

Margherita

RISTORANTE PIZZERIA

WELCOME



SALADS

GOAT CHEESE SALAD 13

Mixed salad with goat cheese, walnuts and honey vinaigrette

CESAR SALAD 14

Romaine lettuce, grilled chicken strips, parmesan slices, croutons and homemade Cesar sauce

CAPRESE SALAD 13,50

Buffalo mozzarella, sliced tomato, basil and oregano

BURRATA SALAD 14,50

Burratina pugliese, rocket, confit tomatoes

PRAWNS SALAD 17,50

Prawns, mixed citrus salad with grapefruit and orange



ANTIPASTI

VELLUTATA DE CALABAZA 12,50

Pumpkin cream with ricotta and italian black truffle slices

ACEITUNAS, TOMATE SECO Y PARMESANO 11

Sicilian green olives 00, dry tomato a la "campesina" and reggiano parmesan

FRITURA MIXTA A LA ITALIANA 14

Potatoe crocché, buffalo mozzarella and provola, rice ball arancino with veal ragout, fried pizza

PARMESANA DE BERENJENA 14,50

Eggplant, Sicilian tomato sauce, mozzarella, parmesan and basil

TUNA TARTAR 20

Bluefin tuna marinated in sesame oil and soy sauce served with roasted eggplant and mint cream, trout roe and rocket

SEAFOOD SOUTÉ "MARGHERITA" 18,50

Prawns, mussels, clams and squid with cherry tomato and homemade bread toast

CARPACCIOS, SAUSAGES AND MORE

TRUFFLED MORTADELLA 12

Denomination of origin Ferrara

ITALIAN CHEESE BOARD 17

Truffled Pecorino, Tomette with herbes, spicy Bottalini, Taleggio, Reggiano Parmesan

ITALIAN SAUSAGES BOARD 17

Salami, San Daniele ham, Speck, Mortadella

SALMON CARPACCIO 16

Salmon marinated in salt, sugar and zest of lemons and oranges

BEEF CARPACCIO 17

Served with rocket, Parmesan slices, old mustard and honey vinaigrette

"VITELLO TONNATO" 17

Beef at low temperature cutted in carpaccio style with tonnata sauce from an ancient Italian recipe

FOCACCIA

To choose between: Oregano 8 / Rosemary 8 / Garlic 8 / Cacio e pepe 13 / Truffled 16

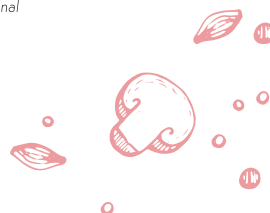


RISOTTO

RISOTTO OF GORGONZOLA AND PEAR 17   *Optional*
Rice carnaroli with Gorgonzola cheese and pear

RISOTTO WITH MUSHROOMS PORCINI 17   *Optional*
With mushrooms Porcini and served with a reduction of Taleggio cheese

CREAMY PUMPKIN AND TRUFFLE RISOTTO 19,50   *Optional*
With pumpkin cream, parmesan slices and Italian black truffle slices



MEAT

VEAL SCALLOP 17
Lean veal meat sautéed with butter, sage and lemon 

VEAL MILANESA 19,50
Beef veal meat breaded with panko served with rocket, Sicilian cherry tomato and Parmesan slices

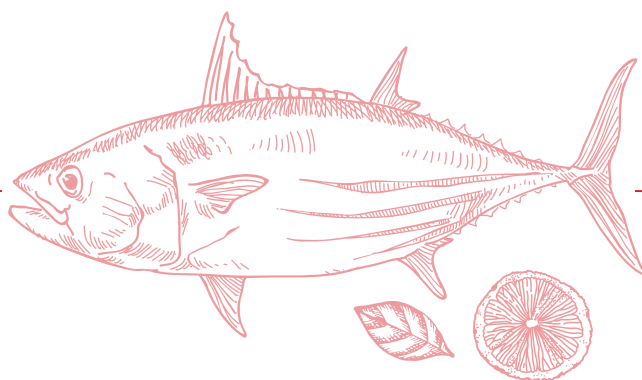
BEEF SIRLOIN 25 
Beef sirloin grilled served with seasoned baked vegetables



FISH

RED TUNA 24 
Bluefin tuna wrapped in grilled Bronte pistachios with citrus salad of grapefruit, orange and fennel

WILD SEABASS 25,50 
Grilled wild sea bass with seasonal vegetables served with homemade Sicilian cherry tomato and capers



 Gluten free

 Vegetarian dish

PASTA

PENNE ALLA SICILIANA 15

Fried eggplant, cherry tomatoes from Sicily, mozzarella and Roman Pecorino cheese

BURRATA RAVIOLI 15

Ravioli stuffed with burrata, tomato sauce from Sicily and basil on rocket and parmesan

POTATO GNOCCHI 14,75

To choose between:

