



## Aperitivos

|                                                 |      |
|-------------------------------------------------|------|
| <b>Taralli Napolitano</b>                       | 3.00 |
| <b>Aceitunas Cerignola (V)</b>                  | 3.00 |
| <b>Berenjena Marinada &amp; Pan Tostado (V)</b> | 3.50 |
| <b>Chips con Lima &amp; Pimienta Negra (V)</b>  | 6.00 |
| <b>Focaccia con Ajo (V)</b>                     | 6.00 |
| <b>Pimientos del Padrón (V)</b>                 | 6.00 |

## Entrantes

|                                                                  |       |
|------------------------------------------------------------------|-------|
| <b>Burrata &amp; 'Nduja</b>                                      | 9.00  |
| Burrata, Crema de 'Nduja & Tarallo.                              |       |
| <b>Montanara &amp; Gambas Rojas</b>                              | 10.00 |
| Masa Frita, Stracciatella, Tartar de Gambas Rojas & Alga Wakame. |       |
| <b>Tartar de Atún</b>                                            | 16.00 |
| Atún Rojo, Papaya, Stracciatella de Búfala & Albahaca.           |       |
| <b>Carpaccio de Bresaola</b>                                     | 12.00 |
| Bresaola, Fondue de Parmesano & Avellanas.                       |       |
| <b>Anchoas del Cantábrico</b>                                    | 7.00  |
| Anchoas Marinadas con Vinagreta Mediterránea.                    |       |
| <b>Mortadella &amp; Trufa</b>                                    | 9.00  |
| Focaccia con Mortadella & Crema de Trufa.                        |       |

## Ensaladas

|                                                                  |      |
|------------------------------------------------------------------|------|
| <b>Caprese</b>                                                   | 9.00 |
| Mozzarella de Búfala, Tomate de Rama, Orégano & Albahaca Fresca. |      |
| <b>Ensalada de Queso</b>                                         | 9.00 |
| Mix de hojas, Gorgonzola, Fruta Confitada, Nueces & Miel.        |      |
| <b>Fresella &amp; Tomate Antiguo (V)</b>                         | 8.00 |
| Tomates Heirloom, Alga Wakame, Ponzu & Fresella.                 |      |

## Padellino - Pizza Crujiente

|                                                                         |       |
|-------------------------------------------------------------------------|-------|
| <b>Carbonara &amp; Lavanda</b>                                          | 15.00 |
| Crema Carbonara, Guanciale & Lavanda.                                   |       |
| <b>Nerano del Mar</b>                                                   | 20.00 |
| Crema de Calabacín, Caciotta, Gambas Rojas Crudas & Chips de Calabacín. |       |
| <b>Perfume de Verano (V)</b>                                            | 15.00 |
| Crema de Pimiento Rojo, Menta Fresca & 'Nduja Vegana.                   |       |



