

O R N E L L A

— . C U C I N A E P I Û . —

G R O U P M E N U S



ORNELLA

— · C U C I N A E P I Ù · —

CLASSICO

39 € per person

✦ STARTER · TO SHARE ✦

LA PARMIGIANA DELLA NONNA (1 PER 4 PEOPLE)

Oven-baked aubergine layered with San Marzano D.O.P. tomato, basil and Parmesan, just as nonna intended.
Questioning her recipe is serious business in Italy.

PIZZA PROSCIUTTO E FUNGHI (1 PER 4 PEOPLE)

Italian cooked ham, mushrooms, mozzarella, San Marzano D.O.P. tomato and basil. A classic that never disappoints.

✦ MAIN COURSE · CHOOSE ONE ✦

LA LASAGNA DI ZIA LIDIA

Lasagna with San Marzano D.O.P. tomato, minced beef, béchamel and Parmesan. Zia Lidia's recipe, and it is not to be touched.

LA VERA CARBONARA

The authentic version: rigatoni, egg yolk, real guanciale, Pecorino Romano D.O.P. and black pepper. No cream - Rome is watching.

GNOCCHI AL PESTO (VEGETARIAN)

Homemade gnocchi with bright green Genovese pesto. Guaranteed basil aroma.

✦ DESSERT ✦

TIRAMISÙ 2.0

Savoiardi biscuits soaked in coffee, pasteurised egg yolk and mascarpone. The classic, with a twist.

COFFEE

Bread, focaccia and arissini included
One drink included: draft beer, house wine, soft drink or water

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BRONTE

39 € per person

✦ STARTER · TO SHARE ✦

BRUSCHETTE DI SORRENTO (1 PER 4 PEOPLE)

Two crisp slices of bread with datterino tomato, garlic, basil, olive oil and Parmigiano Reggiano D.O.P. shards. The aperitivo that disappears before the rest arrives.

PIZZA PROSCIUTTO E FUNGHI (1 PER 4 PEOPLE)

Italian cooked ham, mushrooms, mozzarella, San Marzano D.O.P. tomato and basil. A classic that never disappoints.

✦ MAIN COURSE · CHOOSE ONE ✦

LA VERA CARBONARA

The authentic version: rigatoni, egg yolk, real guanciale, Pecorino Romano D.O.P. and black pepper. No cream - Rome is watching.

SPAGHETTI BRONTESI

Spaghetti with Bronte pistachio pesto, burrata stracciatella and pistachio crumbs. Sicily in a creamy version.

SPAGHETTI ALLA NERANO (VEGETARIAN)

Spaghetti with courgette, black pepper, provola, Parmesan and basil. The Amalfi Coast recipe that wins hearts without tomato.

✦ DESSERT ✦

NUTELLOTO

Nutella, mascarpone, gluten-free biscuit and pistachios. Possibly Madrid's most famous dessert - and we are not the only ones saying so.

COFFEE

Bread, focaccia and arissini included
One drink included: draft beer, house wine, soft drink or water

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LA BURRATA DI ORNELLA

45 € per person

✦ STARTER · TO SHARE ✦

LA BURRATA DI ORNELLA (1 PER 2 PEOPLE)

Burrata from Puglia with pesto and datterino tomato. Creamy inside, dangerous for bread.

PIZZA DIAVOLA (1 PER 4 PEOPLE)

Spicy salami, San Marzano D.O.P. tomato, mozzarella, Gaeta olives and basil. Just enough heat to make itself noticed.

✦ MAIN COURSE · CHOOSE ONE ✦

LA VERA CARBONARA

The authentic version: rigatoni, egg yolk, real guanciale, Pecorino Romano D.O.P. and black pepper. No cream - Rome is watching.

PENNETTE SALMONE E VODKA

Pennette with smoked salmon, red onion, a touch of San Marzano D.O.P., cream and vodka. Creamy with a kick.

TORTELLONI ALLA ZUCCA (VEGETARIAN)

Pumpkin-filled tortelloni with a creamy sauce and truffle aroma. Sweet and savoury at once, like any good surprise.

✦ DESSERT ✦

NUTELLOTO

Nutella, mascarpone, gluten-free biscuit and pistachios. Possibly Madrid's most famous dessert - and we are not the only ones saying so.

COFFEE

*Bread, focaccia and arissini included
One drink included: draft beer, house wine, soft drink or water*

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PIEMONTE

45 € per person

✦ STARTER · TO SHARE ✦

VITELLO TONNATO (1 PER 2 PEOPLE)

Thin slices of veal under a tuna and caper sauce. A Piedmont classic that never fails.

BRUSCHETTE DI SORRENTO (1 PER 4 PEOPLE)

Two crisp slices of bread with datterino tomato, garlic, basil, olive oil and Parmigiano Reggiano D.O.P. shards. The aperitivo that disappears before the rest arrives.

PIZZA QUATTRO FORMAGGI (1 PER 4 PEOPLE)

Provola, Parmesan, mozzarella, Gorgonzola and basil. For those who believe you can never have too much cheese.

✦ MAIN COURSE · CHOOSE ONE ✦

L'AMATRICIANA

Carbonara's red cousin: rigatoni with crispy guanciale, San Marzano D.O.P. tomato, Pecorino Romano D.O.P. and a pinch of chilli. From Rome, with pride.

SPAGHETTI BRONTESI

Spaghetti with Bronte pistachio pesto, burrata stracciatella and pistachio crumbs. Sicily in a creamy version.

SPAGHETTI ALLA NERANO (VEGETARIAN)

Spaghetti with courgette, black pepper, provola, Parmesan and basil. The Amalfi Coast recipe that wins hearts without tomato.

