



COMIDA CASERA ROMANA - VINOS ITALIANOS

BEBIDAS APERITIVAS ITALIANAS

Prosecco (vino blanco espumoso extra-dry 11°)	2.70
Bellini (prosecco con zumo de melocotón)	2.90
Campari soda (bitter italiano 10.5°)	3.60
Spritz (prosecco con aperol, soda y naranja)	4.70
Negroni (Campari con Martini y ginebra)	5.40
Negroni sbagliato (Campari con Martini y prosecco)	5.00

ENTRANTES

FOCACHA (base de pizza con sal, romero, orégano y aceite)	5.20
ESPINACAS HERVIDAS CON MANTEQUILLA Y PARMESANO	8.00
CAPONATA (pisto de verdura italiano)	7.40
PROVOLONE (queso italiano al horno)	8.90
ENTRANTE MIXTO ALL'ITALIANA	8.90
TABLA DE QUESOS ITALIANOS (parmigiano, pecorino, mozzarella, gorgonzola)	11.50
CARPACHO de solomillo de buey con limón, parmesano y rúcola	13.40

ENSALADAS

	pequeña	grande
CAPRESE (mozzarella, tomate, albahaca y aceitunas)	7.10	10.30
VERDE (lechuga, cebolla y aceitunas)	5.40	7.80
MIXTA (verde con tomate, pepino, lombarda, pimiento verde y zanahoria)	6.40	9.20
DE PASTA con atún, tomate, pimiento, frankfurt, pepinillos y aceitunas	7.90	11.50
ROQUEFORT (mixta con salsa al roquefort)	7.90	11.50
DE LA CASA (mixta con atún y huevo duro)	7.90	11.50
DE ESPINACAS con piñones, tomates secos y parmesano	8.30	12.00

DE RÚCOLA con parmesano y champiñones	8.30	12.00
DE POLLO (pollo, lechuga, zanahoria y mayonesa)	8.00	11.60
FACHOLI COR TONO (habichuelas con atún, cebolla y apio)	7.60	10.90
CREPE VEGETAL horneado		9.80
BERENJENAS A LA PARMESANA		10.20

PASTA

ESPAGUETTI CON TOMATE (con parmesano)		7.80
ESPAGUETTI QUESO Y PIMIENTA (con parmesano y queso pecorino)		8.30
ESPAGUETTI AJO, ACEITE Y GUINDILLA		7.40
ESPAGUETTI AMATRICHANA (cebolla, panceta, tomate y queso pecorino)		9.60
ESPAGUETTI CARBONARA (panceta, huevo campero, pimienta negra, parmesano)		8.80
ESPAGUETTI BOLOÑESA (con parmesano)		9.10
ESPAGUETTI MARINERA (tomate, almejas, mejillones, gambas y calamares)		10.40
PENNETTE ARABIATA (ajo, tomate, aceitunas y guindilla)		8.50
PENNETTE PUTTANESCA (ajo, tomate, anchoas y alcaparras)		9.20
PENNETTE A LA NORMA (tomate, berenjenas fritas y requesón seco)		9.70
PENNETTE CUATRO QUESOS (con parmesano)		10.00
BAVETTE AL PESTO (ajo, albahaca y piñones) (con parmesano)		9.70

PASTA FRESCA CASERA

FETTUCHINE a la BOLOÑESA con parmesano		10.20
FETTUCHINE con FUNGUI PORCHINI (hongos italianos boletus) y parmesano		11.00
FETTUCHINE a la MARINERA tomate, almejas, mejillones, gambas y calamares		11.50
FETTUCHINE con TRUFA y parmesano		12.10
ÑOQUI con TOMATE con parmesano		9.50
ÑOQUI a la BOLOÑESA con parmesano		10.80
ÑOQUI a los CUATRO QUESOS horneados		11.60
ÑOQUI MARINERA tomate, almejas, mejillones, gambas y calamares		12.10
RAVIOLI de RICOTTA y ESPINACAS con TOMATE y parmesano		9.70
RAVIOLI de RICOTTA y ESPINACAS con MANTEQUILLA, SALVIA y parmesano		9.70
RAVIOLI de RICOTTA y ESPINACAS a la BOLOÑESA con parmesano		11.00
MEDIALUNAS de CARNE y MORTADELA italiana con tomate y parmesano		10.20
GIRASOLES de QUESO Y NUECES con crema de pimientos rojos y parmesano		11.40
RAVIOLI de RICOTTA y PERA con jamón, cebolla, nata y parmesano		11.20
MEDIALUNAS de CALABAZA con MANTEQUILLA, SALVIA y parmesano		11.50