# Pizza Contemporánea



|                                                                                                                         |  |       |
|-------------------------------------------------------------------------------------------------------------------------|--|-------|
| <b>Margherita</b>                                                                                                       |  | 9.00  |
| Tomate La Torrente, Mozzarella Fior di latte, Albahaca & AOVE.                                                          |  |       |
| <b>Búfala</b>                                                                                                           |  | 11.00 |
| Tomate La Torrente, Mozzarella de Búfala, Albahaca & AOVE.                                                              |  |       |
| <b>Aria Provola e Pepe</b>                                                                                              |  | 10.00 |
| Tomate La Torrente, Provola madurada, Pimienta negra Sichuan, Albahaca & AOVE.                                          |  |       |
| <b>Diavola</b>                                                                                                          |  | 10.00 |
| Tomate La Torrente, Mozzarella Fior di latte, Salami Picante & Albahaca.                                                |  |       |
| <b>Salsiccia Friarielli &amp; Tarallo</b>                                                                               |  | 13.00 |
| Crema de Friarielli, Provola, Salchicha Italiana, Tarallo & Albahaca.                                                   |  |       |
| <b>Calima</b>                                                                                                           |  | 12.00 |
| Crema de 'Nduja, Stracciatella de Búfala, Ralladura de Limón & Albahaca.                                                |  |       |
| <b>Que' Queso</b>                                                                                                       |  | 13.00 |
| Mozzarella Fior di latte, Gorgonzola, Queso Canario, Fondue de Parmesano & Mermelada de Higo.                           |  |       |
| <b>Nerano</b>                                                                                                           |  | 12.00 |
| Crema de Calabacín, Fior di latte, Caciotta, Chips de Calabacín & Fondue de Parmesano.                                  |  |       |
| <b>Joia Tonno &amp; Cipolla</b>                                                                                         |  | 18.00 |
| Atún Crudo, Mozzarella Fior di latte, Cebolla Caramelizada, Crumble de Aceitunas Taggiasca, Mermelada de Tomate & AOVE. |  |       |
| <b>Onore a Capri</b>                                                                                                    |  | 13.00 |
| Mozzarella de Búfala, Tomate Cherry Asado, Caciotta, Mejorana & AOVE.                                                   |  |       |
| <b>Pistacchiella</b>                                                                                                    |  | 15.00 |
| Mozzarella Fior di latte, Mortadella, Stracciatella de Búfala & Pesto de Pistacho.                                      |  |       |
| <b>Per Te (V)</b>                                                                                                       |  | 11.00 |
| Crema de Calabacín, Tomate Cherry, Pimiento Rojo, Aceitunas Taggiasca & Nueces.                                         |  |       |
| <b>Truffle Caprice</b>                                                                                                  |  | 25.00 |
| Mozzarella Fior di latte, Jamón Cocido, Setas Shiitake, Trufa fresca & Fondue de Parmesano.                             |  |       |

## Salsas

|        |      |           |      |
|--------|------|-----------|------|
| Alioli | 3.00 | Almogrote | 3.00 |
| 'Nduja | 3.00 | Trufa     | 4.00 |

**Por favor, infórmenos si tiene alguna alergia o intolerancia alimentaria.**



## Aperitivi

|                                                    |      |
|----------------------------------------------------|------|
| <b>Taralli Napoletani</b>                          | 3.00 |
| <b>Cerignola Olives (V)</b>                        | 3.00 |
| <b>Marinated Aubergine &amp; Toasted Bread (V)</b> | 3.50 |
| <b>Lime &amp; Black Pepper Chips (V)</b>           | 6.00 |
| <b>Garlic Focaccia (V)</b>                         | 6.00 |
| <b>Padrón Peppers (V)</b>                          | 6.00 |

## Starters

|                                                                          |       |
|--------------------------------------------------------------------------|-------|
| <b>Burrata &amp; 'Nduja</b>                                              | 9.00  |
| Burrata, 'Nduja Cream & Tarallo Crumble.                                 |       |
| <b>Montanara &amp; Red Prawns</b>                                        | 10.00 |
| Crunchy Fried Dough, Stracciatella, Red Prawns Tartare & Wakame Seaweed. |       |
| <b>Tuna Tartare</b>                                                      | 16.00 |
| Raw Tuna, Papaya, Bufala Stracciatella & Basil.                          |       |
| <b>Bresaola Carpaccio</b>                                                | 12.00 |
| Bresaola, Parmesan Fondue & Hazelnuts.                                   |       |
| <b>Cantabric Anchovies</b>                                               | 7.00  |
| Marinated Anchovies in Mediterranean Vinaigrette.                        |       |
| <b>Mortadella &amp; Tartufo</b>                                          | 9.00  |
| Focaccia Bread with Mortadella & Truffle Cream.                          |       |

## Salads

|                                                                   |      |
|-------------------------------------------------------------------|------|
| <b>Caprese</b>                                                    | 9.00 |
| Bufala Mozzarella, Beef Tomato, Oregano & Fresh Basil.            |      |
| <b>Cheese on Salad</b>                                            | 9.00 |
| Mixed Leaves, Gorgonzola Cheese, Candied Fruit, Walnuts & Honey.  |      |
| <b>Heirloom Tomato &amp; Fresella (V)</b>                         | 8.00 |
| Heirloom Tomato, Wakame Seaweed, Ponzu & Crumbled Fresella Bread. |      |

