

# MANGIAPANE

## ANTIPASTI

### LA BURRATA €13.90

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

### FONDATA DI PROVOLA

### AFFUMICATA €10.90

Provola ahumada fundida, servida sobre una base de salsa de tomate Mutti y terminada con guanciale crujiente (7)

### ENSALADA

### "GRANADINA" €12.60

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

### \*PAN PINSA

€2.20

### TABLA DEGUSTACIÓN €19.70

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 €18.50

Pasta fresca rellena de bacalao mantecato servida con mantequilla de limón y timo, terminada con polvo de pimiento "crusco" de Basilicata (1,3,4,7,15)

### RIGATONI ALLA

### AMATRICIANA €14.90

Un clásico de la cocina romana. Rigatoni con la receta tradicional de Amatrice: salsa de tomate Mutti, guanciale y pecorino romano (1,7)

### LASAGNA

### SELVAGGIA €16.90

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

### MEZZALUNE ALLA

### CARBOCREMA €17.80

Pasta fresca rellena de burrata y alcachofa, sobre una suave carbocrema de pecorino romano y yema de huevo, terminada con chips de pecorino (1,3,7)

### 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



LIGERA, CRUJIENTE, DIFERENTE.

Nuestra pinsa combina fermentación lenta, ingredientes frescos y una fusión de tres tipos de harinas: arroz, soja y trigo para ofrecer una experiencia más equilibrada, más actual y más fácil de disfrutar.

## CLASSICHE

### MARGHERITA €11.50

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

- añade jamon york + € 2.50

### 4 FORMAGGI €15.50

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

### CARBONARA €15.90

Mozzarella fior di latte, carbocrema guanciaie romano y queso pecorino (1,3,6,7)

### SALAMINA €14.50

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

### AMATRICIANA €15.70

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

### NORMA €14.40

Salsa de tomate Mutti, mozzarella fior di latte, berenjenas fritas y ricotta salada siciliana (1,6,7)

## VEG&VEG

### SICILIA GIALLA €14.50

Salsa de tomate amarillo, berenjenas fritas, cebolla roja, láminas de patatas al horno y tomates cherry confitados (1,6)

### PANCIOTTA €15.70

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

### DOLCE VERDE DI BUFALA €17.90

Mozzarella fior di latte, mortadella DOP, ricotta de bufala, zest de limón y granola de pistacho tostado (1,6,7,8)

### FUMO D'ORO €17.50

Mozzarella fior di latte, provola ahumada, porchetta de Ariccia, patatas asadas al horno y romero (1,6,7)

### SOLE&FUOCO €16.90

Salsa de tomate amarillo, mozzarella fior di latte, salame, ricotta de bufala y mermelada de tomate picante (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

# MANGIAPANE

## STARTERS

### SUMMER BURRATA €13.90

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

### SMOKED PROVOLA

### FONDUE €10.90

Smoked provola melted cheese, served on a base of Mutti tomato sauce and finished with crispy guanciale (7)

### "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)

### TASTING TABLE €19.70

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

### LASAGNA €16.90

Artisanal lasagna with Iberian ragù (acorn-fed pork), slow-cooked, béchamel sauce, and pistachio pesto (1,3,7,8)

### RIGATONI ALLA

### AMATRICIANA €14.90

A classic of Roman cuisine. Rigatoni prepared according to the traditional recipe from Amatrice, with Mutti tomato sauce, guanciale, and Pecorino Romano cheese (1,7)

### COD AGNOLOTTO €18.50

Fresh pasta stuffed with cod mantecato, served with lemon-thyme butter and finished with Basilicata "crusco" pepper powder (1,3,4,7,15)

### MEZZALUNE ALLA

### CARBOCREMA €17.80

Fresh pasta filled with burrata and artichoke, served on a smooth Pecorino and egg yolk cream, finished with Pecorino crisps (1,3,7)

### 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

# THE ROMAN PINSA



LIGHT, CRISPY, AND DIFFERENT.

Our pinza combines slow fermentation, fresh ingredients, and a blend of three flours—rice, soy, and wheat—to offer a more balanced, modern, and enjoyable dining experience.

## CLASSIC

### MARGHERITA €11.50

Mutti tomato sauce, fior di latte mozzarella, and extra virgin olive oil.

(1, 6, 7)

- Add ham + €2.50

### 4 CHEESES €15.50

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

### CARBONARA €15.90

Fior di latte mozzarella, carbonara-style cream, Roman guanciale, and Pecorino cheese. (1, 3, 6, 7)

### SALAMINA €14.50

Mutti tomato sauce, fior di latte mozzarella, Napoli salami, and Grana Padano shavings. (1, 6, 7)

### AMATRICIANA €15.70

Mutti tomato sauce, fior di latte mozzarella, Roman guanciale, and Pecorino cheese. (1, 6, 7)

## VEG & VEG

### NORMA €14.40

Mutti tomato sauce, fior di latte mozzarella, fried aubergines, and Sicilian salted ricotta. (1,6,7)

### SICILIA GIALLA €14.50

Yellow tomato sauce, fried eggplant, red onion, baked potato slices, and confit cherry tomatoes (1,6)

## D'AUTORE

### PANCIOTTA €15.70

Yellow tomato sauce, fior di latte mozzarella, rolled pancetta, and confit cherry tomatoes. (1, 6, 7)

### DOLCE VERDE DI BUFALA €17.90

Fior di latte mozzarella, DOP mortadella, buffalo ricotta, lemon zest, and toasted pistachio granola. (1, 6, 7, 8)

### FUMO D'ORO €17.50

Fior di latte mozzarella, smoked provola, Ariccia porchetta, oven-roasted potatoes, and rosemary. (1, 6, 7)

### SOLE & FUOCO €16.90

Yellow tomato sauce, fior di latte mozzarella, salami, buffalo ricotta, and spicy tomato jam. (1, 6, 7)

### GLUTEN-FREE OPTION:

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

### EXTRA INGREDIENTS:

Tomato €1.50 Cheeses €2.00  
Burrata 125 g €4.00 Cold cuts €2.50 Vegetables €1.50

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