



TAKE AWAY MENU

CALL TO ORDER: +34 653 998 670

STARTERS

MILLEFOGLIE DI MELANZANE 11 €

Lightly fried Aubergine, layered with fresh tomato sauce and manchego cheese, drizzled with pesto.

Milhojas de Berenjena rebozadas con salsa de tomate, queso manchego y pesto.

INSALATA CASA TUA 12 €

Rucola Salad with Beetroots, baked Ricotta and toasted Hazelnuts, tossed with a balsamic vinaigrette.

Ensalada de Rucola con remolacha, ricotta al horno y avellanas tostadas.

BURRATA E CULATELLO 13 €

Burrata Cheese served with parma ham and warm piadina bread.

Queso burrata servido con jamón de Parma y pan piadina caliente.

CAPELANTE 15 €

Pan seared Sea Scallops served with creamed cauliflower puree and chorizo sausage.

Vieiras salteadas con puré de coliflor y chorizo, servidas con crema de maíz.

TARTARE DI SALMONE 14 €

Tartare of Salmon, served with fresh avocado, pickled vegetables and spicy mayonaise.

Tartar de salmón, servido con aguacate, verduras en escabeche y mayonesa picante.

PASTA

RAVIOLI DEL GIORNO M.P

Daily selection of homemade Ravioli. Please ask your server.

Por favor, pregunte por nuestra selección diaria de Ravioles.

POLPETTA DELLA NONNA 19 €

Homemade Meatballs served with spaghetti, tomato sauce, parmesan cheese and basil

Albóndigas caseras de la abuela con espaguetis y salsa de tomate.

GARGANELLI NORCINA 21 €

Garganelli Pasta tossed with Italian sausage ragu, a touch of cream and chilli spices, drizzled with truffle oil and topped with parmesan cheese.

Pasta Garganelli con ragu de salchicha Italiana, toque de nata, chili y aceite de trufa.

TAGLIATELLE` ALL`ASTICE 23 €

Tagliatelle pasta served with fresh lobster, courgettes, garlic, cherry tomato and white wine

Pasta Tagliatelle con bogavante, calabacines y salsa de tomate cherry y vino blanco.

MEAT AND FISH

FILETTO CACIO E PEPE 28 €

Fillet of Irish Beef served with a pecorino romano cheese and black pepper fonduta sauce

Solomillo de ternera irlandesa con salsa de queso pecorino y pimienta negra.

AGNELLO 29 €

Rack of Lamb encrusted with pistachio nuts and mustard, drizzled with an amarene cherry glaze.

Chuletas de Cordero con una capa crujiente de pistacho y mostaza, con una reducción de vino tinto y cereza amarene

POLLO RIPIENO 23 €

Oven baked Chicken Breast stuffed with wild mushroom and fontina cheese, served with a Marsala cream sauce.

Pechuga de pollo al horno rellena queso fontina y setas silvestre servido con una salsa cremosa de marsala

TONNO 25 €

Sesame encrusted grilled Tuna Steak, with balsamic soy glaze and Sicilian caponata

Filete de atún con rebosado de sésamo, servido con glaseado de soja balsámico y caponata siciliana

BRANZINO 24 €

Pan Seared fillet of Seabass, served with black rice risotto, cherry tomatoes and prawns.

Filete de lubina, servido con risotto de arroz negro, tomates cherry y langostinos.