## Padellino Crunchy Pizza

|                                                                     |       |
|---------------------------------------------------------------------|-------|
| <b>Carbonara &amp; Lavanda</b>                                      | 15.00 |
| Carbonara Cream, Guanciale & Lavender.                              |       |
| <b>Nerano di Mare</b>                                               | 20.00 |
| Courgette Cream, Caciotta Cheese, Raw Red Prawns & Courgette Chips. |       |
| <b>Profumo d'estate (V)</b>                                         | 15.00 |
| Tomato & Red Pepper Cream, Fresh Mint & Vegan 'Nduja.               |       |



# Contemporary Pizza



|                                                                                                |       |
|------------------------------------------------------------------------------------------------|-------|
| <b>Margherita</b>                                                                              | 9.00  |
| La Torrente Tomato, Fior di latte Mozzarella, Basil & E.Virgin Olive Oil.                      |       |
| <b>Bufala</b>                                                                                  | 11.00 |
| La Torrente Tomato, Bufala Mozzarella, Basil & E.Virgin Olive Oil.                             |       |
| <b>Aria Provola e Pepe</b>                                                                     | 10.00 |
| La Torrente Tomato, Provola Smoked Cheese, Sichuan Black Pepper, Basil & E.Virgin Olive Oil.   |       |
| <b>Diavola</b>                                                                                 | 10.00 |
| La Torrente Tomato, Fior di latte Mozzarella, Spicy Salami & Basil.                            |       |
| <b>Salsiccia Friarielli &amp; Tarallo</b>                                                      | 13.00 |
| Friarielli Cream, Provola Smoked Cheese, Italian Sausage, Tarallo & Basil.                     |       |
| <b>Calima</b>                                                                                  | 12.00 |
| 'Nduja Cream, Bufala Stracciatella, Lemon Zest & Basil.                                        |       |
| <b>Que' Queso</b>                                                                              | 13.00 |
| Fior di latte Mozzarella, Gorgonzola, Canarian Cheese, Parmesan Fondue & Fig Marmalade.        |       |
| <b>Nerano</b>                                                                                  | 12.00 |
| Courgette Cream, Fior di latte Mozzarella, Caciotta Cheese, Courgette Chips & Parmesan Fondue. |       |
| <b>Joia Tonno &amp; Cipolla</b>                                                                | 18.00 |
| Raw Tuna, Caramelised Onion, Crumbled Taggiasca Olives, Tomato Jam & E.Virgin Olive Oil.       |       |
| <b>Onore a Capri</b>                                                                           | 13.00 |
| Bufala Mozzarella, Roasted Cherry Tomato, Caciotta Cheese, Marjoram Herb & E.Virgin Olive Oil. |       |
| <b>Pistacchiella</b>                                                                           | 15.00 |
| Fior di latte Mozzarella, Mortadella, Bufala Stracciatella & Pistacchio Pesto.                 |       |
| <b>Per Te (V)</b>                                                                              | 11.00 |
| Courgette Cream, Cherry Tomato, Red Pepper, Taggiasca Olives & Walnuts.                        |       |
| <b>Truffle Caprice</b>                                                                         | 25.00 |
| Fior di latte Mozzarella, Cooked Ham, Shiitake Mushrooms, Fresh Truffle & Parmesan Fondue.     |       |

## Dips

|               |      |                  |      |
|---------------|------|------------------|------|
| <b>Alioli</b> | 3.00 | <b>Almogrote</b> | 3.00 |
| <b>'Nduja</b> | 3.00 | <b>Truffle</b>   | 4.00 |

