

STARTERS

MARINATED OLIVES
WITH MEDITERRANEAN HERBS

HOME MADE FRIES

VITELLO TONNATO

PORCHETA DANESI

MELANZANE ALLA PARMIGIANA
WOOD FIRED OVEN

FOCACCIA
WITH ROSEMARY AND COARSE SALT

BURRATA AOVE
EXTRA CHERRY TOMATOES (3.00€)

FRIED SQUID, LIME AND SAGE

GREEN SALAD WITH AVOCADO
ROMAINE LETTUCE, LIME AND CORIANDER PICKLED RED
ONION, AVOCADO AND FRIED POLENTA CUBES

GREEN SALAD WITH GUANCIALE
ROMAINE LETTUCE, CRISPY GUANCIALE, GRATED
PECORINO CHEESE WITH HONEY MUSTARD MAYONNAISE

ROASTED AUBERGINE WITH HUMMUS
ROASTED AUBERGINE, HUMMUS, DRIED BLUEBERRIES,
CHERRY TOMATOES, CHICKWEED WITH SOY VINAIGRETTE

COLD MEAT
AND CHEESE

MORTADELLA

PROSCIUTTO PARMA

TALEGGIO DOP CHEESE

GORGONZOLA CHEESE
STRACH'IN CASTAGNA

CHEESES AND COLD MEAT BOARD

3,50

4,80

13,00

12,00

10,50

4,80

11,00

10,50

8,50

9,00

9,00

STUFFED
SCHIACCIATAS

(CLASSIC TUSCAN Fo(A)(IA)

* ONLY AVAILABLE FROM MONDAY TO FRIDAY AT LUNCHTIME

ROAST BEEF
ROAST BEEF, TARTAR SAUCE, ROCKET, TOMATOES
AND HARD-BOILED EGG

PORCO BELLO
PORCHETTA, TALEGGIO, MUSHROOMS, LETTUCE,
FUNGHI AND TRUFFLE SAUCE

VEGGI SU
LETTUCE, SAUTÉED VEGETABLES WITH PESTO AND
DRIED TOMATOES

9,80

9,80

8,50

MEAT

TAGLIATA
40 DAYS RIPEN OLD TAGLIATA, ROCKET, CHERRIES AND
PARMESAN

22,50

PASTA

RIGATONI WITH PESTO GENOVESE
RIGATONI PASTA, BASIL PESTO, DRIED
TOMATOES AND RICOTTA

9,50

LINGUINE ALLA'AMATRICIANA
LINGUINI PASTA, GUANCIALE, GARLIC, PECORINO
CHEESE WITH RED WINE TOMATO SAUCE

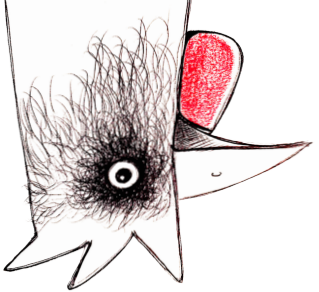
10,50

SPAGUETTI A LA CARBONARA
SPAGUETTI, EGG YOLK, PECORINO, PARMESAN ,
GUANCIALE AND BLACK PEPPER

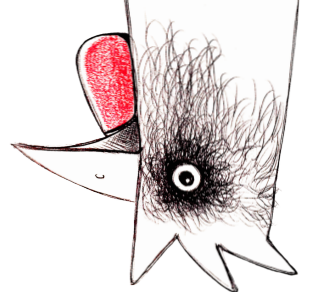
11,00

EXTRA TARTUFATA

3,00



PIZZAS



CLASSIC

TOMATO AND MOZZARELLA BASE

MARGHERITA
GRANA PADANO, BASIL

9,00

COTTO FUNGHI
MUSHROOMS, COOKED HAM

12,00

PEPPERONI
IBERIAN CHORIZO, ROASTED ONION,
CORIANDER

12,50

PARMIGIANA
AUBERGINE, RICOTTA, CHERRY TOMATOES,
BASIL, GRANA PADANO, OREGANO

13,50

RED

TOMATO BASE

TEMATO
GARLIC, SPRING ONION, BASIL, OREGANO,
THYME, ROASTED TOMATOES, OLIVES
AND SEASONAL CHERRY TOMATOES

12,00

EXTRA BURRATA

2,50

AMATRICIANA
GUANCIALE, PECORINO ROMANO, PEPPER

12,50

PUTTANESCA
GARLIC, OLIVES, CAPERS, ANCHOVIES,
OREGANO, BASIL

11,50

ARRABBIATA
GARLIC, CHILLI, BURRATA, PARSLEY, PEPPER,
OREGANO

12,50

ZUCCHINI CHIPOTLE
YELLOW TOMATO, LIME AND CORIANDER PICKLED
RED ONION, SPICY CHIPOTLE SAUCE, SLICED
ZUCCHINI, ROASTED CHERRY TOMATOES AND
ROSEMARY OIL

