

MANGIAPANE

ANTIPASTI

LA BURRATA €12.90

Cremosa burrata acompañada de una fresca peperonata messinese, pisto a base de berenjenas, pimientos rojos y piñones (7,8)

MOZZARELLA DI BUFALA €13.90

Mozzarella di bufala de 250 gr, tomate valenciano, rúcula y pesto de albahaca (7,8)

ENSALADA

"GRANADINA" €12.60

Lechuga roble, rucúla, gorgonzola dulce, granada, nueces, tomates cherry confit y topping de vinagre balsámico de manzana (7,8)

*PAN FOCACCIA

€2.20

TABLA DEGUSTACIÓN €18.50

Selección de fiambres y quesos italianos que invitan a un viaje de sabores auténticos. Acompañados de nueces y taralli (1,7,8)

CARCIOFI CACIO E PEPE (3UN) €13.90

Flores de alcachofa confitadas en aceite EVO con crema de pecorino romano DOP y pimienta negra (7)

PORCHETTA TONNATA €14.90

Panceta especiada enrollada, crujiente por fuera, y muy jugosa por dentro, servida con salsa tonnata, rúcula, tomates cherry confit y alcaparras (3,4)

CANNOLO SICILIANO €5.90

Cannolo siciliano con peperonata messinese y piñones (1,3,8)

LA PASTA

AGNOLOTTO

MANTECATO €17.90

Pasta fresca rellena de bacalao mantecato servida con mantequilla de eneldo, crumble de amaretto y granada (1,3,4,7,15)

TAGLIATELLA

SELVAGGIA €16.90

Tagliatella fresca con ragout ibérico (cerdo de bellota), cocinado a baja temperatura y pesto de pistacho (1,3,7,8)

LA LASAGNA €14.90

Lasaña verde artesanal con crema de calabaza, guanciale, fondue de gorgonzola y avellanas tostadas (1,3,7,8)

RETTANGOLI

LIGURI €16.50

Pasta fresca rellena de pesto, patatas y judías verdes en salsa de tomate "ciliegino" y un toque de stracciatella cremosa (1,3,7,8)

EXTRA QUESO €2.00

1-GLUTEN 2-CRUSTACEOS 3-HUEVOS 4-PESCADO 5-CACAHUETES 6-SOJA 7-LACTOSA 8-FRUTOS SECOS 9-APIO 10-MOSTAZA 11-SESAMO 12-MOLUSCOS 13-ALTRAMUCES 14-SULFITOS 15 ALMENDRAS

PINSAS

El origen del nombre, proviene del término latino “pinsere”, que significa aplastar, estirar. En Mangiapane elaboramos una masa que consiste en la fusión de tres tipos de harinas: arroz, soja y trigo con una fermentación de 72 horas

MARGHERITA €10.90

Salsa de tomate Mutti, mozzarella fior di latte y aceite EVO (1,6,7)

- añade jamon york + € 2.50

PANCIOTTA €13.90

Salsa de tomate amarillo, mozzarella fior di latte, pancetta arrotolata y tomates cherry confit (1,6,7)

MANGIAPANE €13.90

Salsa de tomate Mutti, berenjenas fritas, straciatella y albahaca (1,6,7)

FIOCCO €15.90

Mozzarella fior di latte, nata, jamón york cocido al horno, mousse de patatas gratinadas, parmesano y pimienta negra (1,6,7)

SALAMINA €13.50

Salsa de tomate Mutti, mozzarella fior di latte, salame Napoli y lascas de Grana Padano (1,6,7)

MALANDRINA €15

Mozzarella fior di latte, speck ahumado, gorgonzola dulce y pesto de pistacho (1,6,7,8)

PORCHETTONA €15.90

Mozzarella fiordilatte, porchetta, cebolla roja, salsa tonnata y romero (1,6,7)

GUANCIOTTA €13.90

Mozzarella fiordilatte, guanciale y crema de calabaza (1,6,7)

CARCIOFA €14.90

Mozzarella fior di latte, pancetta arrotolata, cebolla, alcachofas confitadas y pecorino romano (1,6,7)

CAPRESE SBAGLIATA €14.90

Salsa de tomate amarillo, mozzarella di bufala DOP, tomates cherry confitados y pesto de albahaca (1,6,7,8)

AMATRICIANA €14.90

Salsa de tomate Mutti, mozzarella fior di latte, guanciale romano y queso pecorino (1,6,7)

MULINCIANA €13.50

Salsa de tomate amarillo, berenjenas fritas, cebolla roja y tomates cherry confit (1,6)

AROMA DE TRUFA €12.90

Patatas aromatizadas al horno, cebolla caramelizada, aceite de trufa y romero fresco (1,6)

BRONTELLA €16.90

Mozzarella fior di latte, mortadella DOP, straciatella y pesto de pistacho (1,6,7,8)

4 FORMAGGI €14.50

Mozzarella fior di latte, Grana Padano, scamorza y gorgonzola (1,6,7)


OPCIÓN SIN GLUTEN :

Masa elaborada con harina de maiz, soja y arroz
+€3.00

INGREDIENTES EXTRA:

Tomate €1,50 Quesos €2,00 Burrata 125gr €4,00

Fiambres €2,50 Verduras €1,50

Nuestras verduras nacen de semillas italianas, cultivadas aquí en Chiva, en tierras  que garantizan sabor y calidad en cada plato.

