



We have vegetarian, vegan y free gluten option ! ask to the waiter
***minimum mandatory consumption: 1 drink and 1 dish for a person* - bread 1,9€**

APPETIZER

BURRATA FRITTA – unique, original and vegetarian breaded fried D.O.P. BURRATA (Apulian fresh cheese) for a revisited amazing taste.

tomato sauce hot with oregano, basil, and homemade pesto 14.90



FRITTELLINE

Typical fried dough of the summer nights! ideal to share

4 cheese sauce and tomato together with cured meat (also lactose free)



15.90

CARPACITO

Fresh raw veal with parmesan cheese, arugula, salt, pepper and lemon



12.90

PROVOLINA - veggy

Melted Provolone cheese D.O.P with homemade green pesto, semi-dried tomato yellow and cherry tomatoes red confit, land of black olives and oregano



10.90

BRACIOLE DELLA NONNA

Veal meat roll filled with cheese and parsley with the typical homemade Grandma's tomato sauce

Order our bread



13.90

POLLO PAZZO

Pieces of spiced, marinated and fried chicken dip in a special sauce made with honey and mustard



10.90

PATA BOOM

Fried potatoes served with Nduja souce (spice pork cream from Sud Italy) and mayonnaise of coriander



9.90

SALADS

CAPRESE

Valencian's Tomato, mozzarella of Puglia, homemade Green pesto , salt and oregano, arugula (rockets salad), balsamic vinegar of Modena, everlasting *healthy and fresh classic*

11.90



HARINELLA'S CESAR

Roman's lattuce ,fried chicken, Cesar' s sauce, crispy ham and crispy bread, parmesan cheese

never out of fashion! (also gluten free or lactose free)

13.80



BURRATA

D.O.P. Apulian fresh cheese, dry tomato ,confit yellow cherry's tomato, homemade pesto green, balsamic vinegar cream from Modena, rockets salad and oregan

"The Apulian food bomb, discovered by chance"



13.90

PIZZAS

ANNARELLA – TOP 15 OF SPAIN 2024 (lamejorpizza.es – 2nd in Valencian Community)

White based with mozzarella and speck (special lightly smoked ham from Trento north Italy), cherry tomato and yellow tomato semidry and confit, crunchy basilic parmesan, cream of cheese with walnuts



17.90

TERRA NOSTRA – 3rd in Valencian Community 2023

Cream of zucchini on the base, mozzarella cheese, capocollo* (special loin of pork), tomato semidry confit, basilic parmesan, taralli powder, cream of cheese with mushroom



17.90

CAP I CUD

Base of yellow tomato, mozzarella with caciocavallo* (special Puglia's cheese) , Capocollo (Pork loin meet), tomato dry, taralli (kind of bagel from Puglia), stracciatella (cream of burrata), cream of pecorino cheese.



17.90

MARGHERITA

the Classic One with mozzarella and tomato sauce, olive oil and basil



11.50

CAPRICCIOSA

Tomato, mozzarella, artichokes , mushroos, york ham, red and yellow peppers



14.90

PROSCIUTTO COTTO E FUNGHI

Tomato, mozzarella, york ham and mushrooms



14.00

VEGAN - without mozzarella - 13.90
Tomato, chips of zucchini, aubergine, arugula, pinions, yellow tomato and balsamic vinegar cream from Modena



VEGETARIAN the same with mozzarella



14.90

4 FORMAGGI (vegetarian)

for cheese lovers: tomato, mozzarella, smoked scamorza, gorgonzola, grana padano DOP. 14.90



BELLA E BUONA

Tomato homemade, mozzarella, amazing RAGÙ of meat and capocollo (bacon) 14.90



PUGLIA MIA

Mozzarella, CIME DI RAPA (turnip tops from Apulia), italian sausage, spicy oil, dry tomato and stracciatella.

