



## GROUP MENUS



# Rigatoni

ristorante

## 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

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

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## VESUVIO

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. 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 hunting 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*

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## 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 spark.*

#### 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*

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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 Piedmontese classic that never fails.*

#### CAPONATA SICILIANA 1 per 4 people

*The Sicilian grandmothers' 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 crisp 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 spark.*

#### 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*

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## 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, still unbeatable.*

### ♦ MAIN COURSE · CHOOSE ONE ♦

#### BACCALA 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 cream - Rome is watching.*

#### RISOTTO AI PORCINI E TARTUFO vegetarian

*Creamy rice with porcini mushrooms and shavings of fresh truffle. 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*

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## 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.*

#### 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. 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, crisp 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 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*

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## 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.*

### BACCALA 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*



## CONDICIONES

- 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 Baccala 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. All menus include at least one vegetarian option.

