



We have vegetarian, vegan y free gluten option ! ask to the waiter

***Minimum mandatory consumption: 1
drink and 1 dish for a person***

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

14.50



FRITTELLINE

Typical fried dough of the summer nights! ideal to share

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



15.50

CARPACITO

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



11.90

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

9.60



BRACIOLE DELLA NONNA

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

served with homemade bread to leave the dish clean

12.90



POLLO PAZZO

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

10.60



PATA BOOM

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

8.90



ROASTBEEF – new – possible gluten free/ egg free/ lactose free

Thin slice of roast beef with homemade vegetable cream, rosemary mayonnaise, touches of demiglaze, basil parmesan, black salt

16.90



SALADS

CAPRESE

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

10.90



HARINELLA'S CESAR

Roman's lattuce ,fried chickem, cesar sauce, crispy ham and bread, parmesan cheese

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

12.80



BURRATA

D.O.P. Apulian fresh cheese, dry tomato ,confit yellow cherry's tomato, homemade pesto, balsamic vinegar cream, rockets salad and basil
the Apulian food bomb, discovered by chance

12.90



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.



16.90

MARGHERITA

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



10.80

CAPRICCIOSA

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



14.90

PROSCIUTTO COTTO E FUNGHI

Tomato, mozzarella, york ham and champiñones



13.50

VEGAN

13.80

Tomato, chips of zucchini, aubergine, arugula, pinions, yellow tomato and balsamic cream from Modena



VEGETARIAN with mozzarella



14.80

4 FORMAGGI (vegetarian)

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

14.80



BELLA E BUONA

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

14.50



PUGLIA MIA

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

Apulian typical taste. *a little bit spice*

14.80



OLÈ OLÈ

Homemade tomato, mozzarella fresh, serrano ham, arugula and parmesan cheese

14.80



CARPACCINA

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

14.80



PISTACCHINO

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

15.70



AFFUMICATA

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

14.80



LIMONE (option vegetarian)

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

for the ones in a diet !

12.90



SOL DEL SUR (new spice)

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

14.50



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 13.90



ORECCHIETTE PUGLIESI

Cime di rapa (turnip tops from Apulia) and anchovies stir fry with garlic, a little bit spice
to discover the real Apulian traditional dish! 13.90



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 13.90



ORECHIETTE AL RAGÙ

Apulian fresh pasta with typical Apulian ragù of pork and beef meat 13.40



ORECHIETTE TARTUFATE (opcion vegetarian)

The tradition melts with gorgonzola cheese, capocollo* y la trufa negra !
A mix of taste
*ask for availability 14.70



PACCHERI DELIZIA (vegetarian)

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



14.50

PACCHERI ALLE NOCI (possible vegetarian)

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



14.50

ORECHIETTE GOLOSE (new)

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



14.80

ORECHIETTE CRUDAIOLA (new vegetarian light and fresh)

Fresh pasta from Bari with cream of Parmesan, tomate cherry, basilic and rocket salad, oregan, cheese ricotta and pecorino

13.50



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

7.00



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

10.50



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

6.00



TARTA DE QUESO AL PISTACCHIO

Fresh cheesecake with pistachio Cream!

ALSO AVAILABLE WITH BLUEBERRY CREAM

7.00



All our dishes are fresh and homemade, prepared with Italian products. Ingredient variations, gluten free and lactose free meals are also available. Allergies must be communicated early.

LEGENDA ALÉRGENOS



CONTAINS GLUTEN



HEGGS



MILK



NUTS



LACTOSE FREE



LUPIN



MOLLUSCS



CRUSTACEAN



SULPHUR DIOXIDE



SESAME



MUSTARD



CELERY



GLUTEN FREE



SOYA



PEANUTS



FISH

