










MENU


















ANTIPASTI

GOTA CHEESE SALAD     	13,90€
Lettuce, cherry tomatoe, carrot, olives, strawberries, nuts, gota cheese and strawberries vinagret	
FOIE SALAD WITH MANGO VINAGRET 	14,00€
Lettuce, cherry tomatoe, carrot, "foie" and mango vinagret	
"BURRATA" WITH SEASON TOMATOE AND BASILICUM OIL  	11,00€
SPANISH HAM CROQUETTES MADE AAT HOME (8 ud.)   	10,00€ (+ 1,50€ unit)
SPANISH HAM WITH FOCACCIA BREAD (100 gr.) 	15,50€ (1/2 portion) 11,00€
BEEF CARPACCIO WITH FINACCIA BREAD   	13,00€
GRILLED VEGETABLES	11,00€
CREAM OF THE DAY	9,00€

FRESH & "ASCIUTTA" PASTA

				
SPAGUETTI  	RIGATONI  	STRIGOLI  	TAGLIATELLI  	SPAGUETTI SIN GLUTEN  ...+1,00€

SAUCES:

BOLOGNESA: tomatoe sauce and meat   	9,75€
GORGONZOLA E MELA: gorgonzola, cream and apple  	11,00€
PESTO GENOVÉS HECHO EN CASA: basil, pine cone fruit, parmesan cheese and olive oil  	11,00€
PESTO ROSSO pesto genovés+tomatoe  	11,00€
CARBONARA: bacon and egg in cream   	10,50€
CREMA AL FUNGHI PORCINI E FOIE: with mushrooms, cream and foie  	13,50€
ARRABIATTA: anchovies, capers, tomatoe, olives and chili pepper   	10,50€
PIAZZA: with cherry tomatoe, olive oil, basil, garlic and chili pepper 	10,90€

FILLED PASTA



BOMBOLOTI VERDI
DI RICOTA E SPINACI



FIOCCHI
DI FORMAGGIO E PERE



RAVIOLI ALLA CARNE



RAVIOLI DE FOIE
+3,00€



SAUCES:

BOLOGNESE: tomatoe sauce and meat		10,75€
GORGONZOLA E MELA: gorgonzola, cream and apple		12,00€
PESTO GENOVÉS HECHO EN CASA: with basil, pine cone fruit, parmesan cheese and olive oil		12,00€
PESTO ROSSO pesto genovés+tomatoe		12,00€
CARBONARA: bacon and egg in cream		11,50€
CREMA AL FUNGHI PORCINI E FOIE: with mushrooms, cream and foie		14,50€
ARRABIATTA: anchovies, capers, tomatoe, olives and chili pepper		11,50€
PIAZZA: with cherry tomatoe, olive oil, basil, garlic and chili pepper		12,00€

GRATIN

LASAGNA NAPOLITANA		11,00€
CANNELLONI DI FUNGHI WITH TRUFFLED BECHAMEL		12,50€

RISOTTOS



RISOTTO AL FUNGHI PORCINI: with mushroom and cream		10,00€
RISOTTO AI FRUTTI DI MARE: with prawns, cuttlefish, clams and mussels		14,00€
RISOTTO AL NERO DI SEPIA: "black risotto" cooked with cuttlefish in squid ink and prawns		14,00€

