Peppe Fusco
CAFFÈ E CUCINA

Christmas Menus

To celebrate the season in good company

GRUPPO PULCINELLA

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Menù Stella di Natale

€45 per person with unlimited drinks ✦ €35 with drinks charged separately

✦ Starters · to share ✦

La Parmigiana della Nonna *(1 per 4 guests)*

Oven-baked aubergine layered with San Marzano D.O.P tomato, basil and parmesan, just as nonna ordered. In Italy, arguing over this recipe is serious business.

Mortadella Bologna *(1 per 4 guests)*

Thin slices of the finest Mortadella Bologna IGP, with pistachio, cut to order. Gone from the board before the rest of the table arrives.

Bruschette di Sorrento *(1 per 4 guests)*

Two crisp slices of bread with datterino tomatoes, garlic, basil, olive oil and chunks of Parmigiano Reggiano D.O.P. The opener that vanishes before everything else arrives.

Pinsa Prosciutto e Funghi *(1 per 4 guests)*

Mozzarella, San Marzano D.O.P tomato sauce, Italian cooked ham, mushrooms. The classic, lighter and crispier.

✦ Main course · your choice ✦

La Lasagna di Zia Lidia

Lasagna with San Marzano D.O.P tomato, minced veal, béchamel and parmesan. Zia Lidia's recipe, and nobody touches it.

La Vera Carbonara

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

Gnocchi ai Quattro Formaggi *(vegetarian)*

Homemade gnocchi with gorgonzola, pecorino, parmesan, provola and black pepper. Cheese at its creamiest.

✦ Dessert ✦

Tiramisù 2.0

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

Coffee

Bread, focaccia and grissini included
Unlimited drinks: house wine, beer, soft drinks and water until dessert is served

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Menù Festa di Natale

€55 per person with unlimited drinks ✦ €45 with drinks charged separately

Welcome

Calice di Prosecco di Benvenuto

A glass of Prosecco Conca d'Oro as soon as you sit down, to toast before you begin. The celebrations start here.

Starters · to share

La Burrata di Peppe *(1 per 2 guests)*

Burrata from Puglia with pesto and datterino tomatoes. Creamy at heart, dangerous for the bread.

Provola alla Pizzaiola *(1 per 4 guests)*

Provola melted in the oven in San Marzano D.O.P tomato sauce with a touch of oregano. A spoon for the sauce is highly recommended.

Pinsa Diavola *(1 per 4 guests)*

Salame piccante, San Marzano D.O.P tomato sauce, mozzarella and black Gaeta olives. Just hot enough to make itself felt.

Main course · your choice

Cotoletta alla Milanese *(confirm 48 h ahead)*

Breaded veal with fries and rocket with Sicilian cherry tomatoes. Crunchy outside, happiness inside.

La Vera Carbonara

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

Risotto ai Porcini e Tartufo *(vegetarian)*

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

Dessert

Nutellotto

Nutella, mascarpone, gluten-free biscuit and pistachios. Quite possibly the most famous dessert in Madrid, and we are not the only ones saying so.

Coffee

Bread, focaccia and grissini included
Unlimited drinks: house wine, beer, soft drinks and water until dessert is served

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Menù Gran Cenone

€65 per person with unlimited drinks ✦ €55 with drinks charged separately

✦ Welcome ✦

Calice di Prosecco di Benvenuto

A glass of Prosecco Conca d'Oro as soon as you sit down, to toast before you begin. The celebrations start here.

✦ Starters · to share ✦

Carpaccio di Manzo *(1 per 2 guests)*

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

La Burrata di Peppe *(1 per 2 guests)*

Burrata from Puglia with pesto and datterino tomatoes. Creamy at heart, dangerous for the bread.

Pinsa Pistacchio e Mortadella *(1 per 4 guests)*

Pistachio cream, mozzarella, mortadella and ricotta. The combination of the moment, and it is here to stay.

✦ Main course · your choice ✦

Filetto ai Porcini *(confirm 48 h ahead)*

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

Baccalà alla Napoletana *(confirm 48 h ahead)*

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

Tagliatelle al Tartufo *(vegetarian)*

Fresh tagliatelle with truffle sauce and shavings of fresh seasonal truffle. For the 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 grissini included
Unlimited drinks: house wine, beer, soft drinks and water until dessert is served

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Kids' Menu

€25

Main course · your choice

Spaghetti al Pomodoro
With San Marzano D.O.P tomato sauce and fresh basil.

Tagliatelle alla Bolognese
With a Bolognese-style minced veal sauce and San Marzano D.O.P tomato.

Pinsa Prosciutto
Italian cooked ham, mozzarella, San Marzano D.O.P tomato and fresh basil.

Dessert

Gelato Artigianale Italiano
One scoop of artisan Italian gelato: chocolate, pistachio or vanilla.

Includes one drink: soft drink, juice or water
Price per child, VAT included

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Terms

- Menus available from 1 November to 6 January. Minimum 8 guests, and everyone at the table has the same menu.
- Each guest chooses their main course at the table. Dishes marked “confirm 48 h ahead” —Cotoletta alla Milanese, Filetto ai Porcini and Baccalà alla Napoletana— require the number of portions to be confirmed 48 h in advance.
- Unlimited drinks: house wine, beer, soft drinks and water. Served from the moment the whole table is seated, not from the arrival of the first guest, until dessert is served. Spirits, cocktails, wines from the list and other drinks are charged separately.
- Drinks-separate option: the same menu without drinks included. Drinks are charged as consumed, at menu prices.
- Each menu has its own dessert, one per guest. It cannot be swapped for an à la carte one.
- Bread, focaccia and grissini included, at no extra charge.
- Prices per person, VAT included.
- Allergies and intolerances: tell us when booking. Every menu has at least one vegetarian option.

✦ Booking and cancellation ✦

- A 50% deposit, calculated on the number of guests booked, is required to confirm the reservation. The booking is not final until the deposit is received.
- The balance is paid 72 h before the event, based on the final number of guests confirmed at that time.
- Cancellation more than 15 days in advance: 100% of the deposit is refunded.
- Cancellation between 15 days and 72 h before the event: 50% of the deposit is refunded.
- Cancellation within the last 72 h: no refund.

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