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10-MOSTAZA 11-SESAMO 12-MOLUSCOS 13-ALTRAMUCES 14-SULFITOS 15 ALMENDRAS

MANGIAPANE

STARTERS

SUMMER BURRATA €12.90

Creamy burrata served with fresh peperonata messinese, a ratatouille-style mix made with peppers, eggplants and pine nuts (7,8)

MOZZARELLA DI BUFALA €13.90

250 gr of Bufallo mozzarella with Valencian tomato, arugula and basil pesto (7,8)

"GRANADINA" SALAD €12.60

Oak leaf lettuce and arugula, sweet gorgonzola, pomegranate, confit tomatoes, walnuts and drizzle of apple balsamic vinegar (7,8)

CANNOLO OF THE STRAIT €5.90

Sicilian cannolo with "Messinese peperonata", eggplant and pepper pisto, topped with pine nuts (1,3,8)

LASAGNA €14.90

Handmade green lasagna with pumpkin cream, guanciale, gorgonzola fondue, and toasted hazelnuts (1,3,7,8)

TAGLIATELLA

SELVAGGIA €16.90

Fresh tagliatelle with Iberian ragout (acorn-fed pork), slow-cooked and served with pistachio pesto (1,3,7,8)

TASTING TABLE €18.50

Tasting of Italian cold cuts and cheeses accompanied by walnuts and taralli (1,7,8)

ARTICHOKES "CACIO E PEPE" (3UN) €13.90

Confit artichoke hearts in extra virgin olive oil, served Pecorino Romano cream and freshly ground black pepper (7)

PORCHETTA

TONNATA €14.90

Spiced rolled pancetta, crispy on the outside and juicy on the inside, served with tonnata sauce, arugula, confit cherry tomatoes, and a few capers (3,4)

*FOCACCIA BREAD

€2.20

PASTA

COD AGNOLOTTO €17.90

Fresh pasta filled with cod mantecato, served with dill butter, amaretto crumble, and pomegranate (1,3,4,7,15).

RETTANGOLI

LIGURI €16.50

Ligurian-style fresh pasta stuffed with pesto, potatoes and green beans, served in a sweet ciliegino tomato sauce (1,3,7,8)

EXTRA CHEESE €2.00

1 GLUTEN 2 CRUSTACEANS 3 EGGS 4 FISH 5 PEANUTS 6 SOY 7 LACTOSE 8 NUTS 9 CELERY 10 MUSTARD 11 SESAME 12 MOLLUSKS 13 LIPINS 14 SULPHITES 15 ALMONDS

PINSAS


The origin of the name comes from the Latin term 'pinsere', which means to crush, stretch.

At Mangiapane, we make a dough that consists of the fusion of three types of flours: rice, soy, and wheat, with a fermented dough that rests for 72 hours.

MARGHERITA €10.90 
Mutti tomato sauce, fior di latte mozzarella and extra virgin olive oil (1,6,7)

• add cooked ham +€2,50

PANCIOTTA €13.90
Yellow tomato sauce, fior di latte mozzarella, italian pancetta and confit cherry tomatoes (1,6,7)

FOUR CHEESES €14.50 
Fior di latte mozzarella, Grana Padano, gorgonzola and scamorza(1,6,7)

MANGIAPANE €13.90 
Fried eggplants, tomato sauce, stracciatella and basil (1,6,7)

CARCIOFA €14.90 
Fior di latte mozzarella, rolled pancetta, onion, confit artichokes, and Pecorino cheese(1,6,7).

SALAMINA €13.50
Mutti tomato sauce, fior di latte mozzarella, Napoli salami and Grana Padano sheets(1,6,7)

MALANDRINA €15
Fior di latte mozzarella, smoked speck, sweet gorgonzola, and pistachio pesto (1,6,7,8)

GUANCIOTTA €13.90 
Fior di latte mozzarella, guanciale, and pumpkin cream (1,6,7).

EXTRA INGREDIENT:

Tomato €1.50 Cheeses €2.00

Burrata of 125 gr €4.00 Cold cuts €2.50

Vegetables €1.50

FIOCCO €15.90
Fior di latte mozzarella, cream, oven-cooked ham, gratin potato mousse, parmesan cheese and black pepper (1,6,7)

BRONTELLA €16.90
Fior di latte mozzarella, IGP mortadella, stracciatella and pistachio pesto (1,6,7,8)


CAPRESE

SBAGLIATA €14.90 
Yellow tomato sauce, buffalo mozzarella, confit cherry tomatoes and basil pesto (1,6,7,8)

AMATRICIANA €14.90
Mutti tomato sauce, fior di latte mozzarella, Roman guanciale, and pecorino cheese(1,6,7)


MULINCIANA €13.50 
Yellow tomato sauce, fried eggplant, red onion, capers and confit cherry tomatoes (1,6)

TRUFFLE ESSENCE €12.90  
Oven-roasted seasoned potatoes, caramelized onion, truffle oil, and rosemary (1,6).

PORCHETTONA €15.90 
Fior di latte mozzarella, porchetta, red onion, tonnata sauce, and rosemary (1,6,7).

GLUTEN-FREE OPTION:

Dough made with corn flour, soy, and rice
+ €3.00

Our vegetables come from Italian seeds, grown here in Chiva on  land that guarantees flavor and quality in every dish.

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