PIZZAS









ALL OUR PIZZAS ARE COOKED TO THE WOOD OVEN

PIZZA MARGARITA: tomato, mozzarella and oregano	 	8,90€
HAM PIZZA: ham	 	9,80€
PIZZA MALLORQUINA: sobrasada and capers	 	10,50€
PIZZA VENECIANA: mushrooms and ham	 	10,80€
PIZZA 4 ESTACIONES: Mushrooms, ham, anchovies, bacon, sweet pepper and olives	  	11,50€
PIZZA CALZONE: Mushrooms, ham and yoke	  	11,90€
PIZZA CALZONE DI FORMAGGIO: cheese in cream and sweet onion	 	12,20€
PIZZA 5 QUESOS: emmental, brie, gorgonzola, parmesan, mozzarella	 	12,00€
PIZZA DE SALMÓN: salmon, tomatoe, mozzarella and oregano	  	12,50€
PIZZA SPECIALE: fresh mozzarella, cherry, lamb's lettuce and pesto	  	12,90€
PIZZA FRUTTI DI MARE: shrimps, cuttlefish, clams and mussels	    	14,50€
PIZZA IBÉRICA: Spanish ham	 	14,50€
PIZZA BARBACOA: meat, bacon and barbacoa sauce	   	13,50€
PIZZA DI CAPRA gota cheese, tomato, walnuts, raisins and honey	 	13,00€
PIZZA RABIATTA: york ham, anchovies, chilli, capers and black olives	   	12,50€

WHITE PIZZAS (without tomato sauce on the base)

PIZZA GENOVESA: mushrooms, bacon and pesto sauce	  	12,50€
PIZZA DE FOIE: foie and sweet onion	 	14,50€
PIZZA "GIULIETTA": Apple and gorgonzola	 	12,50€

















NEWLY CREATED PIZZAS

PIZZA RATATOUILLE: sweet pepper, aubergines, onion, courgettes	 	10,50€
PIZZA ALLA MELANZANA: aubergines, honey and parmesan cheese	  	12,50€
PIZZA CHILATE DE POLLO: chicken, sweet pepper, onion, "jalapeños" and red chilli	  	13,00€

VEGAN MOZZARELLA WITHOUT LACTOSE	+2,00€
INTEGRAL SPELT ECOLOGICAL BASE PIZZA	+1,50€

ALL PIZZAS HAVE TOMATOE, MOZZARELLA AND OREGANO EXCLUDING WHITE PIZZA

MEAT AND FISH

100% BEEF HAMBURGER   	11,00€
GRILLED SIRLOIN STEAK WITH MASHED POTATOES AND ASPARAGUS  	19,90€
BEEF SIRLOIN "LA PIAZZA" with cream, Marsala, Spanish ham and sage   	22,00€
GRILLED KING PRAWNS WITH VEGATABLES  	15,80€
GRILLED CUTTLEFISH WITH "BLACK RISOTTO"    	15,80€
SOLE MEUNIÈRE  	15,50€





WINE CELLAR

*El vi sembra poesia en els cors.
El vino siembra poesía en los corazones.
The wine plants poetry in the hearts*

SANGRIAS

WINE SANGRIA (one liter)	11,00€
WINE SANGRIA (half liter)	8,00€
CAVA SANGRIA (one liter)	14,00€

WHITE WINES

HOUSE WINE Sant Sadurní d'Anoia (Alc. 11,5% vol. - 75cl.) Jug: 25cl. 3,60€ - 50cl. 6,00€	9,00€
SUMARROCA Clàssic Blanc de Blancs : D.O.Q. Penedés (Alc. 11% vol. - 75cl.) Organic viniculture wine	12,50€
VIÑA SOL: D.O. Penedés (Alc. 11% vol. - 75cl.)	12,75€
IPSIS: D.O. Tarragona (Alc. 11,5% vol. - 75cl.)	13,50€
CIRCE Verdejo : D.O.Q. Rueda (Alc. 13% vol. - 75cl.) Organic viniculture wine	17,50€
MOSCATO ESPUMANTE: Italia (Alc. 7,5%vol. - 75cl.)	10,80€
MASANA (medium sweet): D.O.Catalunya (Alc. 12,5% vol. - 75cl.)	10,80€

ROSÉ WINES

HOUSE WINE Sant Sadurní d'Anoia (Alc. 12,5% vol. – 75cl.) 9,00€
Jug: 25cl. 3,60€ - 50cl. 6,00€

LAMBRUSCO: Italia (Alc. 7,5% vol. - 75cl.) 11,00€

TORRES DE CASTA: D.O. Penedés (Alc. 13,5% vol. - 75cl.) 12,50€

HOMENAJE: D.O. Navarra (Alc. 13% vol. - 75cl.) 11,90€

RED WINES

HOUSE WINE Sant Sadurní d'Anoia (Alc. 13,5% vol. – 75cl.) 9,00€
Jug: 25cl. 3,60€ - 50cl. 6,00€

