

Snacks/Bites

- RAVIOLIS -



Design your dish

1. CHOOSE YOUR FRESH PASTA

Iberic ravioloni | €3.00

Homemade stuffed ravioli with Iberic ham and confited garlic and cover with a mushroom sauce.

Suggestion ravioli |

Ask for disponibility and prices

Ravioli cheesecake | €2.75

Homemade stuffed ravioli with mascarpone cream and berries, and cookie crumble.

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- PIZZA BY THE SLICE -

Margheritta original | €3.20/slice

Special | €3.75/slice
(Ask for the ingredients).

Especiales

Gnocchi il vero pomodoro | €9.80

Potato gnocchi with tomato sauce, mozzarella and basil.

Creamy gnocchi | €10.20

Potato gnocchi with creamy spinach and Pecorino Romano cheese.

Fake risotto | €15.00

Fake risotto of puntalette pasta with seasoned mushrooms in tartufo, Parmeggiano Reggiano and black truffle oil.

Trofiette | €2.20

Short pasta made with semolina wheat.

Fussili | €2.20

Short pasta with a spiral form.

Chestnut tagliatelle | €2.75

Long and flat noodle made with chestnut flour. GLUTEN FREE.

Spaghetti alla chitarra | €2.75

long pasta made with wheat flour (00 Type) and eggs.

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2. CHOOSE YOUR SAUCE

Il vero pomodoro | €6.00

Tradittional Italian sauce with San Marzano tomato and aromatic herbs.

Genovèese Pesto | €7.50

Pesto of pistachio, garlic, basil, Parmeggiano Reggiano y extra virgin olive oil..

Ragout a la bolognese | €8.00

Stewed beef and bacon with red wine, aromatic herbs and tomato sauce..

Authentic carbonara | €8.00

Egg yolk, black pepper, Parmeggiano Reggiano and Guanciale (Italian bacon).

Putanesca siciliana | €9.00

Fresh tomato, anchovies, garlic and chili with a black olives and salting sardines.

Síguenos en:

