

LO SPAGHETTO

Ristorante



Cucina Italiana Tipica Mediterranea

Sicilia en la cocina, la tierra de los sabores

Sicilian cookery the region of flavours

Una cocina que sabe a mar, tierra y montaña, una mezcla de sabores irrepetible, fruto de una historia milenaria que ha visto sumarse las aportaciones culturales de las más diversas civilizaciones, sin anularse nunca entre sí, haciendo de Sicilia el punto de encuentro entre las tradiciones culinarias occidentales y árabes. Todo ello a partir de materias primas de excepcional calidad que dan lugar, según las circunstancias, a una cocina sencilla o estructurada, "callejera" o refinada, noble o popular.

A cuisine that reminiscences of sea, land, and mountains, a fusion of unrepeatable flavors, the fruit of a millenary history that has seen the cultural contributions of the most diverse civilizations come together, without ever overlapping each other, making Sicily the meeting point between Western and Arab culinary traditions. All this from raw materials of exceptional quality that lead, depending on the circumstances, to a simple or structured cuisine, "Street-like" or refined, noble or popular.



Fresh Pasta

-Sea version-

Spaghettti allo Scoglio 18.50

(Includes prawns, mussels, clams, tomato sauce, parsley, and a spicy touch)

Spicy Spaghetti with Mussels 17.50

(Stir-fried mussels with garlic, parsley, a spicy touch, and fresh tomatoes)

Spaghetti alle Vongole 17.50

(Clams, garlic, white wine, parsley, and chili.)

Fresh Pasta

Pappardelle al Ragú 15.50

(Sauce made from meat, vegetables, and "Bolognese" tomato sauce.)

Fagotti Gorgonzola and Walnuts 15.50

(Mini pasta bags stuffed with pear and cheese, covered with Gorgonzola's sauce and walnuts)

Spaghetti Carbonara 14.50

(Authentic Italian carbonara (without cream) with Guanciale, egg yolk, parmesan cheese and black pepper.)

Vele al Tartufo 18.00

(Pasta stuffed with black truffle, covered in truffle sauce.)

Garganelli alla Norma 14.00

(A classic of the Sicilian cuisine: tomato, garlic, fried eggplant, salted ricotta, and basil.)

Garganelli Amatriciana 14.00

(Classic Roman sauce based on crushed tomato, onion, Guanciale, cayenne pepper, pecorino, and parsley.)

Ricotta and Spinach Ravioli 14.50

(Ravioli stuffed with Italian ricotta cheese and spinach, covered with Genovese pesto sauce.)

S u g g e r i m e n t i

Chef's Suggestions

Spaghetti alla Norma 18.50
(Tomato sauce flavored with garlic, eggplant, salted ricotta, and basil)

Trofie a la Siciliana 19.00
(Artisan fresh pasta, dried tomato in olive oil, buffalo mozzarella, chilli, basil, and parmesan cheese)

Garganelli Caprese 18.00
(Fresh pasta, natural tomato, basil, garlic, buffalo mozzarella, and parmesan cheese)

A n t i p a s t i

Appetizers

Parmigiana di Melanzane 14.50
(Lasagna made of eggplant, basil, parmesan, mozzarella and tomato sauce)

Pollo Croccante con Mostarda e Miele 9.50
(Crispy chicken with mustard, honey, and sesame sauce)

Insalata di Mortadella con mozzarella 14.50
(Mortadella salad seasoned with a sauce based on pistachio and buffalo mozzarella)

Carpaccio di Zucchine 13.50
(Zucchini carpaccio, parmesan slices, basil, and Chef's balsamic vinaigrette)

Vitello tonnato 17.50
(Veal medallions cooked at low temperature, similarly sliced as carpaccio; seasoned with a sauce based on tuna, mayonnaise, anchovies, and capers. Served cold.)

Insalata Caprese 13.50
(Mesclun, natural tomato, buffalo mozzarella cheese, basil, and extra virgin olive oil)

Bread 1.50