GIRASOLES de CRUSTACEOS con crema de marisco	13.00
RAVIOLI de RICOTTA, RÚCOLA y ALMENDRAS con TRUFA, SETAS, parmesano	13.80

PIZZAS

MARINARA (ajo, tomate y orégano)	6.60
MARGUERITA (mozzarella, tomate y orégano)	7.80
RÚCOLA (mozzarella, tomate rúcola y orégano)	8.40
NÁPOLI (mozzarella, tomate, anchoas, alcaparras, aceitunas y orégano)	9.00
FUNGUI (mozzarella, tomate, champiñones y orégano)	8.50
PROCIUTTO COTTO (mozzarella, tomate, jamón york y orégano)	9.00
PROCIUTTO CRUDO (mozzarella, tomate, jamón serrano y orégano)	9.60
CAPRICHOSA (moz., tomate, champiñones, huevo, alcach., jamón serrano y orégano)	10.50
CUATRO QUESOS (mozzarella, tomate, holandés, semicurado, roquefort)	10.50
VEGETAL (mozzarella, tomate, cebolla, calabacín, pimiento verde y orégano)	8.80
ZUQUINE (mozzarella, calabacín, cebolla, aceitunas y orégano)	8.30
DIAVOLA (mozzarella, tomate, salchichón, orégano y guindilla)	9.20
MARINERA (mozzarella, tomate, almejas, mejillones, gambas y calamares)	10.90
SALMÓN (mozzarella, tomate, salmón, gambas, rúcola)	10.80
TONNO (mozzarella, tomate, atún, cebolla y orégano)	9.60
TRATTORÍA (mozzarella fresca, tomate rallado y orégano)	9.60
PARMESANA (mozzarella, tomate, parmesano, berenjena frita)	10.80
AVENTINO (mozzarella, tomate, cebolla, salchicha, orégano y guindilla)	9.00
CAMPIDOGLIO (mozzarella, tomate, champiñones, salchicha y orégano)	9.80
CELIO (mozzarella, tomate, champiñones, jamón york y orégano)	9.80
ESQUÏLINO (mozzarella, tomate, salchicha, pimiento asado y orégano)	9.50
PALATINO (mozzarella, tomate, bacon, pimiento verde, y orégano)	9.50
QUÏRINALE (mozzarella, tomate, champiñones, jamón serrano y orégano)	10.20
VIMINALE (mozzarella, tomate en rodajas, ajo, orégano y guindilla)	8.60
CALZONE (mozzarella, champiñones y jamón york)	9.80
CALZONE DE ESPINACAS (mozzarella, champiñones y espinacas)	9.40
CALZONE TARANTINA (mozzarella, tomate, alcaparras, anchoas y queso pecorino)	10.10
CALZONE ROMANO (mozzarella, champiñones, jamón serrano)	10.20

CARNES

SALTIMBOCA (filetes de ternera con jamón y salvia)	12.80
INVOLTINI (rollitos de ternera con relleno de espinacas y jamón york)	13.00
TERNERA A LA PIZZAIOLA (ajo, tomate y orégano)	12.00
ESCALOPE DE TERNERA AL MARSALA (con vino dulce italiano)	12.60
ESCALOPE DE TERNERA AL LIMÓN	12.10

ENTRECOT A LA PLANCHA	17.20
ENTRECOT A LA PIMIENTA	18.60

POSTRES CASEROS

HELADO ARTESANAL	4.70
HELADO ARTESANAL PEQUEÑO	3.30
TIRAMISÚ	4.90
CREPE con nata y chocolate o fresa	4.80
CREPE con HELADO ARTESANAL	5.90
PANNA COTTA (nata cocida), piñones y sirope de fruta de bosque o chocolate	4.80
FLAN DE QUESO (con nata)	4.80
CROSTATA base de pastafrولا con mermelada	4.50
TORTA DE CHOCOLATE con helado	6.10

