



ANTIPASTI

Garlic bread

Homemade firewood garlic bread with butter and mozzarella

5,50€

Truffle Bread

Our baked bread dough with white truffle sauce

6,50€

Classic Provoletta

Melted provolone cheese baked in the oven with a light touch of fresh tomato and oregano

9,00€

Smoked Provoletta

Melted oven-smoked provolone cheese with crunchy Iberian ham, tomato base, oregano and toast

9,50€

Foccacia della mamma

Baked bread, cherry tomato, cooked ham, fresh mozzarella and oregano

10,00€

Carpaccio di Manzo

Very thin slices of fresh veal meat seasoned with flakes of parmesan cheese, lemon juice black pepper and olive oil

11,50€

Carpaccio di Octopus

Very thin slices of fresh Mediterranean octopus, seasoned with lemon juice arugula salad and olive oil

12,50€

Italian cheese

Varied assortment of cheeses with truffle honey and red fruit jam

10,00€

Italian antipasti

Speck (Italian smoked ham) sliced porchetta, mortadella, salami, mozzarella, provolone, sun-dried tomatoes, seasoned Italian artichokes, Gaeta olives, arugula and grissinni

13,00€

PIADINE

Vegetarian Piadina

Mix of fresh seasonal vegetables seasoned with Pedro Ximénez sauce

7,00€

Piadina della Casa

St Danielle ham, fresh tomato, mozzarella cheese and arugula salad

7,50€

Piadina al Salmone

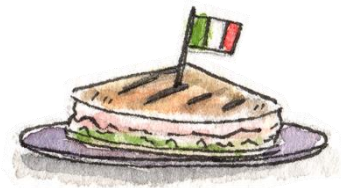
Roquefort (blue cheese), fresh tomato, smoked salmon and rucola salad

7,50€

Piadina Porchetta

Flavored boneless pork roasted in the oven, provolone chesse, chef's secret sauce and arugula

7,50€



LE INSALATE

Caprese

Sliced fresh tomato with mozzarella cheese basil and a touch of pesto sauce

10,00€

Capricciosa

Lettuce, tomato, asparagus, tuna, sweet corn, boiled egg and Gaeta olives

10,50€

Fresh spinach

Spinach, goat cheese medallion, dried tomatoes, walnuts, honey mustard sauce

11,00€

Caesar

Lettuce, bread croutons, bacon, roast chicken breast, parmesan cheese flakes and Cesar dressing

11,00€

Fresh burrata

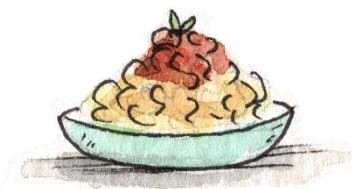
Mix of lettuce, burrata di Bufala, natural tomato, dried tomatoes dressed with olive oil and balsamic vinegar

12,50€

Burrata al tartufo

Burrata di Bufala dressed with truffle oil and honey, arugula, cherry tomatoes and sautéed with cubes of Iberian ham

13,00€



LE PASTE

Spaghetti Nata & Bacon	10,00€
Carbonara recipe with cream, bacon, parmesan and nutmeg	
Original Carbonara Spaghetti	11,00€
Original recipe with guanciale (pork cheeks), egg parmesan and black pepper	
Spaghetti Bolognese	10,00€
Homemade Bolognese sauce made with tomato, mixed meat, carrot, celery and onion	
Linguine al Pesto	10,00€
Pesto sauce with fresh basil, olive oil, pine nuts and Parmesan	
Rigatoni Amatriciana	10,00€
Tomato sauce with garlic, guanciale (pork cheeks), onion and red wine	
Tagliatelle gambieri al Pil Pil	12,00€
Prawns sautéed in Pil Pil with garlic, olive oil, chillies and paprika	
Gnochi al speck	12,00€
Speck (Italian smoked ham), light cream sauce and gorgonzola with a touch of pink pepper	
Gnocchi 5 formaggi	11,00€
Potato gnocchi and mix of 5 Italian cheeses with cream sauce	
Penne Vodka e Salmone	11,00€
Smoked salmon, a touch of tomato, onion, capers, cream and flambéed with vodka	
Spaghetti Don Vito	12,50€
Italian dried tomatoes, fresh tomato, mushrooms, green asparagus and serrano ham	
Tagliatelle al tartufo	12,50€
Mix of mushrooms and boletus, mascarpone, cream and truffle cream	
Linguini ai gamberi and zucchini	12,50€
Prawns, fresh zucchini, onion and olive oil	
Spaghetti Nere ai Frutti di Mare	12,50€
Black pasta made with squid ink, clams, prawns, squid, mussels, fresh tomato, garlic and Gaeta olives	

