

STARTERS

MARINATED OLIVES ✓
WITH MEDITERRANEAN HERBS

HOMEMADE FRIES ✓

MORELLI CROQUETTE
SPINACH AND GORGONZOLA (4 UNITS)

VITELLO TONNATO

PORCHETTA WITH MUSTARD AND HONEY SAUCE

MELANZANE ALLA PARMIGIANA
WOOD FIRED OVEN

FOCACCIA ✓
WITH ROSEMARY AND COARSE SALT

MORTADELLA

BURRATA AND AOVE
EXTRA CHERRY TOMATOES
EXTRA TRUFFLE

FRIED SQUID, LIME AND SAGE

GEM LETTUCE SALAD ✓
LETTUCE HEARTS, MUSHROOMS, CHERRY TOMATOES,
WOOD OVEN-ROASTED ONION, RADISH AND TRUFFLE
VINAIGRETTE



MEAT

3,50 **TAGLIATA** 22,50
40 DAYS RIPEN OLD TAGLIATA, ROCKET, CHERRY
TOMATOES AND PARMESAN

4,80

6,00

13,00

12,00

10,50

4,80

7,50

11,00
3,00
3,50

10,50

8,50

PASTA

PAPPARDELLE AL FUNGHI 13,50
PAPARDELLE, SAUTEED MUSHROOMS, MUSHROOM
AND TRUFFLE CREAM

GNOCCHI ALLA DIAVOLA 9,50
TOMATO SAUCE, CONFITTED GARLIC AND GREEN
CHILI PEPPER

PASTA GLUTEN FREE
WITH DIAVOLA OR FUNGHI SAUCE

IN CASE OF INTOLERANCE OR
ALLERGY, ASK YOUR WAITER
FOR THE ALLERGEN MENU

OUR FAVORITE EXTRAS

BURRATA	3,00	PEPPERONI	1,50
TRUFFLE	3,50	PROSCIUTTO COTTO	1,50
BOTIFARRA	2,00	CHERRY TOMATOES	1,50
MOZZARELLA	2,00	GUANCIALE	1,50
GORGONZOLA	1,80	CHAMPIGNON	0,70

FRANKIE GALLO PIZZAS



CLASSIC

TOMATO AND MOZZARELLA BASE

MARGHERITA 9,00
GRANA PADANO, BASIL

COTTO FUNGHI 12,00
MUSHROOMS, COOKED HAM

PEPPERONI 12,50
IBERIAN CHORIZO, ROASTED ONION,
CORIANDER

PARMIGIANA 13,50
AUBERGINE, RICOTTA, CHERRY TOMATOES,
BASIL, GRANA PADANO, OREGANO

SPECKZOLA 13,50
SPECK HAM, GORGONZOLA, FIGS AND ROCKET
SALAD, ROSEMARY OIL

RED

TOMATO BASE

TEMATO ✓ 12,00
GARLIC, SPRING ONION, BASIL, OREGANO,
THYME, ROASTED TOMATOES, OLIVES, YELLOW
TOMATOE BASE

EXTRA BURRATA

AMATRICIANA 2,50
GUANCIALE, PECORINO ROMANO, BLACK PEPPER 12,50

ARRABBIATA 12,50
GARLIC, CHILI, BURRATA, PARSLEY, BLACK PEPPER,
OREGANO

FORESTA ✓ 15,50
SEASONAL MUSHROOMS, SUNDRIED TOMATOES,
HAZELNUTS, ROASTED SWEET POTATOES, GARLIC
AND PARSLEY

WHITE

MOZZARELLA BASE

FOUR CHEESES 13,50
SMOKED SCAMORZA, GORGONZOLA, GRANA PADANO,
MOZZARELLA FRIED CASSAVA SWEET POTATO, SAGE
AND BLACK PEPPER

TRUFFLE CARBONARA 18,00
GUANCIALE, EGG, PECORINO, GRANA PADANO,
MOZZARELLA AND BLACK TRUFFLE

DJANGO 13,50
BUTIFARRA (CATALAN SAUSAGE), ROASTED PEPPERS,
GARLIC, CAPERS, BASIL, GRANA PADANO AND
MOZZARELLA

MAMMA PORCA 17,50
SMOKED SCAMORZA, MOZZARELLA, BAKED AUBERGINE,
PORCHETTA, MUSTARD AND HONEY SAUCE, ROSEMARY

LA PESTO 16,00
PESTO BASE, MOZZARELLA, CHERRY TOMATOES CONFIT,
PARMESAN, PINE NUTS, BLACK PEPPER

DESSERTS

TIRAMISU 6,50

VANILLA PANNA COTTA 4,80
TRADITIONAL PIEMONTESE DESSERT MADE OF
COOKED CREAM, ACCOMPANIED
WITH BERRIES.