LICORES ITALIANOS

Amaretto di Saronno (20° Lombardia) de almendra amarga	3.20
Amaro Montenegro (25° Emilia Romagna) licor de hierbas	3.20
Amaro Nerone (28° Lazio) licor de hierbas	3.00
Brancamenta (38° Lombardia) de menta	3.50
Caffè sport Borghetti (31° Lombardia) de café	3.20
Centerba Toro (70° Abruzzo) destilado de hierbas	3.70
Fernet Branca (40° Lombardia) muy amargo	3.50
Frangelico (20° Piamonte) de avellana	3.10
Grappa Bianca Candolini (40° Lombardia) orujo	3.10
Grappa Nonino (43° Friuli Venezia Giulia) orujo reserva	4.40
Limonchello (28° Campania) de limón	3.00
Liquerizia (26° Liguria) de regaliz	3.40
Mandarinetto Isolabella (30° Lombardia) de mandarina	3.50
Mirto Zedda e Piras (32° Cerdeña) de bayas	3.50
Sambuca Romana (40° Lazio) anís dulce	3.20
Brandy Stock (36° Friuli Venezia Giulia)	3.10
Brandy Vecchia Romagna etichetta nera (38° Emilia Romagna)	4.20

VINOS ESPAÑOLES

TINTOS

Cepa Bosquet (Almería uva shiraz)	16.20
D.O. Rioja Oñal (crianza)	16.20
D.O. Rioja Izadi (crianza)	20.60
D.O. Rioja Izadi (crianza) botella de ¾	13.20
D.O. Ribera del Duero Abadía de San Silvestre (roble)	17.00
D.O. Ribera del Duero Oak (roble)	17.60
D.O. Ribera del Duero Pruno (crianza)	21.50
D.O. Ribera del Duero Protos (crianza)	25.80

BLANCOS

Glarima	13.20
Protos (Verdejo)	16.10
Cava Jaume Serra Cristalino brut nature	16.80

VINOS ITALIANOS

TINTOS

Lambrusco (Emilia Romagna) vino espumoso	11.40
Fragolino (Emilia Romagna) vino espumoso con fresas	14.40
Chianti Castello Banfi (Toscana)	16.50
Chianti Castello Banfi (Toscana) botella de ¾	10.20
Aglianico (Puglia)	16.20
Cannonau (Cerdeña)	18.00
Morellino di Scansano (Toscana)	19.00
Rosso di Montalcino (Toscana)	26.00
Barolo (Piamonte)	32.00
Brunello di Montalcino (Toscana)	33.00
Amarone (Véneto)	34.00

ROSADOS

Lambrusco (Emilia Romagna) vino espumoso	11.40
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BLANCOS

Prosecco vino espumoso (Véneto)	16.80
Moscato vino espumoso 6° (Piamonte)	16.30
Est ! Est !! Est !!! (Lazio)	13.50
Verdicchio dei Castelli di Jesi (Marche)	15.50

Caña de cerveza 0.23 lt		2.30
Tubo de cerveza o tinto de verano 0.31 lt		2.80
Copa de cerveza o tinto de verano 0,42 lt		3.50
Jarra de cerveza o tinto de verano 1,30 lt		10.70
Estrella Damm ⅓		3.00
Moretti ⅓		3.10
Alhambra 1925 ⅓		3.30
Origen ⅓ (artesanal Almería)		3.60
Damm 0,0 ⅓		3.10
Mosto		2.20
Refrescos y zumos		2.80
Chinotto (refresco italiano)		2.90
Bitterkas, Aquarade o Lipton ice tea		3.00
Agua 1 litro		2.80
Agua ½ litro		1.90
Agua con gas 250 ml		2.30
Copa Lambrusco o vino blanco Glárima		2.60
Copa Moscato o Cepa Bosquet tinto o Protos blanco		2.90
Copa Rioja crianza		3.20
Copa Ribera del Duero roble		3.20
Vino tinto de la casa Cepa Bosquet	¼ lt	3.50
	½ lt	6.00
	1 lt	11.50
Café solo		1.30
Café cortado o con leche		1.40
Café bombón o con hielo		1.60
Capuchino		1.90
Carajillo		2.50
Copa coñac, pacharán o anís		3.40
Combinado		6.00
Combinados especial		7.50

