

**WEEK 29
SUMMER 2017**

APPETIZER

v Hot olives with orange and thyme	4,95€
v Almonds with fennel and chili (FS)	4,50€
v Parmigiano Reggiano with balsamic (L)	7,95€
v Fried chickpeas	4,50€
v Potatoes toto with parmigiano and parsley (G, L)	6,50€

CHEESE AND SALUMI

Cheese plate (L)	13,50€
Mahón DOP Menorca, Spain	
Parmigiano Reggiano, Italy	
Taleggio DOP Emilia Romagna, Italy	
Truffled Pecorino, Italy	
Stilton DOP England	
* Pear jam	
Salumi plate (SF)	13,00€
Coppa DOP Piacenza, Italy	
Prosciutto San Daniele	
DOP Friuli Venezia Giulia, Italy	

LAS PIZZETAS

Made with sourdough, long fermentation and natural ingredients

v Wood oven tomatoes and burrata (G,L)	17,50€
Soft spicy sausage, mozzarella and kalamata olives (G,L)	16,50€
Prosciutto San Daniele, arugula and parmigiano (G,L,SF)	16,50€
Zucchini, pesto and mint (G,L,FS,P)	17,50€

TO SHARE

Cherry gazpacho from Santa Coloma (G,L,A,P)	13,50€
v Beetroot salad, avocado and orange vinaigrette (L)	15,50€
Crispy squid, feta, lime allioli (G, H, P)	15,50€
Mozzarella di bufala, orchard tomato, vineyard peach and basil (L)	17,00€
Zucchini flower in tempura with ricotta of sheep and anchovies (L, G, P)	15,00€
Beef carpaccio, celeriac raifort (L)	19,50€
Ceviche of sea bass with squid and chili (P,M,L,G)	19,50€
"Balfego" tuna tartar with almond cream (FS, L, P)	19,00€

PASTA Y RISOTTO

♥ Tagliatele with zucchini flower, clams and miso (L,G,H)	24,00€
Homemade tortellini of goat cheese, asparagus (G, H, L, FS)	24,00€
♥ Green gnocchi, fresh raf tomato, ricotta salata (G, L, H)	23,50€
Spaghetti with lobster and tomato confit (G,P,CR,H)	37,00€
Pappardelle with wild boar ragout, parmesan and fried sage (G,A,L,H)	21,00€

FROM THE WOOD OVEN AND GRILL

♥ Long cooking lamb with spring vegetables (A,L,SF)	29,50€
Aged cow tenderloin with smoked eggplant, eggplant chips (SF ,L, SJ)	34,00€
Grilled Hake with Ganxet beans, spring pesto and candied tomatoes (P)	26,00€
♥ Prime Ribe aged cow for two beef lovers with roast seasonal vegetables	69,00€
Balfego tuna tataki, avocado cream and quinoa crunchy (SJ, P, L)	32,00€
Freedom roast chicken baked for two people	39,00€

- v: Vegetarian options
- Bread € 2,50 per person
 - All prices include taxes
 - If you are allergic to any product, let us know



Allergens

GLUTEN - G	PEANUT - C
LACTEOS - L	MOLLUCS - M
EGGS - H	NUTS - FS
SOJA - SJ	ALTRAMUSES - AL
CELERY - A	CRUSTACEOS - CR
MUSTARD - MZ	FISH - P
SESAME - S	SULFITOS - SF