



- » Freshlymade traditional italian pasta
- » Cooking time varies according to size and flour type

Make your own combination:

Fresh pasta € 12

- » Homemade processing with egg yolks
- » Fresh pasta cooking is always al dente



Tagliatelle

Spaghetti
alla chitarra



Bigoli



Trofie



Gnocchi
(potato based
dumplings)

HANDMADE STUFFED FRESH PASTA



Raviolis filled with
steam cooked spinach
and fresh Bufala
Suggestions: *Gusto or
Puttanecca sauce*

€ 15,00



Maxi raviolo filled
with fresh red
shrimps and 1 scallop
Suggestions: *White
wine sauce or
Pistache&Salmon*

€ 17,50



Half moon shaped ravioli
filled with Porcini mushrooms
and fresh Italian cheese
Suggestions: *Gorgonzola or
pumpkin and truffle sauce*

€ 15,50



Red dough ravioli
filled with smoked
salmon
Suggestions: *Pumpkin
and Truffle or
Salmon&Pistache
sauces*

€15,00



Tortello filled with low temperature cooked Italian
veal mincemeat and DOP parmesan cheese
Suggestions: *tomato sauce with cured ricotta cheese or
Gorgonzola sauce or "Porcini" mushroom sauce*

€ 16,50

Dried pasta € 10

» *Homemade processing with the best Italian quality ingredients and organic Felicetti and Campofilone Spelt, Wholegrain and OO flour*
 » *Pasta available also at the Focacceria*



Maccarrones
Monograno
Felicetti



Fettuccine
Capofilone



Spaghettis
Monograno Felicetti
also available + € 1
» *Gluten Free*
» *Wholegrain Flour*



Pappardelle
Monograno
Felicetti



Squid-ink
Monograno
Felicetti
Espaguetti



Penne Monograno
Felicetti
available also
» *Gluten Free* + € 1
» *Spelt flour*

Combine with your favourite sauce

» **Butter sauce:** butter, black pepper and parmesan cheese € + 2
 » **White wine:** chopped confit tomatoes, white wine, garlic, extra virgin olive oil, parsley € + 2,50
 » Bacon, fresh cream or yolk can be added € + 1

» **Tomato sauce:** artisanal tomato sauce with chopped confit tomatoes, garlic, onion, basil and parmesan cheese € + 3

» **Puttanesca:** homemade tomato sauce, chopped confit tomatoes, black olives, capers, black pepper, extra virgin olive oil € + 4

Continues....

» **Ragù Bolognese:** tomato sauce with low temperature veal and pork mincemeat cooked for 6 hours € + 3

» **Carbonara:** fresh egg cream, pork jowl (guanciale), black pepper and DOC sheep cheese € + 3,50

» **Basil Pesto :** basil, pine nuts, parmesan cheese, extra virgin olive oil, garlic € + 3

» **Gusto:** pistacho pesto, burrata, pork jowl (guanciale) y toasted pistacho € + 4,50

» **Artichoke:** homemade artichoke sauce, black pepper, Gorgonzola (italian blue cheese) and asturian fresh cream € + 4 (seasonally)

» **Gorgonut:** nut pesto, Gorgonzola (italian blue cheese) asturian fresh cream, black pepper € + 4

» **Porcini Mushrooms:** homemade cream sauce made only with 100% italian "porcini mushrooms, with pieces of porcini, garlic, parsley and black pepper € + 3

Salmon : smoked salmon in pieces, black pepper, parmesan cheese, asturian fresh cream € + 3,50

» **Salmon&Pistache:** smoked salmon in pieces, black pepper, parmesan cheese, Sicilian pistacho pesto € + 4,50

» **Arrabbiata:** extra virgin olive oil, garlic, parsley, chopped confit tomatoes, spicy pepper € + 2,50

» **Amatriciana:** tomato sauce, chopped confit tomatoes, pork jowl (guanciale), black pepper, parsley, pepper € + 3,50

» **Four cheeses:** goat cheese, Gorgonzola (DOP italian blue cheese), taleggio, smoked mozzarella, fresh asturian cream, black pepper € + 3,50

» **Pumpkin and Truffle:** homemade Modena pumpkin sauce, asturian fresh cream, black pepper, black truffle (seasonally) € + 4,00

» **Truffle sauce:** black truffle paté, extra virgin olive oil, fresh asturian cream, black pepper € + 3,50

» **"Aglío, olío e peperoncino":** garlic, spicy extra virgin olive oil, spicy pepper an a touch of parsley € + 2



Lasagna bolognese with traditional meat sauce (ragù bolognese) made with the classic 6 hours cooking method with pork and veal mincemeat, layers of homemade egg yolk pasta and bechamel sauce. Baked dish.

€ 14,50



"Parmigiana": fried aubergines layered between artisanal tomato sauce, cheese and parmesan. Baked dish. Parmigiana DOES NOT include pasta.

