

M E N U

Aperitif

Thin slices of Italian Mortadella
with Parmesan rocks.

Starters

(to share)

Parmigiana della Nonna

Baked eggplant with San Marzano D.O.P tomato,
basil, and Parmesan

Antipasto Italiano

Carefully selected Italian cured meats and
and Cacio Nerone rocks.

Assorted Pizzas: Margherita
and Prosciutto e Funghi

Main Courses

(to choose)

Spaghetti al Pomodoro e Basilico

With San Marzano D.O.P tomato sauce,
datterino tomatoes, and fresh basil.

Tortelloni alla Zucca

Filled with pumpkin in a creamy sauce
with hints of truffle.

Lasagna di Zia Lidia

With San Marzano D.O.P tomato sauce, ground beef,
béchamel, and Parmesan cheese.

Dessert

(or coffee)

Tiramisú

Homemade dessert based on Savoiardi biscuits soaked
in coffee, pasteurized egg yolk and mascarpone.

€45

(Includes house wine, draft beer, and unlimited
soft drinks until dessert is served)

M E N U

Aperitif

Bruschetta di Sorrento

Toasted bread with tomato, garlic, basil, oregano, olive oil, and Cacio Nerone rocks.

Starters

(to share)

Caprese di Bufala

Buffalo mozzarella, fresh tomatoes, fresh basil, olive oil, and a touch of oregano.

Polenta al Tartufo

Polenta with Parmesan cheese fondue, porcini mushrooms and fresh truffle slices.

Assorted pizzas: Diavola
and Quattro Formaggi

Main Courses

(to choose)

Spaghetti alla Carbonara

With egg yolk, authentic guanciale, Pecorino Romano cheese, and black pepper.

Pappardelle Ai Frutti di Terra

With sun-dried tomatoes, boletus mushrooms, arugula, pine nuts, San Marzano D.O.P tomatoes, and a hint of truffle.

Tagliatelle alla Bolognese

With ground beef Bolognese sauce and San Marzano D.O.P tomatoes.

Dessert

(or coffee)

Tiramisú

Homemade dessert based on Savoiardi biscuits soaked in coffee, pasteurized egg yolk and mascarpone.

€50

(Includes house wine, draft beer, and unlimited soft drinks until dessert is served)

M E N U

Aperitif

Capresina di Bufala

Buffalo mozzarella, fresh tomatoes, fresh basil, olive oil, and a touch of oregano.

Starters

(to share)

La Nostra Burrata

With a touch of pesto accompanied by neapolitan bruschetta.

Vitello Tonnato

Thin slices of white veal with tuna sauce and capers.

Assorted pizzas: Pistacchio e
Mortadella and Speck e Gorgonzola

Main Courses

(to choose)

Delizia Mamma Mari

Stuffed with ricotta and spinach, with pistachio pesto sauce, crispy guanciale, ground pistachio, and parmesan cheese.

Risotto Ai Frutti di Mare

With mussels, clams, shrimp, and datterino tomatoes.

Tagliolini al Tartufo

Fresh pasta with truffle sauce and fresh seasonal truffle slices.

Dessert

(or coffee)

Nutellotto

Nutella, mascarpone, gluten free cookies, and pistachios.
A reinvented take on what might be
Madrid's most famous dessert.

€55

(Includes house wine, draft beer, and unlimited
soft drinks until dessert is served)