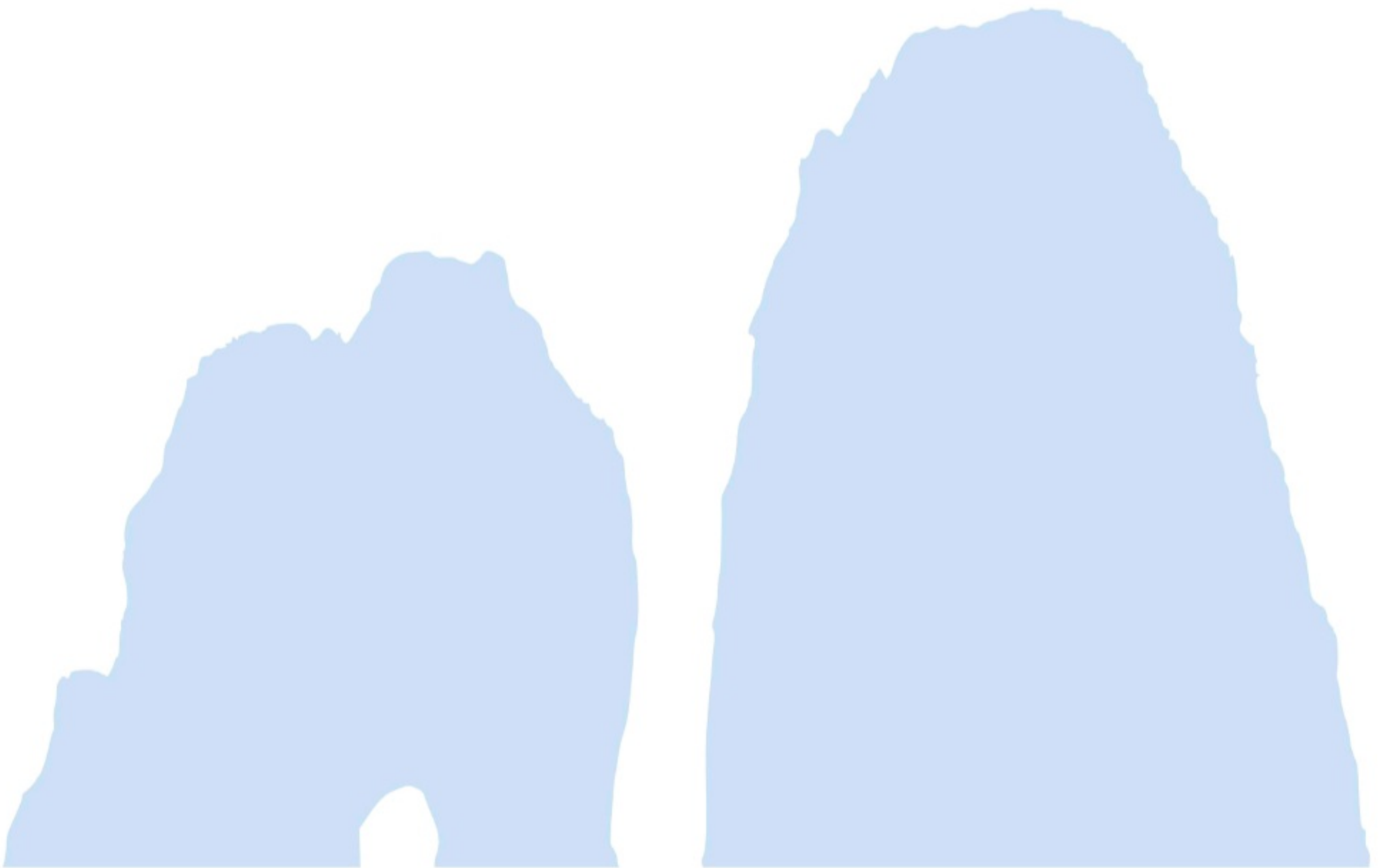
*Please inform us if you have any food allergies or intolerances.*

## Postres

|                              |      |
|------------------------------|------|
| Helado / Sorbete             | 5.00 |
| Tiramisú Clásico             | 7.50 |
| Caprese en Pizza             | 7.50 |
| Affogato al Caffé & Amaretti | 6.50 |

## Desserts

|                              |      |
|------------------------------|------|
| Gelato / Sorbetto            | 5.00 |
| Classic Tiramisú             | 7.50 |
| Caprese on Pizza             | 7.50 |
| Affogato al Caffé & Amaretti | 6.50 |



**Cada plato nace del estudio, la pasión y la dedicación.  
Si tienes dudas, pregúntanos - estamos aquí para ti.**

Each dish is the result of study, passion, and dedication.  
If something's unclear, just ask - we're here for you.