HOMEMADE ICE CREAM 6,00

AFFOGATO 4,50
SCOOP OF HOMEMADE VANILLA ICE CREAM
"DROWNED" IN ESPRESSO COFFEE

NUTELLA MINI PIZZA 5,50
WITH HAZELNUT ICE CREAM

@FRANKIE_GALLO_CHACHACHA

WWW.FRANKIEGALLOCHACHACHA.COM

iSexy pizza ,for hungry souls!

WINES

WHITE

40 VENDIMIAS
VERDEJO.
CASTELLA I LLEÓ.

3,50 14,00

VIAMIC RECENT
CARTOIXÀ.
BAIX GAIÀ.

19,00

REBELDES
GARNATXA BLANCA
MONTSANT.

19,00

DUCHESSA ALLEGRA
GARGANEGA.
ITALIA.

29,00

NOTE DI BIANCO
GRILLO.
ITÀLIA.

37,00

ROSÉ

CASTELLROIG SO DE ROSELLES
CASTELLORIG. ULL DE LLEBRE
PENEDÈS.

4,00 18,00

RED

VINS DE PAGESOS I PAGESES
CARINYENA, MACABEU I GARNATXA
L'EMPORDÀ

3,50 14,00

REBELDES
GARNATXA - SYRAH
MONTSANT

4,00 17,00

CELISTIA
ULL DE LLEBRE - SYRAH
COSTERS DEL SEGRE

18,00

KOALITRE
GARNATXA, CINSULT
1L. FRANÇA

28,00

BEAUJOLALAIS VILLAGES
2020. DOMAINE CHAPEL

29,00

ORANGE

SELECCIÓ 3R
CARTOIXÀ VERMELL
BAIX GAIÀ

19,75

L'ORANGET DE MONTMELL
MOSCATELL, CARINYENA I MACABEU
TARRAGONA

27,00

SPARKLING

ESMEL BRUT NATURE
XAREL-LO, MACABEU I PARELLADA
PENEDÈS

3,50 18,00

DUMENGE ANCESTRAL
XAREL-LO
PENEDÈS

19,00

FADES DE GRANIT
CÒSMIC. PET NAT ROSAT DE GARNATXA ROJA I
CARNYENA BLANCA
L'EMPORDÀ

26,00

SELECCIÓ 1ER
CARTOIXÀ
TARRAGONA

29,00

CHAMPAGNE AYALA
CHARDONNAY, PINOT NOIR, PINOT MEUNIER
CHAMPAGNE

59,00

SIDERS

GOS COM FUX (375ML)
SIDRA DE MANZANAS DEL EMPORDÀ (SERPS)

10,00

HOCUS POCUS (375ML)
MANZANAS Y FLORES DE SAÛC

10,00

SANGRIA

SANGRÍA LA CALA ADRIÀ

5,00 18,00

TO START WARMING UP...



COCKTAILS

APEROL SPRITZ
APEROL, SPARKLING, SODA.

7,00

BLOODY LOLY
VODKA, CHAMOMILE "LA GUITA",
TABASC, WORCESTER SAUCE, TOMATO
JUICE

9,00

NEGRONI
GIN, CAMPARI, VERMOUTH

9,00

MOJITO CHA CHA CHA
ROHM, MINT, LIME, BROWN SUGAR, SODA

9,00

MARGARITA
TEQUILA, LIME, TRIPLE SECO

9,00

MOSCOW MULE
VODKA, LIME, GINGER BEER

9,00

MAMMAPORCA
GIN, LAVENDER, VIOLET, LEMON JUICE

9,00

EXPRESSO MARTINI
COFFEE, COFFEE LIQUOR, VODKA

9,00

GIN BASIL SMASH
GIN HENDRICKS, LEMON, ALBAHACA

9,00

SOFT DRINKS

NATURAL/GAS WATER (70cl)
WE BOTTLE IT WHEN YOU ORDER

2,90

REFRESCOS Organics by Red Bull
WITH 100 % NATURAL INGREDIENTS

2,95

COLA PREMIUM
BITTER LEMON LEMON
BLACK ORANGE ORANGE
GINGER BEER GINGER
GINGER ALE SPICY GINGER AND SPICY
RED BULL

NESTEA (33cl)
LEMON

2,95

JUICES

2,95

KOMBUCHA Fermented drink without alcohol
elaborated with natural plants.

HIRU
AMA BREWERY. PET NAT KOMBUCHA. 2,5%

37,00

KOMBUCHA D'ENSO FERMENTOS EN SANT MARTÍ SESCORTS

KOMBUCHA DE COFFEE

18,00

KOMBUCHA DE LEMON

7,00 16,00

KOMBUCHA DE MINT

7,00 16,00

KOMBUCHA DE THIMUS

7,00 16,00

ASK FOR THE
COCKTAIL
OF THE DAY

BEERS

MORITZ 7 DRAFT 1,90 2,95 4,95 9,00
(5'4%) - PILSNER. BARCELONA

MORITZ EPIDOR BOTTLE 3,75
(7'2%) - STRONG PALE LAGER
BARCELONA, SPAIN

MORITZ 0,0 BOTTLE 3,75
(0,0%)
BARCELONA, SPAIN

