



Starters

MONTANARA *fried pizza with tomato, grated cheese and basil* - 9,50€

FOCACCIA *with olive oil and rosemary* - 8,50€

ZUCCHINI FLOWERS *in tempura stuffed with anchovy and citric ricotta* - 11,50€

VEAL CARPACCIO *with aurugula, mushrooms, parmesan cream, striped truffle and pine nut vinaigrette* - 16,50€

TASTING OF CLASSIC BRUSCHETTA, *brunoise tomato, pesto and basil oil* - 9,50€

HAM & MELON - 11,75€

IBERIAN HAM *with bread* - 13,50€

SALMON TARTAR *with avocado mousse and mango sauce* - 18,50€

PROVOLONE *with semi-dried tomato* - 11,50€

Tapas

PATATAS BRAVAS "SPICY" - 6,50€

MOZZARELLA STICKS "Tequeños" - 8,50€

SHRIMPS IN GARLIC SAUCE - 12,50€

CRISPY PRAWNS - 8,50€

SQUID ANDALUSIAN STYLE *with soy mayonnaise* - 9,50€

CRISPY CHICKEN - 7,50€

GUACAMOLE NACHOS *with "pico de gallo"* - 7,50€

GUACAMOLE AND PULLED BEEF NACHOS - 10,75€

ROAST CHICKEN WINGS - 7,50€

GOAT CHEESE AND CARAMELIZED ONION CROQUETTES - 9,50€

CHICKEN CROQUETTES - 9,50€

FRENCH FRIES - 3,75€

FRIED SWEET POTATOES - 4,50€

FRIED AUBERGINES WITH GOAT CHEESE AND HONEY - 9,50€

Salads

GREEN SALAT *lettuce leaves, carrots, sweetcorn, cherry tomato and peppers* - 11,50€

CESAR SALAD *lettuce leaves, chicken in batter, parmesan, croutons and cesar sauce* - 12,50€

MARINATED SALMON SALAD *spinach, marinated salmon, avocado, green apple, cherry tomato with yogurt sauce with dill* - 13,50€

BURRATA ON "COR DE BOU" TOMATO'S CARPACCIO *burrata, tomato, olive oil, basil sprouts and balsamic cream* - 12,50€

Artesan filled pasta

CARAMELLA WITH CHEESE AND PEAR *with saffron and walnuts* - 16,50€

ROAST BEEF RAVIOLO *with sage and butter* - 16,50€

MOZZARELLA CHEESE AND BASIL CAPELACCIO *on tomato's carpaccio and pesto* - 16,50€

FUNGHI PORCINI TORTELLONI *with truffle sauce and crispy guanciale* - 16,50€

TAGLIATELLE ALLÀ PARMESANA - 19,00€ *with truffe* - 10,00€

HOMEMADE MEAT LASAGNA *(also gluten-free version)* - 16,50€

PENNE *mushroom sauce gluten-free* - 12,75€

MELANZANE PARMIGIANA *roasted aubergines with tomato sauce and parmesan gratin* - 14,50€



Fish

SALMON *with crunchy pistachio gratinated* - 22,50€

COD FILLET *mediterranean style* - 24,50€

Meat

CHICKEN ESCALOPE *with sauce to choose and fries* - 15,50€

BEEF RIB AT LOW TEMPERATURE *with fries* - 27,50€

Pasta and traditional dishes



SPAGUETTI
12,75€



GARGANELLI
12,75€



TAGLIATELLA
12,75€



FUSILLONI
12,75€

Sauces to choose

- NAPOLITANA
- BOLOGNESE
- AMATRICIANA
- PESTO GENOVESE
- CARBONARA
- SALSA FUNGHI
- CACIO E PEPE
- 5 FORMAGGI +2€
- TARTUFO +4€
- FRUTTI DI MARE +4€

Classic pizza

MARINARA tomato, garlic, oregano and olive - 9,50€

MARGARITA mozzarella, tomato and basil - 10,50€

NAPOLITANA mozzarella, tomato, crapes and anchovies - 13,50€

HAM - 11,50€

HAM & MUSHROOMS - 12,50€

HAWAI mozzarella, tomato, ham and pineapple - 12,50€

4 CHEESE mozzarella, parmesan, fontina and gorgonzola - 14,50€

PEPPERONI - 13,50€

TUNA AND ONION - 14,50€

4 SEASONS ORIGINAL mushrooms, ham, artichokes and black olives - 14,50€

VEGETABLES onion, red peppers, aubergines and zucchini - 14,50€

CALZONE ham, tomato and mozzarella - 14,50€

Our dough has a double fermentation and classic pizza has a Mutti's tomato passata base.

Chef's pizza

FRUTTI DI MARE mussels, prawns, squid, clams - 16,50€

BARBECUE guanciale, beef ribs at low temperature and barbecue sauce - 15,50€

TRUFFLE CREAM truffle cream base, parmesan shavings and laminated mushrooms - 16,50€

CARBONARA carbonara base sauce and guanciale - 15,75€

GORGONZOLA CARAMELIZED PEARS AND WALNUTS - 15,50€

BEEF BRESAOLA mozzarella, bresaola, rocket and parmesan - 17,00€

CAPRESE Cherry tomato, mozzarella cheese and basil - 16,50€

BOLOGNESE PIZZA mozzarella, bolognese sauce and oregano - 16,50€

FUGAZZETA PIZZA with sweet ham, mozzarella, onion and oregano - 14,50€

IBERIAN HAM PIZZA with parmesan flakes and arugula - 17,50€

MORTAZZA PIZZA mortadella, pistachios, pesto and buffalo mozzarella - 17,50€

Dessert

- 3 CHOCOLATES - 5,50€
- TIRAMISÚ - 5,50€
- CHEESECAKE - 5,50€
- LEMON PIE - 5,50€
- CAKE OF THE DAY - 5,50€



Our selection of wines, offers the perfect marriage to complete your gastronomic experience. Do not hesitate to contact the staff for any recommendations.

We have information on allergies and food intolerances about the dishes we offer. Refer to our staff.



VAT INCLUDED