Livornese style breaded cod with pomodoro, taggiasche olives and spinach 21,5

Kcal

GL, L, FC 385
 GL, L 520
 GL, L, H 480
 GL, L, H 480

GL, L, H 420
 GL, H, L, FC, DA 500
 GL, L, H 690
 GL, L, FC, H 650
 GL, L, FC, H 450
 GL, L, H, 700

GL, L, H 470
 GL, L, H 450

GL, L, S 750
 GL, L 820
 GL, L 850

700
 600
 500

F, L, GL 400
 GL, F 500

VAT included / (v.) = Vegetarian *Calorie calculation per dish is approximate. It is recommended to consume 1,400 to 2,800 calories per day depending on your age, sex and physical activity.