Pesto: homemade Genovese pesto with basil, parmesan, pine nuts and garlic

Sorrentina: baked with mozzarella, parmesan and tomato sauce

Gorgonzola: white sauce with Gorgonzola cheese and spinach

TONNARELLI CACIO E PEPE 15

Spaghetti alla chitarra with Roman Pecorino cheese and black pepper

SCIALATELLI WITH LOBSTER 26

Fresh long pasta with half sautéed lobster and cherry tomatoes from Sicily

LINGUINE WITH CLAMS 21

Long dry pasta with sautéed clams

BAKED PASTA "MARGHERITA" 16

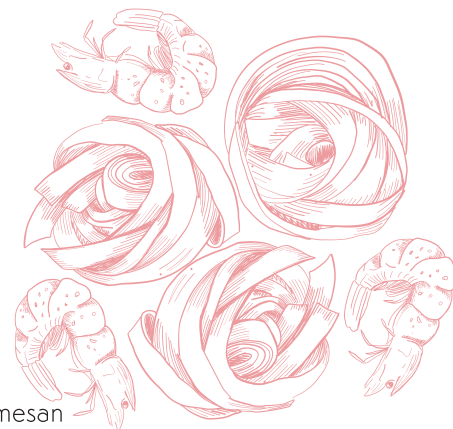
Tortiglioni with homemade bolognesa sauce, meatballs, mozzarella and parmesan

HOMEMADE LASAGNA 15

With bolognesa sauce, mozzarella, parmesan and provola

TAGLIATELLE WITH PORCINI CREAM AND SPECK 16

Fresh long pasta with cream, sautéed speck and mushrooms



Ask about our types of gluten-free pasta



Gluten free



Vegetarian dish

Inform the waiter if you have any food allergies · Supplement terrace 10% · All prices include VAT · Tip not included



PIZZA

CLASSIC

MARGHERITA 11

Tomato sauce, mozzarella and basil

NAPOLETANA 13

Tomato sauce, mozzarella, anchovies, capers and black olives

PROSCIUTTO 13

Tomato sauce, mozzarella and cooked ham

DIAVOLA 13,50

Tomato sauce, mozzarella and spicy salami

CAMPANA 14,50

Tomato sauce, buffalo mozzarella, Sicilian cherry tomato and basil

CAPRICCIOSA 15

Tomato sauce, mozzarella, cooked ham, mushrooms, artichokes and black olives

VEGETARIANA 15

Tomato sauce, mozzarella, eggplants, zucchini and peppers

QUATTRO FORMAGGI 15

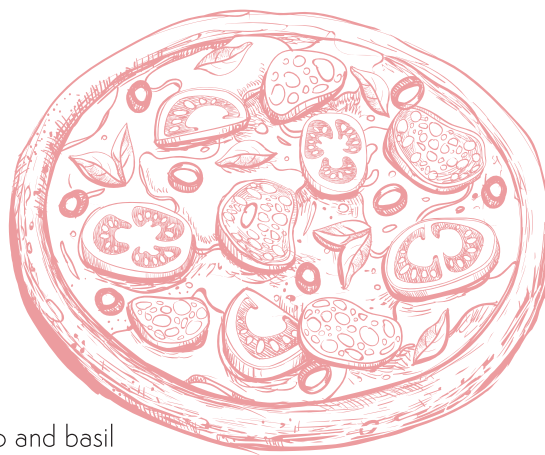
Mozzarella, Gorgonzola cheese, provola and parmesan

CALZONE 15,50

Pizza stuffed with Ricotta cheese, cooked ham, parmesan, mozzarella and basil

HAWAIANA 16

Tomato sauce, mozzarella, pineapple and cooked ham



GOURMET

BURRATA 18,50

Tomato sauce, Burratina pugliese, rocket, dry tomatoes and homemade Genovese pesto made with basil, parmesan, pine nuts and garlic

SAN DANIELE 18,50

Tomato, mozzarella, rocket and ham "San Daniele"

GIANNI 19,50

Mozzarella, pumpkin cream, mozzarella, goat cheese cubes, Guanciale and dry tomato a la "Campesina"

ANTONIO 19,50

Buffalo mozzarella, artichokes, cherry tomatoes and speck with rim stuffed with truffled Ricotta cream

AMALFI 21

Buffalo mozzarella, lemon from Amalfi coast, ginger and San Daniele ham

TARTUFO 27

Buffalo mozzarella, eggs and Italian black truffle slices

POSTRES/DESSERT

HELADO ARTESANAL ITALIANO/GELAT ARTESANAL 3
ITALIAN HOMEMADE ICE CREAM 1 bola/ball

TIRAMISÚ CASERO/CASOLÀ 7
HOMEMADE TIRAMISU

TARTA DE QUESO/PASTÍS DE FORMATGE 7
CHEESECAKE

BABBÀ NAPOLETANO 7

CANNOLO SICILIANO 7

PANNACOTTA CON FRUTAS DEL BOSQUE/AMB FRUITS DEL BOSC 7 
PANNACOTTA WITH BERRIES

SOUFFLÉ DE CHOCOLATE/DE XOCOLATA 7
CHOCOLATE SOUFFLE

TARTA DE MANZANA CON HELADO DE VAINILLA 7,50
PASTIS DE POMA AMB GELAT DE VAINILLA
APPLE PIE with vanilla ice cream

PIZZA NUTELLA/PIZZA FARCIDA DE NUTELLA 14,75
STUFFED NUTELLA PIZZA