Todos los precios con IVA 10% incluido



ITALIAN DRINKS

Prosecco (extra-dry sparkling white wine)	2.70
Spritz (prosecco with Aperol, soda and orange)	4.70
Bellini (prosecco with peach juice)	2.90
Campari soda (alcoholic bitter)	3.60
Negroni (Campari with Martini and gin)	5.40
Negroni Sbagliato (Campari with Martini and prosecco)	5.00

STARTERS

FOCACHA (pizza base with salt, rosemary and oregano and olive oil)	5.20
BOILED SPINACH WITH BUTTER AND PARMESAN	8.00
CAPONATA (Italian pisto with vegetables)	7.40
PROVOLONE (baked Italian cheese)	8.90
MIXED STARTER ALL'ITALIANA	8.90
ITALIAN CHEESE BOARD (parmigiano, pecorino, mozzarella, gorgonzola)	11.50
CARPACHO beef sirloin with lemon, parmesan and rucola	13.40

SALADS	small	large portion
CAPRESE (mozzarella, tomato, basil and olives)	7.10	10.30
VERDE (lettuce, onions and olives)	5.40	7.80
MIXED (green salad with tomato, cucumber, red cabbage, green peppers and carrot)	6.40	9.20
ROQUEFORT (mixed salad topped with a blue cheese sauce)	7.90	11.50
HOUSE SALAD (mixed salad with tuna fish and hard-boiled eggs)	7.90	11.50
SPINACH with pine nuts, sun-dried tomatoes and parmesan	8.30	12.00
RUCOLA with parmesan cheese and mushrooms	8.30	12.00
CHICKEN SALAD (chicken, lettuce, carrot and mayonnaise)	8.00	11.60
FACHOLI COR TONO (beans with tuna fish, onion and celery)	7.60	10.90

PASTA

SPAGUETTI WITH TOMATO (with parmesan cheese)	7.80
SPAGUETTI CHEESE and BLACK PEPPER (with parmesan and pecorino cheese)	8.30
SPAGUETTI GARLIC, OLIVE OIL AND CHILI	7.40
SPAGUETTI AMATRICHANA (onion, bacon, tomato and pecorino cheese)	9.60
SPAGUETTI CARBONARA (bacon, egg, black pepper and parmesan cheese)	8.80
SPAGUETTI WITH BOLOGNESE SAUCE (and parmesan cheese)	9.10
SPAGUETTI WITH SEAFOOD (tomato, clams, mussels, prawns and squid)	10.40
PENNETTE ARRABIATA (garlic, tomato, olives and chili)	8.50
PENNETTE PUTTANESCA (garlic, tomato, anchovies and capers)	9.20
FOUR CHEESE PENNETTE (with parmesan cheese)	10.00
PENNETTE ALLA NORMA (tomato, fried aubergines and dry cottage cheese)	9.70
BAVETTE WITH PESTO (garlic, basil and pine nuts) (with parmesan cheese)	9.70

HOMEMADE FRESH PASTA

FETTUCHINE BOLOGNESE with parmesan cheese	10.20
FETTUCHINE with FUNGI PORCINI porcini mushrooms, with parmesan cheese	11.00
FETTUCHINE with SEAFOOD tomato, clams, mussels, prawns and squids	11.50
FETTUCHINE with TRUFFLE with parmesan cheese	12.10
GNOCCHI with TOMATO with parmesan cheese	9.50
GNOCCHI BOLOGNESE with parmesan cheese	10.80
BAKED FOUR CHEESE GNOCCHI	11.60
GNOCCHI with SEAFOOD tomato, clams, mussels, prawns and squids	12.10
RAVIOLI with TOMATO stuffed with cottage cheese and spinach, parmesan cheese	9.70
RAVIOLI with BUTTER and SAGE LEAVES stuffed with cottage cheese and spinach, with parmesan cheese	9.70
RAVIOLI BOLOGNESE stuffed with cottage cheese and spinach, parmesan cheese	11.00
HALF MOONS WITH TOMATO stuffed with meat, with parmesan cheese	10.20
SUNFLOWERS stuffed with cheese and walnuts with red pepper pate, parmesan cheese	11.40
RAVIOLI stuffed with pear and cottage cheese with ham, onion and cream with parmesan cheese	11.20
HALF MOONS with BUTTER and SAGE LEAVES stuffed with cottage cheese and pumpkin, with parmesan cheese	11.50
SUNFLOWERS stuffed with CRUSTACEANS with SEAFOOD CREAM	13.00
RAVIOLI stuffed with, rucola, almonds and cottage cheese with truffle, porcini mushrooms, parmesan cheese	13.80

