

**WEEK 40
AUTUMN 2018**

CHEESE AND SALUMI

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

APPETIZER

v Hot olives with orange and thyme	5,95€
v Parmigiano Reggiano with balsamic (L)	7,95€
v Fried chickpeas	4,50€
v Potatoes toto with parmigiano, parsley, lime allioli (G, L)	6,90€

LAS PIZZETAS

Made with sourdough, long fermentation and natural ingredients

v Wood oven tomatoes and burrata (G,L)	18,50€
Soft spicy sausage, mozzarella and kalamata olives (G,L)	17,50€
Pepperoni, tomato, mozzarella di bufala, pickled chili, dill (G, L)	16,50€
Prosciutto San Daniele, arugula and parmigiano (G,L,SF)	18,00€
Truffle, Mozzarella di bufala, "Jamón de bellota" (G, L, SF)	24,00€
Flower of zucchini, tomato confit, mozzarella di buffala (G, L)	17,00€



TO SHARE

v Colorful roasted beetroots, avocado and orange vinaigrette (L)	16,50€
Crispy squid, feta, lime allioli (G, H, P)	17,50€
Beef carpaccio, celeriac raifort (L)	19,50€
Steak tartare, parmigiano, truffle (P,H,L,MZ)	23,00€
Ceviche of sea bass with squid and chili (P,M,L,G)	19,50€
Figs with balsamic vinegar, mozzarella di bufala, and caramelized nuts (FS, L)	16,50€
Bruschetta of burrata, caponata, pine nuts (L, FS, G)	17,00€



PASTA Y RISOTTO

Gnudi, naked ravioli ricotta, confit cherry tomatoes and parmesan (G,H,L)	21,00€
Red wine risotto, with radicchio, hazelnuts and gorgonzola (L,FS)	22,00€
♥ Pappardelle with goulash meat ragout, parmesan and fried sage (G,A,L,H)	24,00€
Spaghetti with clams, fresh chilli, parsley and bottarga (G,P,CR,M,H)	27,00€
Ravioli of figs with goat cheese and crispy prosciutto (G,H,SF,L)	28,00€



FROM THE WOOD OVEN AND GRILL

♥ Milanese from TOTO, roasted lemon and truffle mayonnaise(L,H,G)	22,00€
Pork ribs, spices and sweet potato chips (L, G)	24,00€
Grilled salmon with roasted vegetables, yogurt and mint(P,G,MZ,H,L)	25,00€
♥ Long cooking lamb with spring vegetables (A,L,SF)	29,50€
Aged cow tenderloin with pumpkin puree and pearl lentils (SF ,L, SJ)	36,00€
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
- We have bread without gluten € 2.9 per unit



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