12,80

SPECKZOLA
SPECK HAM, GORGONZOLA, FIGS AND ROCKET
SALAD

13,50

WHITE

MOZZARELLA BASE

FOUR CHEESES
SCAMORZA, GORGONZOLA, GRANA PADANO,
SAGE, CASSAVA, FRIED SWEET POTATO AND BLACK
PEPPER

13,50

IBÉRICA
GREEN ZUCCHINI & YELLOW ZUCCHINI,
GUANCIALE AND MINT

12,00

TRUFFLE CARBONARA
GUANCIALE, EGG, PECORINO, GRANA PADANO AND
BLACK TRUFFLE

18,00

DJANGO
BUTIFARRA (CATALAN SAUSAGE), ROASTED
PEPPERS, GARLIC, CAPERS, BASIL, GRANA PADANO
CHEESE

13,00

MAMMA PORCA
SMOKED SCAMORZA, BAKED AUBERGINE,
PORCHETTA, "DANESI" SAUCE, ROSEMARY

17,50

TOTORO
HOMEMADE TUNA CONFIT, RED ONION, ROASTED
PEPPER, BASIL, THYME

16,00

LA PESTO
PESTO BASE, MOZZARELLA, CHERRY TOMATOES,
PARMESAN, PINE NUTS, BLACK PEPPER

16,00

LA PIPARDELLA
MORTADELLA, SCAMORZA, BASQUE CHILI PEPPER
,GREEN SPROUTS

14,00

DESSERTS

TIRAMISÚ

6,00

VANILLA PANNA COTTA

4,50

HOME MADE ICE CREAM

4,50

CHOCOLATE SALAMI
CUSTARD CREAM

6,00

PLEASE TELL OUR STAFF IF YOU HAVE ANY ALLERGIES.
THIS IS HOW WE SHOW THE ALLERGENS INGREDIENTS IN EACH DISH:



FRANKIE
GALLO

CHA
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ASK FOR OUR
PIZZA OF THE WEEK

WINES

OUR WINES

AFORTUNADO
WHITE
D.O. RUEDA
(VERDEJO 100%)

EL VEÏNAT
RED
D.O. MONTSANT
(GARNACHA 100%)

WHITE

VI AMIC ETERN
(XAREL·LO)

CELESTIA
D.O COSTERS DEL SEGRE
(VIOGNIER 70% MACABEO 30%)

ROSÉ

LAMBRUSCO
EMILIA ROMAGNA
(LAMBRUSCO MARANI 100%)

CASTELL ROIG SO DE ROSELLES
D.O PENEDÉS
(TEMPRANILLO)

RED

BRU DE VERDÚ
D.O COSTERS DEL SEGRE
(MERLOT, SYRAH, TEMPRANILLO)

EL MISSATGER
D.O EMPORDÀ
(CARIÑENA Y MAZUELO)

MONTEPULCIANO D’ABRUZZO BIO
ABRUZZO
(MONTEPULCIANO 100% BIOLÓGICO)

ORANGE

MÒDUL SELECCIÓ
(CARTOIXÀ VERMELL)



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SPARKLING

ESMEL BRUT NATURE
D.O CAVA (TRADITIONAL METHOD)
(XAREL·LO 40% MACABEO 30% PARELLADA 30%)

DUMENGE ANCESTRAL
(100% XAREL·LO VERMELL)

SIDER

GOS COM FUX (375ML)
MADE FROM EMPORDÀ APPLES SPONTANEOUSLY
FERMENTED (SERPS)

HOCUS POCUS (375ML)
APPLES AND ELDERFLOWER (SERPS)

BEERS

MORITZ
(5'4%) - PILSNER. BARCELONA

MORITZ EPIDOR
(7'2%) - STRONG PALE LAGER
BARCELONA, SPAIN

DOUGALL’S 942
(4,2%) - AMERICAN PALE ALE
LIÉRGANES, CANTABRIA

OCATA
(5'2%) - GARAGE BEER
INDIAN PALE ALE

SOFT DRINKS

STILL & SPARKLING WATER (70cl)
WE BOTTLE IT WHEN YOU ORDER

SIMPLY COLA (Organics by Redbull)
PREMIUM COLA WITH 100 % NATURAL INGREDIENTS

BITTER LEMON (Organics by Redbull)
LEMON SODA WITH 100 % NATURAL INGREDIENTS

BLACK ORANGE (Organics by Redbull)
ORANGE SODA WITH 100 % NATURAL INGREDIENTS

NESTEA (33cl)
LEMON

JUICES
ORANGE / PEACH

SPRITE (33cl)

ENSO KOMBUTXA (75cl)
LEMON / MINT



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