PIZZAS

MARINARA (garlic, tomato and oregano)	6.60
MARGUERITA (mozzarella, tomato and oregano)	7.80
RÚCOLA (mozzarella, tomato rucola and oregano)	8.40
NÁPOLI (mozzarella, tomato, anchovies, capers, olives and oregano)	9.00
FUNGI (mozzarella, tomato, mushrooms and oregano)	8.50
PROCIUTTO COTTO (mozzarella, tomato, cooked ham and oregano)	9.00
PROCIUTTO CRUDO (mozzarella, tomato, serrano ham and oregano)	9.60
CAPRICHOSA (moz., tomato, mushrooms, egg, artichoke, serrano ham and oregano)	10.50
FOUR CHEESES (mozzarella, tomato, Dutch cheese, medium mature, Roquefort)	10.50

VEGETABLE (mozzarella, tomato, onion, zucchini, green pepper and oregano)	8.80
ZUQUINE (mozzarella, zucchini, onion, olives and oregano)	8.30
DIAVOLA (mozzarella, tomato, sausage, oregano y chili)	9.20
MARINERA (mozzarella, tomato, clams, mussels, prawns and squids)	10.90
SALMÓN (mozzarella, tomato, salmon, prawns, rúcola)	10.80
TONNO (mozzarella, tomato, tuna fish, onion and oregano)	9.60
TRATTORÍA (fresh mozzarella, grated tomato and oregano)	9.60
PARMESANA (mozzarella, tomato, parmesan cheese, fried aubergines)	10.80
AVENTINO (mozzarella, tomato, onion, sausage, oregano and chili)	9.00
CAMPIDOGLIO (mozzarella, tomato, mushrooms, sausage and oregano)	9.80
CELIO (mozzarella, tomato, mushrooms, cooked ham and oregano)	9.80
ESQUİLINO (mozzarella, tomato, sausage, roasted peppers and oregano)	9.50
PALATINO (mozzarella, tomato, bacon, red peppers and oregano)	9.50
QUÏRINALE (mozzarella, tomato, mushrooms, serrano ham and oregano)	10.20
VIMINALE (mozzarella, tomato in slices, garlic, oregano and chili)	8.60
CALZONE (mozzarella, mushrooms and cooked ham)	9.80
SPINACH CALZONE (mozzarella, mushrooms and spinach)	9.40
CALZONE TARANTINA (moz., tomato, capers, anchovies and cheese pecorino)	10.10
CALZONE ROMANO (mozzarella, mushrooms, serrano ham)	10.20

MEAT

SALTIMBOCA (beef steaks with ham and sage leaves)	12.80
INVOLTINI (beef rolls stuffed with spinach and cooked ham)	13.00
BEEF ALLA PIZZAIOLA (garlic, tomato and oregano)	12.00
BEEF ESCALOPE AL MARSALA (with sweet Italian wine)	12.60
BEEF ESCALOPE LEMON DIPPED	12.10
ENTRECÔTE WITH GREEN PEPPER	18.60
BAKED VEGETABLE CREPES	9.80
PARMESAN AUBERGINES	10.20

HOMEMADE DESSERTS

HOMEMADE ICECREAM	4.70
SMALL HOMEMADE ICECREAM	3.30
TIRAMISÚ	4.90
CREPES with cream and chocolate or strawberry	4.80
CREPES with HOMEMADE ICECREAM	5.90
PANNA COTTA (cooked cream) with pine nuts and berry or chocolate syrup	4.80
CHEESE FLAN (with cream)	4.80
JAM CROSTATA (strawberry or apricot)	4.50
CHOCOLATE CAKE with ice cream	6.10