€ 13,50



Pumpkin Lasagna: our special lasagna with layers of fresh egg yolk pasta, homemade pumpkin sauce, smoked Italian cheese "scamorza", black truffle pate and black truffle olive oil

€ 15,00



Spaghetts with seafood: spaghetti with mussels, clams, octopus, squid or cuttlefish, prawns with, on request, a little spicy touch.

€ 17

Chicken fillet, other meat or fish according to availability

PIZZA

Our pizza dough, or **PINSA** as is known in Italy this special kind of dough, is made with a mix of O, rice and soja flours, sourdough with a slow 72 hour long raising method

This is why it is a high digestibility pizza.

BABY PIZZA AVAILABLE (Price: 2 euros less than normal one)

SIMPLE FOCACCIA: extra virgin olive oil, black pepper, salt, oregan € 8,00
Available also **SMALLER SIZE** € 6,00

MARGHERITA: tomato sauce, mozzarella, basil, oregan, extra virgin olive oil € 10,00

CAPRESE: tomato sauce, cherry tomatoes, mozzarella burrata (fresh mozzarella with creamy filling), basil, oregan, extra virgin olive oil € 14,50

YORK: tomato sauce, mozzarella, york ham, oregan, extra virgin olive oil. Onion can be added €+ 1 € 12,90

BACON: tomato sauce, mozzarella, bacon, oregan, extra. virgin olive oil € 12,50

STUFFED PIZZA: tomato sauce mozzarella, york ham, bacon, onion, oregan, extra virgin olive oil € 14,00

PEPPERONI tomato sauce, mozzarella, spicy pepperoni, spicy oil € 13,00

SPECK: tomato sauce, mozzarella, rocket, speck (cured smoked jam with salt and spices from the north of Italy), smoked cheese, oregan, extra virgin olive oil € 14,50

VEGETABLES tomato sauce, mozzarella, grilled vegetables (aubergines, zucchini or other vegetables according to season), oregan, extra virgin olive oil. € 13,50

TUNA & ONION: tomato sauce, mozzarella, onion, tuna, oregan, extra virgin olive oil. € 12,50

4 SEASONS: tomato sauce, mozzarella, york ham, black olives, tuna, mushrooms, oregan, extra virgin olive oil € 14,00

HAM & MUSHROOMS: tomato sauce, mozzarella, york ham, mushrooms, oregan, extra virgin olive oil € 13,50

NAPOLI: tomato sauce, mozzarella, black olives, capers, anchovies, oregan, extra virgin olive oil € 12,90

FLORENCIA: tomato sauce, mozzarella, scamorza (smoked cheese), Finocchio (pepperoni with fennel, typical of Florencia) € 14,50

5 CHEESES: tomato sauce, mozzarella, goat cheese, Gorgonzola (italian blue cheese), Taleggio (italian cheese), smoked mozzarella, oregan, extra €13,50

BARBECUE: tomato sauce, mozzarella, grilled chicken breast, barbecue sauce €14,00

SPANISH CARBONARA: tomato sauce, mozzarella, onion, bacon, mushrooms, asturian fresh cream, black pepper, oregan €14,00

ITALIAN CARBONARA: mozzarella, guanciale (porkjowl), grated pecorino (sheep cheese), egg € 14,50

BOLOGNESE: tomato sauce, mozzarella, homemade bolognese sauce, oregan, extra virgin olive oil €13,00

PACO: tomato sauce, mozzarella, basil pesto, black truffle paté, mushrooms, fresh mozzarella burrata (fresh mozzarella with creamy filling), oregan €16,00

LUISA: tomato sauce, mozzarella, smoked salmon, grilled aubergine, capers €15,00

ROSA: white pizza base with pumpkin sauce, mozzarella, Gorgonzola (italian blue cheese) goat cheese, smoked mozzarella, oregan, extra virgin oil €15,00

CAPRICCIOSA: tomato sauce, mozzarella, artichoke cream, york ham, onion, black olives, oregan, extra virgin olive oil €14,00

GUSTOSA: mozzarella, onion, Pancetta, "Porcini" mushroom sauce, grated pecorino cheese (sheep cheese), oregan, extra virgin olive oil €15,00

ROBERTO: focaccia base with artichoke cream, onion, york ham, black olive oil €15,00

ROMA: mozzarella, mushrooms, Porchetta (traditional italian cold cut of seasoned slowly roasted pork), semidried tomatoes, Parmigiano Reggiano cream. €15,00

"A LA PALA" PIZZAS

Special White pizza base made with a mix of 0 flour, rise flour, soja flour with fresh ingredients added on top once baked

PARMA: *Ingredients added once baked:* sliced tomatoes, rocket, Crudo di Parma ham, burrata mozzarella (fresh mozzarella with creamy filling) or bufala, oregan, extra virgin olive oil €16,00

MORTADELLA: *pizza baked only with mozzarella.* Ingredients added once baked :mortadela with pistachoes, toasted pistacho, extra virgin olive oil and basil pesto. Pistacho pesto can be added € + 1 €12,50

