



ANTIPASTI ..... 2

LE NOSTRE INSALATE ..... 3

LE NOSTRE ZUPPE ..... 3

PRIMI PIATTI ..... 4

SECONDI PIATTI ..... 5

PIZZAS ..... 6



*Welcome to my home!*

Here, we'll take a journey through the culinary traditions of Italy, a country that uses its rich cultural roots to both inform the present and guide its future.

*¡Bienvenido a mi hogar!*

*Aquí, haremos un viaje a través de las tradiciones culinarias de "La Bella Italia", un país que utiliza sus ricas raíces culturales para informar el presente y guiar su futuro.*

## *Antipasti*

### *Calamari Fritti*

Fried squid and zucchini, Pecorino cheese and capers dip

*Calamares y calabacines fritos, queso Pecorino y aderezo de alcaparras*

### *Bruschetta di Ricotta*

Ricotta cheese, cherry tomato, basil and olive oil

*Tomate cherry, albahaca y aceite de olivo*

### *Funghi al Marsala*

Sautéed mushrooms with Marsala wine creamy sauce

*Hongos salteados con salsa cremosa al vino Marsala*

### *Carpaccio di Manzo*

Beef carpaccio with arugula salad, parmesan cheese and black olives

*Láminas de res con ensalada de arugula, queso parmesano y aceituna negra*



# Le Nostre Insalate

---

## La Nostra Caprese

Tomato salad with basil and burrata cheese

*Ensalada de tomate con albahaca y queso burrata*

## Insalata Pere e Gorgonzola

Mixed greens with blue cheese, pear, almond and honey vinaigrette

*Hojas mixtas con queso azul, pera, almendra y vinagreta de miel*

# Le Nostre Zuppe

---

## Zuppa di Cozze alla Napoletana

Napolitan mussels style with cherry tomato, wine and spicy garlic sauce

*Estofado de mejillones con tomate cherry, vino y salsa de ajo con chile*

## Zuppa di Fagioli

Italian bean soup with bacon, sausage and croutons

*Sopa de frijol con tocino, salchicha italiana y crutones*



VEGETARIAN  
VEGETARIANO



GLUTEN FREE  
SIN GLUTEN



PEANUTS  
CACAHUATE



SPICY  
PICANTE

# Primi Piatti

## Ravioli alla Sarda

Ricotta and mascarpone ravioli with serrano ham and pink sauce  
*Relleno de mascarpone y ricotta en salsa rosada con jamón serrano*

## Pappardelle ai Funghi Porcini

Creamy mushroom ragoût with Pappardelle and truffle essence  
*Ragú cremoso de hongos con pasta Pappardelle y esencia de trufa*

## Penne Salmone e Vodka

Fresh semolina penne in Vodka and salmon pink sauce  
*Pasta penne en cremosa salsa de Vodka y salmón ahumado*

## Carbonara Romana

Spaghetti with egg yolk, pancetta, Pecorino Romano cheese and black pepper  
*Spaghetti en salsa de yema de huevo, panceta, queso Pecorino romano y pimienta negra*

## Lasagna alla Bolognesa

Meats meat ragoût, bechamel and Mozzarella cheese  
*Ragú con carne molida, bechamel y queso Mozzarella*

## Linguine allo Scoglio

Mixed "Frutti di mare" with white wine, tomato and garlic spicy sauce  
*Mezcla de mariscos con vino blanco y salsa picante de tomate y ajo*

## Risotto Cacio e Pepe

Roman Risotto with Pecorino cheese, black pepper and truffle essence  
*Risotto con queso Pecorino, pimienta negra y esencia de trufa*

## Risotto Sorrento

Prawns and squid risotto with lemon  
*Risotto con camarón, calamar y limón*



VEGETARIAN  
VEGETARIANO



GLUTEN FREE  
SIN GLUTEN



PEANUTS  
CACAHUATE



SPICY  
PICANTE

# Secondi Piatti

## Cotoletta alla Milanese

Breaded and fried pork chop with arugula salad and cherry tomato

*Chuleta de cerdo empanizada y frita con ensalada de rúcula y tomate cherry*

## Costilla Corta

Slow cooked beef short ribs with polenta and vegetable gravy

*Costillas de ternera de cocción lenta con polenta y gravy de vegetales*

## Pollo Gorgonzola

Roasted chicken breast, Gorgonzola sauce, potato with caramelized onions and bacon

*Pechuga de pollo asada, salsa de Gorgonzola, papa con cebolla caramelizada y tocino*

## Polpo alla Luciana

Stewed octopus with puttanesca sauce

*Pulpo con salsa puttanesca*

## Stinco d'agnello

Slow cooked lamb shank with potato and sundried tomato gravy

*Chamorro de cordero con papa y gravy de tomate deshidratado*



PEANUTS  
CACAHUATE



# Pizzas

## Margherita

Tomato, basil, mozzarella cheese with olive oil

*Tomate, albahaca, queso mozzarella fresco y aceite de oliva*

## Salsiccia Bianca

White creamy pizza sauce with Italian sausage, spinach and mozzarella cheese

*Creмосa salsa blanca con salchicha Italiana, espinaca y queso mozzarella*

## Classica Marinara

Anchovies, tomato sauce, garlic

*Anchoas, salsa de tomate y ajo*

## Pugliese

Classic Italian pizza with tomato sauce, basil, arugula and fresh burrata

*Pizza italiana clásica con salsa de tomate, albahaca, rúcula y burrata fresca*

## Napolitan Street-Food

Homemade calzone stuffed with salami, ricotta cheese and smoked provolone cheese served with marinara sauce

*Calzone casero relleno de salami, queso ricota y queso provolone ahumado servido con salsa marinara*

## Pizza alla Avocado

Jalapeño ricotta cheese, cilantro, avocado, serrano chilli, lime

*Jalapeño con queso ricotta, cilantro, aguacate, chile serrano, lima*



VEGETARIAN  
VEGETARIANO



GLUTEN FREE  
SIN GLUTEN



PEANUTS  
CACAHUATE



SPICY  
PICANTE