Apulian typical taste. *a little bit spicy* 14.90



OLÈ OLÈ

Homemade tomato, mozzarella fresh, Serrano's ham, arugula and parmesan cheese 14.90



CARPACCINA

Tomato sauce, mozzarella, tasty carpaccio of cow, lemon, arugula y parmesan cheese, oil and lemon 14.90



PISTACCHINO

White pizza con mozzarella, tasty Mortadella , delicate stracciatella fresh and dry tomato, cream of balsamic vinegar 15.90



AFFUMICATA

Tomato, Apulia 's mozzarella, authentic speck* italian y smoked scamorza cheese 14.90



LIMONE (option vegetarian)

White base, mozzarella,italian york ham, rain of lettuce and EVO oil, lemon fresh

for the ones on a diet !

13.90



SOL DEL SUR (new spice)

Base of yellow tomate, mozzarella, green pesto homemade, Nduja (special sausace very spicy, stracciatella cheese 14.90



WE MAKE SPECIAL PIZZAS EVERY WEEK!!! look the QR code or ask to the waiter

PASTA

You can take paste gluten free – ask to the waiter

LASAGNA DEL SUD

The traditional lasagna made in the south of Italy with a hot heart of meat and cheese 15.50



ORECCHIETTE PUGLIESI

Cime di rapa (turnip tops from Apulia) and anchovies stir fry with garlic, a little bit spicy
to discover the real Apulian traditional dish! 14.50



ORECCHIETTE CON LE BRACIOLE

The fresh pasta with a form of ears typical from Bari, homemade tomato sauce and meat is cooked at low fire for 12 hours 14.90



ORECCHIETTE AL RAGÙ

Apulian fresh pasta with typical Apulian ragù of pork and beef meat 14.40



ORECCHIETTE TARTUFATE (opcion vegetarian)

The tradition melts with gorgonzola cheese, capocollo*, cream of black truffle ! A mix of taste
**ask for availability* 14.90



PACCHERI DELIZIA (vegetarian)

White fresh pasta with crema of pistacho from Sicily, tomate dry, basilic, cheese Burrata and parmesan



14.90

PACCHERI ALLE NOCI (posible vegetarian)

Fresh pasta with cream of gorgonzola cheese , walnuts and our special ham fried



14.90

ORECHIETTE GOLOSE (new)

Fresh pasta from Bari with cream of Parmesan, almond, sausage, zucchini fried – possible vegetarian



14.90

ORECHIETTE GODURIA

Fresh pasta from Puglia, cream of potato whit provolone cheese, spicy Nduja (pork), black olive crumbre, basil-infused parmesan

15.70



**DESSERTS / a good meal without dessert is like a sweet night
without stars!// Always leave space for dessert**

*****SWEET NATURAL WINE FROM SPAIN OR FROM ITALY, ASK TO
THE WAITER TO COMPLETE THE GOOD THE REAL ITALIAN
EXPERIENCE *****

TIRAMISÙ

the classic Italian dessert with coffee: eggs, savoiardi, rum, mascarpone,
coffee and cocoa 7.50



PANNACOTTA (free gluten option)

the tasty vanilla and cream dessert. Choose your topping: Italian
pistachio or Spanish blueberry 5.50



NUTELLOSA

Sweet Pizza with nutella, pistachio, cream and icing sugar glass 11.90



MILLEFOGLIE (mum's recipe)

crispy dessert filo pastry sheets filled with a delicious cream and red
fruits OR cream of chocolate or orange cream, ask the possibility before



6.50

TARTA DE QUESO AL PISTACCHIO

Fresh cheesecake with pistachio Cream!

ALSO AVAILABLE WITH BLUEBERRY CREAM

7.50



All our dishes are fresh and homemade, prepared with Italian products
DOP. Or Valencian fresh product km0

Ingredient variations, gluten free and lactose free meals are also
available. Allergies must be communicated early.

TAX IVA INCLUDED

BREAD 1.90

LEGENDA ALÉRGENOS



CONTAINS GLUTEN



EGGS



MILK



NUTS



LACTOSE FREE



LUPIN



MOLLUSCS



CRUSTACEAN



SULPHUR DIOXIDE



SESAME



MUSTARD



CELERY



GLUTEN FREE



SOYA



PEANUTS



FISH