ITALIAN LIQUORS

Amaretto di Saronno (20° Lombardia) bitter almond	3.20
Amaro Montenegro (25° Emilia Romagna) herbs	3.20
Amaro Nerone (28° Lazio) herbs	3.00
Brancamenta (38° Lombardia) mint	3.50
Caffè sport Borghetti (31° Lombardia) coffee	3.20
Centerba Toro (70° Abruzzo) herb distilled	3.70
Fernet Branca (40° Lombardia) bitter	3.50
Frangelico (20° Piemonte) hazelnut	3.10
Grappa Bianca Candolini (40° Lombardia) distilled from grapes	3.10
Grappa Nonino riserva(43° Friuli Venezia Giulia) distilled from grapes	4.40
Limonchello (28° Campania) lemon	3.00
Liquerizia (26° Liguria) licorice	3.40
Mandarinetto Isolabella (30° Lombardia) mandarin	3.50
Mirto Zedda e Piras (32° Cerdeña) berries	3.50
Sambuca Romana (40° Lazio) sweet anise	3.20
Brandy Stock (36° Friuli Venezia Giulia)	3.10
Brandy Vecchia Romagna etichetta nera (38° Emilia Romagna)	4.20

SPANISH WINES

RED WINES

Cepa Bosquet (shiraz grapes from Almería)	16.20
D.O. Rioja Oñal (aged crianza)	16.20
D.O. Rioja Izadi (aged crianza)	20.60
D.O. Rioja Izadi (aged crianza) ¾ - bottle	13.20
D.O. Ribera del Duero Abadía de San Silvestre roble	17.00
D.O. Ribera del Duero Oak roble	17.60
D.O. Ribera del Duero Pruno (aged crianza)	21.50
D.O. Ribera del Duero Protos (aged crianza)	25.80

WHITE WINES

Glarima	13.20
Protos (Verdejo)	16.10
Cava Jaume Serra Cristalino brut nature	16.80

ITALIAN WINES

RED WINES

Lambrusco (Emilia Romagna) sparkling wine	11.40
Fragolino (Emilia Romagna) sparkling wine with strawberries	14.40
Chianti Castello Banfi (Toscana)	16.50
Chianti Castello Banfi (Toscana) ¾ - bottle	10.20
Aglianico (Puglia)	16.20
Cannonau (Cerdeña)	18.00
Morellino di Scansano (Toscana)	19.00
Rosso di Montalcino (Toscana)	26.00
Barolo (Piamonte)	32.00
Brunello di Montalcino (Toscana)	33.00
Amarone (Véneto)	34.00

ROSÉ

Lambrusco (Emilia Romagna) sparkly wine	11.40
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WHITE

Prosecco extra-dry sparkling (Véneto)	16.80
Moscato sparkling 6° (Piamonte)	16.30
Est ! Est !! Est !!! (Lazio)	13.50
Verdicchio dei Castelli di Jesi (Marche)	15.50

Small beer 0.23 lt		2.30
Medium beer or tinto de verano (summer wine) 0,31 lt		2.80
Big beer or tinto de verano (summer wine with soda) 0,4 lt		3.50
Mug of beer or tinto de verano 1,3 lt		10.70
Estrella Damm beer ⅓		3.00
Moretti ⅓		3.10
Alhambra 1925 beer ⅓		3.30
Origen handcrafted pale ale beer ⅓		3.60
Damm 0,0 without alcohol beer ⅓		3.10
Grape juice		2.20
Soft drinks and juices		2.80
Chinotto (Italian soft drink)		2.90
Bitterkas, Aguarade or Lipton ice tea		3.00
Water 1 liter		2.80
Water ½ liter		1.90
Sparkling water ¼		2.30
Glass of Lambrusco or white wine		2.60
Glass of Moscato or Ceba Bosquet red wine from Almería		2.90
Glass of Rioja crianza or Ribera del Duero roble		3.20
House red wine Ceba Bosquet in bulk	¼ lt	3.50
	½ lt	6.00
	1 lt	11.50
Espresso		1.30
Latte macchiato , coffee with milk or tea		1.40
Espresso with condensed milk or with ice cubes		1.60
Cappuccino		1.90
Carajillo (liquor coffee)		2.50
Glass of brandy, sloe brandy or anise		3.40
Mixed spirits		6.00
Special mixed spirit		7.50

10%-VAT is already included in all prices