GUSTO: *White pizza base, Ingredients added once baked:* rocket, semi-dried sicilian tomatoes, burrata (fresh mozzarella with creamy filling) , truffle oil €15,50

PROTEIC PIZZA: *pizza baked only with mozzarella, Ingredients added once baked:* rocket, Bresaola IGP (typical italian high protein beef cold cut) Parmigiano Reggiano DOP flakes. €16,00

Add ingredients to your pizza: york, pepperoni etc + €1,50, burrata + €4,00, vegetables €1

Every Pizza can be made A LA PALA



STARTERS

<i>Medium focaccia (thin dough) with extra virgin olive oil and oregan /small size</i>	€ 8,00	€ 6,00
<i>MORTADELLA focaccia (thin dough) with mozzarella, Mortadella with Pistachoes, Basil pesto</i>	€10,50	
<i>PARMA focaccia (thin dough) with rocket, sliced tomatoes, Burrata and Prosciutto Crudo di Parma DOP</i>	€11,50	
<i>TRICOLORE: potato based soft focaccia dough baked with confit tomatoes, burrata and basil pesto on top once baked</i>	€ 9,50	
<i>Caprese DOC : sliced tomatoes, rocket, fresh basil (if available) and italian mozzarella burrata (fresh mozzarella with creamy filling) It is accompanied by bread or focaccia</i>	€14,00	
<i>Bufala Mozzarella DOC and Prosciutto Crudo di Parma DOP ham</i>	€ 14,50	
<i>Bresaola IGP Carpaccio (typical beef cold cut of the northern part of Italy) and 24 month cured</i>	€ 14,50	
<i>Italian Starter for 4 people : mix of 3 different italian sausages and 3 different italian cheeses. Accompanied with hot focaccia or bread / Half portion for 2 people</i>	€24,00	€14,00
<i>Mixed typical italian cheeses (according to availability) Accompanied with hot focaccia or bread/Half portion</i>	€14,00	€ 9,00
<i>Mixed typical italian cold cuts: (according to availability) Accompanied with hot focaccia or bread/ Half portion</i>	€14,00	€ 9,00
<i>Tomino: tomino (grilled cow milk compact cheese with a soft heart) wrapped with grilled speck (cured smoked ham) accompanied with rocket and cherry tomatoes / 2 units</i>	€ 9,00	€ 12,50
<i>Zucchini breaded flowers: fried mozzarella and anchovies stuffed breaded zucchini flowers (2 units)</i>	€7,00	
<i>Simple Zucchini breaded flowers (no filling) accompanied with Parmigiano Reggiano DOP cream (4 units)</i>	€ 7,00	
<i>Rustic fried chips</i>	€ 4,00	
<i>Fried Italian Combo: fried breaded meat-stuffed olives, fried breaded mini mozzarella, fried mini arancina (rice ball), mini calzone (according to availability) / half portion (x 2)</i>	€ 12,50	€9,00



Gourmet Bruschetta: chopped BIO tomatoes, extra virgin olive oil, oregan, garlic, parsley on a cruchy hot focaccia

Small /medium size

Large size:



€ 9,50 €12,50
€14,00

Classic Bruschetta : classic italian starter of crunchy home made toasted bread, chopped BIO tomatoes, extra virgin olive oil, oregan, garlic, parsley (2 units) € 6,00

Bruschetta Tris: 3 brushettas : 1 classic, 1 pesto and 1 truffle units € 8,00

Mozzarella in carrozza: fried crunchy breaded italian Mozzarella burrata accompanied with salad €14,00

Rustic fried chips € 4,00

Fried Italian Combo: fried breaded meat-stuffed olives, fried breaded mini mozzarella, fried mini arancina (rice ball), mini calzone (according to availability) / half portion (x 2) € 12,50 €9,00

Pieces of genovese focaccia made with potato dough € 1,50

SALADS

freshlymade only with seasonal ingredients from local farmers (according to availability). Ot can be accompanied by bread or pieces of genovese focaccia made with potato dough (+ €1,50)

Mixed salad: lettuce, tomato, carrot, rocket, balsamic vinegar dressing, red onion, no spicy peppers € 8,50

Orchard salad: lettuce, tomato, carrot, rocket, tuna, fried eggs, balsamic vinegar dressing € 11,00

Roman Porchetta: lettuce, tomato, carrot, rocket, IGP roman porchetta (baked cold cut made by pork with herbs) € 13,00

Caprese Plus: lettuce, sliced tomatoes, rocket, carrot, balsamic vinegard dressing and mozzarella burrata (fresh mozzarella with creamy filling) € 13,50

Summer: lettuce, tomato, carrot, rocket, balsamic vinegar dressing, smoked salmon, grilled aubergine, mini no spicy peppers € 13,00

Rustic: lettuce, tomato, carrot, rocket, balsamic vinegar dressing, grilled bacon, goat cheese € 11,00

Gusto: rocket, mozzarella burrata, semidried sicilian tomatoes, speck (smoked cured jam), grilled zucchini, black truffle oil, tostaded nuts € 15,00