GRATIN PASTA

Penne al Forno	11,00€
Tomato, cooked ham, mushrooms, mozzarella, béchamel and parmesan gratin in the oven	
Rigatoni Bolognese al Forno	11,00€
Tomato, béchamel, mixed bolognese meat, mozzarella and baked parmesan gratin	
Spaguetti carbonara al Forno	11,00€
Bacon, egg, cream and baked parmesan gratin	
Rigatoni Inferno al Forno	11,00€
Tomato, mozzarella, spicy salami, mushrooms and béchamel gratin baked with parmesan	
Lasagna di Carne	11,00€
Original recipe with mixed Bolognese sauce, mozzarella, béchamel and parmesan gratin in the oven	
Lasagna di Verdure	11,00€
Selection of seasonal vegetables, tomato, mozzarella, béchamel and parmesan gratin in the oven	
Lasagna di Boletus	12,00€
Mix of mushrooms and boletus, mozzarella, béchamel, truffle cream and gratin with parmesan	

STUFFED PASTA

Green tortellini	11,00€
Stuffed with ricotta and spinach seasoned with tomato sauce, garlic, fresh tomato and basil	
Oxtail ravioli	12,00€
Ravioli stuffed with meat, homemade sauce made with tomato and oxtail	
Fagotti	12,50€
Pear-filled sachets with a cream sauce, gorgonzola and walnuts	
Panzotti Zucca e amaretto	13,00€
Pumpkin fillings, foie sauce and mascarpone with Pedro Ximénez reduction	

LE PIZZA

Margherita

Tomato with basil, mozzarella and oregano

8,50€

Prosciutto

Tomato with basil, mozzarella, cooked ham and oregano

9,00€

Prosciutto e Funghi

Tomato with basil, mozzarella, cooked ham, mushroom and oregano

9,50€

Bolognese

Tomato with basil, mozzarella, Bolognese sauce and Parmesan

10,00€

Tonno e Cipolla

Tomato with basil, mozzarella, tuna, onion and oregano

10,00€

Hawaiian

Tomato with basil, mozzarella, cooked ham and natural pineapple

10,00€

Carbonara

Base of cream, mozzarella, bacon, parmesan, mushrooms and black pepper

10,00€

Diavola

Tomato with basil, mozzarella, pepperoni (spicy salami) and oregano

10,00€

Vegetarian

Tomato with basil, mozzarella, aubergine, zucchini, mushrooms and goat cheese

10,00€

4 Formaggi

Tomato with basil, mozzarella, roquefort, emmental, parmesan and oregano

10,00€

4 Stagioni

Tomato, mozzarella, mushrooms, cooked ham, artichokes, black olives and oregano

10,00€

Rustic

Tomato with basil, mozzarella, red and yellow peppers, onion, bacon and oregano

10,00€

Sicilian

Tomato with basil, mozzarella, capers, anchovies, black olives, basil and oregano

10,00€

Mexican

Tomato with basil, mozzarella, mixed minced meat, peppers, onion, chillies and jalapeños

