

“Before the pasta enjoy a starter to share or have it with a glass of wine....”

Starters

Polpette della Nonna con zucchine gamberi al ghiaccio (3 U) 9.00 €

Grandmother's meatballs with courgette, prawns on ice and lime mayonnaise.

Involtini di melanzane alla Sorrentina (3 u) 8.70 €.

Rolled aubergine stuffed with Scamorza cheese, tomatoes and basil, gratinated and baked in the oven.

oLIVA ASCOLANA (4 ud) 7.60 €

Ascolane Olives stuffed with a trio of meats , breaded and fried and served on a mediterranean salad.

Uovo al tartufo con polenta Veneta 12.50 €.

Creamy Venetian polenta with an egg cooked at a low temperatura topped with shavings of parmesan and seasonal truffle.

Antipasto Italiano (para dos personas) 17.50 €

Italian meat and cheese plate, vegetables in olive oil or vinegar served with breadsticks.

Alici en saor “Antipasto Veneziano” (3 u) 8.70 € adic 2.90 € x unidad

Marinated anchovies with caramelized onions, pine nuts and homemade toasts.

Insalata caprese di búfala 10.50 €.

Neapolitan salad with buffalo mozzarella, tomatoes and rocket.

Insalata di formaggi e noci 13.50 €

Mixed salad with Italian cheeses, and a light gorgonzola and walnut sauce.

Insalata d’anatra 12.90 €

Carrot salad with roasted duck, shredded confit of duck and a mango and pineapple marmelade.

PORCHETTA ROMANA 11,90 €

asado.Traditional Roman sausage of suckling pig served with toasts and roast garlic and olive pate.

“ and the bread, it's an authentic wonder, It's the flavour and scent of infancy..”

Breads and pizzas

Focaccia di Génova 5.50 €

Typical bread from Genova with Basil and olives.

Pan Pizza 6.90 €

Pizza bread garnished with cheese and sauce.

Grissini 6.50 €.

Suffed homemade breadstickes.

Mix de Panes 2.00 € (por persona).

Selection of bread and breadsticks from different regions of Italy.

Pizza Peccati di Gola 13.50 €.

Pizza with tomato sauce, cow's milk mozzarella, gorgonzola, wild mushrooms, cloves somked ham from the Alps and chicory.

Pizza Bufalina 12.50 €

Pizza with tomato sauce, cow's milk mozzarella, diced tomato, buffalo mozzarella from Campania and rocket leaves.

Pizza Calzone 11.50 €.

Closed pizza filled with cow's milk mozzarella, (sliced stewed piglet), ricota cheese and black pepper.

Gluten-free dishes

All of the long pasta on our menú can be made gluten free.

Please take into consideration that these plates a bit longer than is normal because they are cooked in fresh water so as to avoid any gluten contamination.

We present to you our pasta! A true Italian experience.

Long (ribbon) pasta

Reginette Emiliane con pistacchi e gamberi 15.90 €

Typical pasta from Emilia Romagna with prawns and a Sicilian pistachio pesto.

CHITARRUCCI al Cinghiale della montagna di toscana 14.50 €

“Guitar string” pasta with a ragout of hand cut wild boar and black olives. (Typical recipe from the hills of Toscana.)

Tagliolini con asparagi bianchi e verdi con pancetta croccante 12.50 €

Thin noodles sauteed with fresh white and green asparagus served with with crispy pork belly.

TAGLIATELLE EMILIANE AL PESTO 13,90 €

Typical pasta from Emilia Romagna with a basil and parmesan cheese pesto.
(One of the most famous plates of Italy.)

baked pasta

Fagottino ripieno di verdure miste 11.90 €

Fresh pasta sacks stuffed with seasonal vegetables resting on a bed of a light asparagus sauce.

Lasagna Bolognese 12.90 €.

Layers of homemade pasta, bolognese sauce, cream, parmesan and ham baked in the oven.

Stuffed pasta

Abbracci di salmone 13,90 €

Pasta stuffed with salmon and ricota cheese served with a light spinach sauce and finely sliced dried tomatoes.

Ravioli di montagna con speck e gorgonzola 13,50 €

Ravioli filled with smoked ham and ricota cheese served on a bed of gorgonzola.

Triangoli ai funghi in crema di taleggio 12,90 €

Pasta stuffed with a selection of wild mushrooms and ricota cheese, sauteed and mixed in a light Taleggio cheese sauce.

An experience that will awaken all of your senses
Our truly sinful plates that made history in

Peccati di Gola

Spaghetti all'astice allo stile Napoletano 21.90 €

Spaghetti with fresh lobster, sauteed with three types of tomatoes and basil in the Neapolitan style.

Tagliolini con scampo, gamberi, pomodorini ciliegia e noci 19.90 €

Fine noodles cut at the moment with langoustines, crayfish, cherry tomatoes and walnuts.

Tortelli al tartufo 17.90 €

Pasta typical of bologna stuffed with three types of meat and truffled ricotta cheese, served on a bed of a light boletus cream with crispy smoked bacon and slices of truffle cut at the moment.

Meat and fish

Maialino da latte al limone allo stile Sardo 24.50 €

350 gr of suckling pig cooked for 36 hours at a low temperatura served with seasonal wild mushrooms.

Petto D'anatra con polenta e verdure spadellate 17.90 €.

Magret of duck with polenta and sauteed vegetables.

Filetti d'orata con carciofi a la romana 16.50 €

Roasted split sea bream gratinated with Roman style crispy artichokes.

Salmone in crosta 16.90 €.

Fillet of Salmon baked en papillote of crunchy breadcrumbs with seasonal al dente vegetables.

Side dishes:

- * Green salad
- * sauted spinach with olive oil and pine nuts
- * Baked potatoes
- * Polenta gratinated and cooked in the oven.

4.50€