LA FORMIGA DE VELLUT : D.O.Q. Priorat (Alc. 14,5% vol. - 75cl.) - Organic wine - 21,50€

NONA: D.O. Priorat (Alc 14% vol. - 75cl) 21,50€

L'INCONSCIENT DE LES COUSINS: D.O. Priorat (Alc. 14,5% - 75cl.) 21,00€

MARQUES DE CACERES: D.O. Rioja (Alc. 12,5% - 75cl.) 17,00€

PROTOS: D.O. Ribera del Duero (Alc. 14,5% - 75cl.) 18,00€

L'OM: D.O. Montsant (Alc. 14% - 75cl.) 17,00€

COTO DE IMAZ: D.O. Rioja. Reserva (Alc. 12,5% vol. - 50cl.) 14,00€

MARMELLANS NEGRE: D.O. Montsant (Alc 13,5% vol. - 75cl.) 11,60€

IPSIS NEGRE: D.O. Tarragona. Criança (Alc 13% vol. - 75cl.) 14,00€

CAVAS

BRUT DE LA CASA 11,50€

AGUSTÍ TORELLÓ MATA. Reserva: D.O. Penedés (Alc. 11,5% vol. - 75cl.) 18,70€



DRINKS

WATER

BEZOYA WATER 1 LITRE	3,50€
BEZOYA WATER ½ LITRE	2,00€
SODA WATER PIRINEA	2,00€
SODA WATER VICHY CATALAN	2,50€

JUICES

ORANGE, PEACH
2,30€

SOFT DRINKS

COCA COLA, COCA COLA LIGHT, COCA COLA 0 COCA COLA 00, ORANGE FANTA, LEMON FANTA, NESTEA (lemon), AQUARIUS (lemon), SPRITE, GASEOSA, BITTER KAS Y TÓNICA
2,50€

BEER

ESTRELLA DAMM (alc. 5,4% vol)	2,50€
ESTRELLA GALICIA (alc. 5,5% vol)	3,00€
AK DAMM (alc. 4,8% vol)	3,00€
VOLL DAMM (alc. 7,2% vol)	3,00€
MORETTI (alc. 4,5% vol)	3,00€
AMSTEL ORO TOSTADA (alc. 6,2% vol)	3,50€
GUINNESS DRAUGHT (alc. 4,2% vol)	3,50€
RADLER (alc. 2,5% vol)	3,00€
FREE DAMM 0,0 (alc. 0% vol)	2,50€
DAURA DAMM WITHOUT GLUTEN (alc. 5,4%)	3,00€

DESSERTS & ICE CREAM

HOMEMADE DESSERTS

CHOCOLATE VOLCANO WITH VANILLA ICE CREAM	5,80€
TIRAMISÚ	5,50€
PANNA COTTA: boiled cream with strawberry sauce	5,00€
TRUFFLES (3 units)	5,50€ (+2,00€ unit)
CHOCALATE CREPE	6,00€

ICE CREAM

CHOCOLATE, VANILLA, NOIX DE COCONUT, "TURRÓN", RUM WIHT RAISINS

1 ICE CREAM BALL	3,00€
2 ICE CREAM BALL	5,00€
3 ICE CREAM BALL	6,50€

SWEET WINES

GEWÜRZTRAMINER (COLD SWEET WINE) : D.O. Penedés. (Alc. 10% vol. – 37,5cl.)	23,00€
MOSCATEL ORO FLORALIS : D.O. Penedés. (Alc. 15% vol)	3,00€ / cup
PEDRO XIMENEZ (SWEET WINE WITH RAISINS) : D.O. Montilla. (Alc. 17% vol.)	3,50€ / cup

NOTICE FOR PEOPLE WITH ALLERGIES OR INTOLERANCES: This establishment has information on the dishes it offers to its customers. Considering the characteristics and facilities of the establishment and the handling and processing of food, we cannot guarantee that cross contamination does not occur and that the dishes do not contain traces of allergens.