

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

ROASTED AUBERGINE WITH HUMMUS ✓
ROASTED AUBERGINE, HUMMUS, DRIED CANBERRIES,
CHERRY TOMATOES, SEASONAL SPROUD SOYA BEAN
VINAIGRETTE

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

PASTA

3,50 **PAPPARDELLE AL FUNGHI** 13,50
PAPPARDELLE, SAUTEED MUSHROOMS, MUSHROOM
AND TRUFFLE CREAM

4,80 **GNOCCHI ALLA DIAVOLA** 9,50
TOMATO SAUCE, CONFITTED GARLIC AND GREEN
CHILI PEPPER

6,00 **SPAGHETTI A LA CARBONARA** 11,00
GUANCIALE, EGG YOLK, PECORINO,
PARMESAN AND BLACK PEPPER

13,00 **PASTA GLUTEN FREE**
WITH DIAVOLA, FUNGHI SAUCE OR CARBONARA

10,50

9,00

4,80

7,50

11,00
3,00
3,50

10,50

8,50

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

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

11,50 **PUTTANESCA**
GARLIC, OLIVES, CAPERS, ANCHOVIES, OREGANO,
BASIL

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

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

WHITE

MOZZARELLA BASE

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

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

13,00 **DJANGO**
BUTIFARRA (CATALAN SAUSAGE), ROASTED PEPPERS,
GARLIC, CAPERS, BASIL, GRANA PADANO AND
MOZZARELLA

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

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

12,50 **TRAMUNTANA**
SOBRASADA, MOZZARELLA, GOAT CHEESE, PIPARRAS,
BASIL OIL AND BASIL

DESSERTS

6,50 **TIRAMISU**

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

6,00 **HOMEMADE ICE CREAM**

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

5,50 **NUTELLA MINI PIZZA**
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 16,00

VIAMIC FAMÓS

XAREL-LO
PENEDÈS.

 
19,00

CELISTIA

VIOGNIER I MACABEU
COSTERS DEL SEGRE.

 
18,00

DUCHESSA ALLEGRA

GARGANEGA.
ITALIA.

 
29,00

NOTE DI BIANCO

GRILLO.
ITÀLIA.

 
38,00

ROSE

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

EL MISSATGER

CARINYENA
L'EMPORDÀ.

 
4,00 17,00

CELISTIA

ULL DE LLEBRE - SYRAH
COSTERS DEL SEGRE

 
19,00

KOALITRE

GARNATXA, CINSULT
1L. FRANÇA

 
28,00

LANGHE ROSSO

ITÀLIA

 
28,00

BEAUJOLAIS VILLAGES

2020. DOMAINE CHAPEL

 
29,00

ORANGE

SELECCIÓ 3R

CARTOXÀ 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

 
26,00

FADES DE GRANIT

CÒSMIC. PET NAT ROSAT DE GARNATXA ROJA I
CARINYENA BLANCA
L'EMPORDÀ

 
26,00

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


2,95

NESTEA (33cl)

LEMON


2,95

JUICES

KOMBUCHA

Fermented drink without alcohol
elaborated with natural plants.


2,95

HIRU

AMA BREWERY. PET NAT KOMBUCHA. 2,5%


37,00

KOMBUCHA D'ENSO FERMENTOS
EN SANT MARTÍ SESCORTS

COFFEE


18,00

LEMON


7,00 16,00

MINT


7,00 16,00

THIMUS


7,00 16,00

ASK FOR THE
COCKTAIL
OF THE DAY

BEERS

MORITZ 7

DRAFT (5'4%) - PILSNER. BARCELONA

   
1,90 2,95 4,95 9,00

MORITZ EPIDOR

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


3,75

MORITZ 0,0

BOTTLE (0,0%)
BARCELONA, SPAIN


3,75

ESPIGA BLONDE ALE

CAN 4,95

ESPIGA IPA GARAGE

CAN 5,00

BEER OF THE MONTH

Espiga full of life!

CAN 9,00

