

MENU

Aperitif

Thin slices of Italian mortadella
with Parmesan flakes.

Starters

(To share)

Parmigiana di La Nonna

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

Assorted Pizzas: Margherita and
Prosciutto e Funghi

Main Course

(Choice of one)

Spaghetti alla Nerano

With zucchini, black pepper, basil, Parmesan, and
provola cheese.

Gnocchi al Pesto

With Genovese pesto sauce.

Pollo alla Cacciatora

Chicken breast fillet with San Marzano D.O.P. tomato
sauce, chili pepper, and roasted potatoes.

Dessert

(or coffee)

Tiramisú

Homemade, made with "Savoardi" biscuits soaked in
coffee, pasteurized egg yolk, and mascarpone.

€45

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



MENU

Aperitif

Bruschetta di Sorrento

Toasted bread with datterino tomatoes, garlic, basil, oregano, olive oil, sun-dried tomatoes, and Cacio Nerone flakes.

Starters

(To share)

Caprese di Búfala

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

Parmigiana di La Nonna

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

Assorted pizzas: Diavola and Melanzane.

Main Course

(choice of one)

Spaghetti Brontesi

With Bronte pistachio pesto, burrata stracciatella, and crushed pistachios.

Lasagna di Zia Lidia

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

Tortelloni alla Zueca

Pumpkin-filled with a creamy sauce and a hint of truffle.

Dessert

(or coffee)

Tiramisú

Homemade, made with "Savoiardi" biscuits soaked in coffee, pasteurized egg yolk, and mascarpone.

€50

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

MENU

Aperitif

Capresina di Búfala

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

Starters

(To share)

Provola alla Pizzaiola

Baked provola cheese in San Marzano D.O.P. tomato sauce with a hint of oregano.

Burrata di Ornella

Traditional fresh cheese from the Puglia region with pesto sauce and datterino tomatoes.

Assorted pizzas: Pistacchio e Mortadella and Speck e Gorgonzola

Main Course

(Choose of one)

Spaghetti Carbonara al tartufo

Made with the award-winning Pecorino Tartufato Moliterno*, fresh truffle, egg yolk, guanciale, and black pepper.

Risotto Frutti di Mare

With mussels, clams, shrimp, and datterino tomatoes.

Filetto di Manzo

Beef tenderloin with rosemary, porcini mushroom, and red wine sauce, served with roasted potatoes.

Dessert

(or coffee)

Nutellotto

Nutella, mascarpone, gluten-free biscuit, and pistachio. The reinvention of possibly Madrid's most famous dessert.

€55

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