

PUMMAROLA

RISTORANTE ITALIANO

GROUP MENUS



PUMMAROLA

RISTORANTE ITALIANO

TRADIZIONE

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, bechamel 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 ♦

TIRAMISU 2.0

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

COFFEE

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

PUMMAROLA

RISTORANTE ITALIANO

VESUVIO

39 € per person

♦ STARTER · TO SHARE ♦

BRUSCETTE DI SORRENTO (1 PER 4 PEOPLE)

Two crisp slices of bread with datterino tomato, garlic, basil, olive oil and Parmigiano Reggiano D.O.P.
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.

POLLO ALLA CACCIATORA (TO BE CONFIRMED 48 HOURS IN ADVANCE)

Chicken breast fillet with San Marzano D.O.P. tomato sauce, black Gaeta olives, chilli and roast potatoes.
A hunter-style dish without leaving the trattoria.

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 grissini included
One drink included: draft beer, house wine, soft drink or water

PUMMAROLA

RISTORANTE ITALIANO

SORRENTO

45 € per person

♦ STARTER · TO SHARE ♦

BURRATA PUGLIESE (1 PER 2 PEOPLE)

Freshly arrived burrata from Puglia over Sicilian caponata and rocket. 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 spicy enough 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. tomato, cream and vodka. Creamy with a kick.

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 grissini included
One drink included: draft beer, house wine, soft drink or water*

PUMMAROLA

RISTORANTE ITALIANO

PIEMONTE

45 € per person

♦ STARTER · TO SHARE ♦

VITELLO TONNATO (1 PER 2 PEOPLE)

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

CAPONATA SICILIANA (1 PER 4 PEOPLE)

Grandma's Sicilian ratatouille with sweet-and-sour aubergine. Simple, honest and made for mopping up.

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 ♦

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.

PENNETTE SALMONE E VODKA

Pennette with smoked salmon, red onion, a touch of San Marzano D.O.P. tomato, 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 every good surprise.

♦ DESSERT ♦

TIRAMISU 2.0

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

COFFEE

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

PUMMAROLA

RISTORANTE ITALIANO

GRAN NAPOLI

48 € per person

♦ STARTER · TO SHARE ♦

BURRATA PUGLIESE (1 PER 2 PEOPLE)

Freshly arrived burrata from Puglia over Sicilian caponata and rocket. Creamy inside, dangerous for bread.

PROVOLA ALLA PIZZAIOLA (1 PER 4 PEOPLE)

Oven-baked melted provola in San Marzano D.O.P. tomato sauce with a touch of oregano. A spoon for the sauce is highly recommended.

PIZZA MARGHERITA (1 PER 4 PEOPLE)

San Marzano D.O.P. tomato, fior di latte and basil. The mother of all pizzas, and still unbeatable.

♦ MAIN COURSE · CHOOSE ONE ♦

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 from Naples' festive tables.

LA VERA CARBONARA

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

RISOTTO AI PORCINI E TARTUFO (VEGETARIAN)

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

♦ DESSERT ♦

TIRAMISU 2.0

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

COFFEE

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

PUMMAROLA

RISTORANTE ITALIANO

IL GRAN FINALE

48 € per person

✦ STARTER · TO SHARE ✦

CARPACCIO DI MANZO (1 PER 2 PEOPLE)

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

BRUSCETTE DI SORRENTO (1 PER 4 PEOPLE)

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

PIZZA DIAVOLA (1 PER 4 PEOPLE)

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

✦ MAIN COURSE · CHOOSE ONE ✦

DELIZIA MAMMA MARIA

Pasta filled with ricotta and spinach, pistachio pesto, crispy guanciale, crushed pistachios 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 every 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 grissini included
One drink included: draft beer, house wine, soft drink or water*

PUMMAROLA

RISTORANTE ITALIANO

IL FILETTO

55 € per person

✦ STARTER · TO SHARE ✦

CARPACCIO DI MANZO (1 PER 2 PEOPLE)

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

PROVOLA ALLA PIZZAIOLA (1 PER 4 PEOPLE)

Oven-baked melted provola in San Marzano D.O.P. tomato sauce with a touch of oregano. A spoon for the sauce is highly recommended.

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 ✦

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.

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 from Naples' festive tables.

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 ✦

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 grissini included
One drink included: draft beer, house wine, soft drink or water*

PUMMAROLA

R I S T O R A N T E I T A L I A N O

CONDITIONS

- Minimum 8 guests. All guests at the table must have the same menu.
- Each guest chooses their main course at the table. It does not need to be communicated 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. Any additional drinks are charged separately.
- Dessert is the one indicated for each menu, one per guest. It cannot be replaced by another dessert from the main menu.
- Bread, focaccia and grissini included at no extra charge.
- Prices are per person, VAT included.
- Allergens and intolerances: please communicate them when booking. Vegetarian options are available in every menu.

