# Season Recommendations Autumn

## Salads and starters

| | 1/2 Portion | Portion |
|---|---|---|
| Shrimp in garlic (Typical Spanish) | | 14,50 |
| Burrata, butter and anchovies with toasts | | 13,50 |
| Sauteed of green asparaguses with octopus and chimichurri sauce | 7,75 | 12,90 |
| Artichoke in double cooking and gratinated with cream cheese | | 6,90 |
| Asparagus in tempura on a wire with orange marmalade | | 7,50 |
| Homemade micuit foie with fig jam | | 11,95 |
| Vitello Tonnato | | 11,45 |
| Fresh artichokes carpaccio with parmesan flakes | 6,60 | 11,00 |
| Roman pork loin with caramelized onion | | 11,00 |
| Prawn cream | | 9,90 |
| Saute of mussels in seaman's style | | 9,50 |

## Pizza (new)

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| Super Iberian ham pizza, creamy burrata and truffle oil | 16,25 |
| Pizza 'Pagesa' of berengena with sobrasada and honey | 12,65 |
| Pizzarella with burrata and pork loin Roman style | 12,50 |

## Pasta

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|---|---|
| Spaghetti with clams and fresh artichokes | 14,95 |
| Pappardelle with octopus in its sauce | 10,55 |
| Tagliatelle with pesto with prawns | 10,50 |
| Spaghetti with spicy mussels | 9,75 |
| Cottage cheese gnocchi with tomato sauce and mascarpone | 9,50 |

## Filled Pasta

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|---|---|
| Black ravioli filled with prawns in their cream | 14,50 |
| Ravioli filled with gorgonzola, pear and walnuts in parmesan cream | 13,20 |
| Tortellaci filled with prawns in scallops, foie micuit and truffle sauce | 11,30 |

## Special meats

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|---|---|
| Ossobuco milanese style | 20,45 |
| Filleted cow entrecote, also known as Hapinness meat | 19,80 |
| Oxtail stewed with basmati rice | 18,45 |
| Saltimbocca Roman style | 12,95 |

## Fish

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|---|---|
| John Dory Livornese style in tomato sauce, capers, olives and oregano | 15,85 |
| Salmon in saffron cream | 14,50 |

VAT Included

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