10,00€

Napoli

Tomato with basil, mozzarella, Napoli salami, onion and green peppers

10,00€

Granjera

Tomato with basil, mozzarella, mushroom, corn, roast chicken and fried egg

11,00€

BBQ

Tomato with mozzarella basil, roast chicken, bacon and barbecue sauce

11,00€

Al Salmone

Mozzarella with basil, smoked salmon, gorgonzola and arugula

12,00€

Frutti di mare

Tomato, mozzarella, prawns, mussels, squid, clams, olive oil with garlic and oregano

12,50€

Calzone

Tomato, mozzarella, basil, mushrooms, cooked ham and arugula

12,50€

Tirolese

Tomato with basil, mozzarella, speck (Italian smoked ham) arugula and parmesan

12,50€

La Favorita

Tomato with basil, mozzarella, boletus, Serrano ham and Parmesan

12,50€

Truffle

Funghi porcini, arugula, fresh mozzarella, cherry tomato white truffle sauce and dressed with truffle oil

12,50€

Iberian

Tomato with basil, mozzarella, Iberian ham, fried egg and oregano

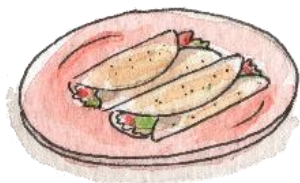
13,00€

Burrata

Fresh burrata, tomato with basil, mozzarella, Iberian ham and oregano

13,50€





LES CREPES

(SAVORY PANCAKES)

Parisino	10,00€
Stuffed with cooked ham, Emmental cheese, béchamel and tomato sauce	
Nórdico	10,50€
Smoked salmon, Emmental cheese, mascarpone, mushrooms and dill	
Tikka	11,00€
Chicken curry, prawns, mushrooms, Emmental cheese, béchamel and cream	
Red hot chili peppers	10,50€
Mixed minced meat, tomato, peppers, onion, emmental, béchamel and hot chili	
Smoked	10,50€
Bacon, smoked provoletta, artichokes, fried onion and béchamel	
Spinach au gratin	11,00€
Fresh spinach sautéed with goat cheese, walnuts, baked with béchamel and parmesan	
Leeks au gratin	11,00€
Fresh leeks with Emmental cheese, mushrooms, baked with béchamel sauce and Parmesan	
Roast Chicken Gratin	11,00€
Chicken, mushrooms, boiled ham, emmental, baked gratin with béchamel and parmesan	
Coda di Toro	12,00€
Oxtail with caramelized onion, béchamel sauce and pine nuts	
Foie and Boletus Special	12,50€
Foie, boletus, Pedro Ximénez apple, béchamel sauce and parmesan	

DESSERTS

Chef's homemade tiramisu	5,00€
House panna cotta	4,50€
With chocolate, strawberry or caramel syrup	
Affogato al Caffé	3,50€
Vanilla ice cream, coffee, cream and brown sugar	
Glass of ice cream	5,00€
3 assorted scoops of ice cream with cream, chocolate syrup, wafer and crunchy almonds	
Cannoli Siciliani	4,50€
Filled with sweet ricotta cheese and icing sugar	
Death cake for chocolate with cream and chocolate syrup	4,50€
Creamy cheese cake with raspberry jam, cream and strawberry syrup	5,00€
Coulant	5,00€
hot chocolate volcano with vanilla ice cream, cream and syrup	
Crepe with nutella, cream and chocolate syrup	4,50€
Crepe with chocolate syrup and cream	4,50€
Crepe with dulce de leche and icing sugar	4,50€
Crepe with Banana, nutella, cream and chocolate syrup	4,50€
Crepe with strawberry ice cream, nutella, cream and syrup	4,50€
Crepe with vanilla ice cream, chocolate syrup and cream	4,50€
Apple crepe	4,50€
Apple compote, vanilla ice cream, cream and cinnamon	
Crepe Suzette al Grand Marnier	5,50€
Brown sugar, liquor, orange and vanilla essence	
La Isla Crepe	5,50€
Banana, vanilla ice cream, chocolate syrup and flambé with Rum	
Nutella pizza	6,00€
nutella, crocanti almond and icing sugar	

