

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

FRIED SQUID, LIME AND SAGE

ROCKET SALAD 
ROCKET, ZUCCHINI SLICES, DRIED TOMATO, CHERRYS,
ALMONDS AND MODENA VINAIGRETTE

PASTA

3,50

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

11,30

5,20

RIGATONE WITH GENOESE PESTO
CON RICOTTA

9,80

8,00

13,00

CHILDREN'S PASTA
SPAGHETTI WITH TOMATO SAUCE AND PARMESAN

9,80

12,00

PASTA GLUTEN FREE
WITH PESTO SAUCE OR TOMATO SAUCE AND
PARMESAN

10,50

4,80

7,50

12,00
3,00

10,50

7,90

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

OUR FAVORITE EXTRAS

BURRATA 3,00

TRUFFLE 3,50

BOTIFARRA 2,00

MOZZARELLA 2,00

GORGONZOLA 1,80

PEPPERONI 1,50

PROSCIUTTO COTTO 1,50

CHERRY TOMATOES 1,50

GUANCIALE 1,50

CHAMPIGNON 0,70

PIZZA
LIMITED
EDITION
ASK THE SERVER

FRANKIE GALLO PIZZAS



CLASSIC

TOMATO AND MOZZARELLA BASE

MARGHERITA
GRANA PADANO, BASIL

10,00

COTTO FUNGHI
MUSHROOMS, COOKED HAM

12,50

PEPPERONI
IBERIAN CHORIZO, ROASTED ONION,
CORIANDER

12,75

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

13,75

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

13,50

RED

TOMATO BASE

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

13,50

EXTRA BURRATA

2,50

AMATRICIANA
GUANCIALE, PECORINO ROMANO, BLACK PEPPER

12,50

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

13,50

WHITE

MOZZARELLA BASE

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

14,00

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

18,00

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

13,00

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

17,50

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

16,00

LIMONE
BROCCOLI, CONFITTED LEMON SLICES, ANCHOVIES AND
PEPERONCINO ALL-I-OLI

14,90

DESSERTS

TIRAMISU 6,50

VANILLA PANNA COTTA
TRADITIONAL PIEDMONTESE DESSERT MADE OF
COOKED CREAM, ACCOMPANIED
WITH BERRIES.

4,80

HOMEMADE ICE CREAM 6,00

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

4,50

NUTELLA MINI PIZZA
WITH HAZELNUT ICE CREAM

5,50

@FRANKIE_GALLO_CHACHACHA
WWW.FRANKIEGALLOCHACHACHA.COM

WINES

WHITE

40 VENDIMIAS

VERDEJO.
CASTELLA I LLEÓ.

VIAMIC RECENT

CARTOIXÀ.
BAIX GAIÀ.

REBELDES

GARNATXA BLANCA
MONTSAINT.

DUCHESSA ALLEGRA

GARGANEGA.
ITALIA.

NOTE DI BIANCO

GRILLO.
ITÀLIA.

ROSÉ

CASTELLROIG SO DE ROSELLES

CASTELLORIG. ULL DE LLEBRE
PENEDÈS.

RED

VINS DE PAGESOS I PAGESES

CARINYENA, MACABEU I GARNATXA
L'EMPORDÀ

REBELDES

GARNATXA - SYRAH
MONTSAINT

CELISTIA

ULL DE LLEBRE - SYRAH
COSTERS DEL SEGRE

KOALITRE

GARNATXA, CINSULT
1L. FRANÇA

BEAUJOLALAI VILLAGES

2020. DOMAINE CHAPEL



3,50

16,00

19,00

19,00

29,00

38,00



4,00

18,00



3,50

14,00



4,00

17,00

19,00

28,00

29,00

ORANGE

SELECCIÓ 3R

CARTOIXÀ VERMELL
BAIX GAIÀ

L'ORANGET DE MONTMELL

MOSCATELL, CARINYENA I MACABEU
TARRAGONA

SPARKLING

ESMEL BRUT NATURE

XAREL·LO, MACABEU I PARELLADA
PENEDÈS

DUMENGE ANCESTRAL

XAREL·LO
PENEDÈS

FADES DE GRANIT

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

SELECCIÓ 1ER

CARTOIXÀ
TARRAGONA

CHAMPAGNE AYALA

CHARDONNAY, PINOT NOIR, PINOT MEUNIER
CHAMPAGNE

SIDERS

GOS COM FUX

(375ML)
SIDRA DE MANZANAS DEL EMPORDÀ (SERPS)

HOCUS POCUS

(375ML)
MANZANAS Y FLORES DE SAÜC

SANGRIA

SANGRÍA LA CALA ADRIÀ



19,75

27,00



3,50

18,00

26,00

26,00

29,00

59,00



10,00

10,00



5,00

18,00

COCKTAILS

APEROL SPRITZ

APEROL, SPARKLING, SODA.

BLOODY LOLY

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

NEGRONI

GIN, CAMPARI, VERMOUTH

MOJITO CHA CHA CHA

ROHM, MINT, LIME, BROWN SUGAR, SODA

MARGARITA

TEQUILA, LIME, TRIPLE SECO

MOSCOW MULE

VODKA, LIME, GINGER BEER

MAMMAPORCA

GIN, LAVENDER, VIOLET, LEMON JUICE

EXPRESSO MARTINI

COFFEE, COFFEE LIQUOR, VODKA

GIN BASIL SMASH

GIN HENDRICKS, LEMON, ALBAHACA

SOFT DRINKS

NATURAL/GAS WATER

(50cl)

REFRESCOS

Organics by Red Bull

WITH 100 % NATURAL INGREDIENTS

COLA PREMIUM

BITTER LEMON LEMON

BLACK ORANGE ORANGE

GINGER BEER GINGER

GINGER ALE SPICY GINGER AND SPICY

RED BULL

NESTEA

(33cl)
LEMON

JUICES

KOMBUCHA

Fermented drink without alcohol
elaborated with natural plants.

HIRU

AMA BREWERY. PET NAT KOMBUCHA. 2,5%

KOMBUCHA D'ENSO FERMENTOS
EN SANT MARTÍ SESCORTS

COFFEE

LEMON

MINT

THIMUS



ASK FOR THE COCKTAIL OF THE DAY

BEERS

MORITZ 7

(5'4%) - PILSNER. BARCELONA

MORITZ EPIDOR

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

MORITZ 0,0

(0,0%)
BARCELONA, SPAIN

CERVESA ESPIGA

VILAFRANCA DEL PENEDÈS

BLONDE ALE

IPA GARAGE

BEER OF THE MONTH

PORTER BLACK BEER

CERVESA DEL MES

Esfiga plena de vida!

TONGUE TWISTER FT. ODDITY DDH

