

**WEEK 51
WINTER 2018**

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€
Gnocco fritto with prosciutto San Daniele and rosemary (SF,G)	12,00€

CHEESE AND SALUMI

Cheese plate (L) Mahón DOP Menorca, Spain Taleggio DOP Emilia Romagna, Italy Pecorino, DOP Italy	15,00€
Salumi plate (SF) Coppa DOP Piacenza, Italy Prosciutto San Daniele DOP Friuli Venezia Giulia, Italy	15,00€
Plate of "Jamon Serrano" reserve, bread with tomato (G, SF)	25,00€

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€
Pumpkin, radicchio, walnuts, rosemary and ricotta salata (FS, G, L)	16,50€

TO SHARE

v Salad with beet, avocado, goat cheese, citrus (L)	16,50€
Crispy squid, feta, lime allioli (G, H, P)	17,50€
Beef carpaccio, artichokes and bagna cauda (L,P)	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€
Forest mushrooms bag, stracciatella di burrata (L)	17,00€
Bruschetta of Grilled halloumi with prosciutto and kumkuat chutney(L,SF, G)	14,00€
Toto Melanzane with ricotta, spinach, tomato and nutmeg (P,L,G)	13,50€
Roasted Cauliflower with yoghurt (L)	12,50€

PASTA Y RISOTTO

Sweet potato gnocchi with pumpkin and kale (G, L, H)	22,50€
Risotto of forest mushrooms, gremolata and mascarpone (L)	25,00€
♡ Pappardelle with goulash meat ragout, parmesan and fried sage (G,A,L,H)	24,00€
Spaghetti with lobster and tomato confit (G,P,CR,H)	36,00€
Homemade tortellini pumpkin, salvia, ricotta salata (G,H,L,FS)	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 broccoli, spinach and gorgonzola (SF ,L, SJ)	36,00€

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
LACTEOS - L
EGGS - H
SOJA - SJ
CELERY - A
MUSTARD - MZ
SESAME - S

PEANUT - C
MOLLUCS - M
NUTS - FS
ALTRAMUSES - AL
CRUSTACEOS - CR
FISH - P
SULFITOS - SF