✦ DESSERT ✦

TIRAMISÙ 2.0

Savoiardi biscuits soaked in coffee, pasteurised egg yolk and mascarpone. The classic, with a twist.

COFFEE

Bread, focaccia and arissini included
One drink included: draft beer, house wine, soft drink or water

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DELIZIA

48 € per person

✦ STARTER · TO SHARE ✦

CARPACCIO DI MANZO (1 PER 2 PEOPLE)

Very thin slices of raw beef fillet with rocket and Parmigiano Reggiano D.O.P. shavings. Less is more.

BRUSCHETTE DI SORRENTO (1 PER 4 PEOPLE)

Two crisp slices of bread with datterino tomato, garlic, basil, olive oil and Parmigiano Reggiano D.O.P. shards. The aperitivo that disappears before the rest arrives.

PIZZA PISTACCHIO E MORTADELLA (1 PER 4 PEOPLE)

Pistachio cream, fior di latte, mortadella and ricotta. The fashionable combination that is here to stay.

✦ MAIN COURSE · CHOOSE ONE ✦

DELIZIA MAMMA MARIA

Pasta filled with ricotta and spinach, with pistachio pesto, crispy guanciale, pistachio crumbs and Parmesan. A tribute to Mamma Maria; she would approve.

LA VERA CARBONARA

The authentic version: rigatoni, egg yolk, real guanciale, Pecorino Romano D.O.P. and black pepper. No cream - Rome is watching.

TORTELLONI ALLA ZUCCA (VEGETARIAN)

Pumpkin-filled tortelloni with a creamy sauce and truffle aroma. Sweet and savoury at once, like any good surprise.

✦ DESSERT ✦

TIRAMISÙ 2.0

Savoiardi biscuits soaked in coffee, pasteurised egg yolk and mascarpone. The classic, with a twist.

COFFEE

*Bread, focaccia and arissini included
One drink included: draft beer, house wine, soft drink or water*

ORNELLA

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LA GRAN ORNELLA

48 € per person

✦ STARTER · TO SHARE ✦

LA BURRATA DI ORNELLA (1 PER 2 PEOPLE)

Burrata from Puglia with pesto and datterino tomato. Creamy inside, dangerous for bread.

PIZZA DEL BOSCO (1 PER 4 PEOPLE)

Mozzarella, porcini mushrooms and truffle. A walk through the woods without leaving the table.

✦ MAIN COURSE · CHOOSE ONE ✦

LA VERA CARBONARA

The authentic version: rigatoni, egg yolk, real guanciale, Pecorino Romano D.O.P. and black pepper. No cream - Rome is watching.

BACCALÀ ALLA NAPOLETANA (TO BE CONFIRMED 48 HOURS IN ADVANCE)

Neapolitan-style stewed cod in San Marzano D.O.P. tomato sauce with Gaeta olives and capers. A classic of Naples' festive tables.

RISOTTO AI PORCINI E TARTUFO (VEGETARIAN)

Creamy rice with porcini mushrooms and fresh truffle shavings. Made to order, so it is worth the wait.

✦ DESSERT ✦

NUTELLOTO

Nutella, mascarpone, gluten-free biscuit and pistachios. Possibly Madrid's most famous dessert - and we are not the only ones saying so.

COFFEE

*Bread, focaccia and arissini included
One drink included: draft beer, house wine, soft drink or water*

ORNELLA

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IL FILETTO

55 € per person

✦ STARTER · TO SHARE ✦

CARPACCIO DI MANZO (1 PER 2 PEOPLE)

Very thin slices of raw beef fillet with rocket and Parmigiano Reggiano D.O.P. shavings. Less is more.

BRUSCHETTE DI SORRENTO (1 PER 4 PEOPLE)

Two crisp slices of bread with datterino tomato, garlic, basil, olive oil and Parmigiano Reggiano D.O.P. shards. The aperitivo that disappears before the rest arrives.

PIZZA PISTACCHIO E MORTADELLA (1 PER 4 PEOPLE)

Pistachio cream, fior di latte, mortadella and ricotta. The fashionable combination that is here to stay.

✦ MAIN COURSE · CHOOSE ONE ✦

FILETTO DI MANZO (TO BE CONFIRMED 48 HOURS IN ADVANCE)

Beef fillet with rosemary, porcini and red wine sauce, served with roast potatoes. The dish for occasions that deserve it.

ROYAL CARBONARA

Carbonara in evening dress: rigatoni, Pecorino Tartufato Moliterno®, fresh truffle, egg yolk, guanciale and pepper. The carbonara that wears a tuxedo.

TAGLIATELLE AL TARTUFO (VEGETARIAN)

Fresh tagliatelle with truffle sauce and seasonal fresh truffle shavings. For days that call for an indulgence in capital letters.

✦ DESSERT ✦

TIRAMISÙ 2.0

Savoiardi biscuits soaked in coffee, pasteurised egg yolk and mascarpone. The classic, with a twist.

COFFEE

*Bread, focaccia and arissini included
One drink included: draft beer, house wine, soft drink or water*

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CONDITIONS

- Minimum 8 diners. All diners at the table have the same menu.
- Each diner chooses their main course at the table. No need to let us know in advance.
- Menus including meat or fish - Filetto, Cotoletta alla Milanese, Pollo alla Cacciatora and Baccalà alla Napoletana - require the number of portions to be confirmed 48 hours in advance.
- Included drink: one drink per person, chosen from draft beer, house wine, soft drink or water. Additional drinks are charged separately.
- Dessert is the one specified in each menu, one per diner. It cannot be replaced with another from the à la carte menu.
- Bread, focaccia and grissini included at no extra charge.
- Prices per person, VAT included.
- Allergies and intolerances: please let us know when booking. All menus include at least one vegetarian option.

