

APERITIFS & COCKTAILS APERITIVOS & CÓCTELES

APERITIFS / APERITIVOS

MARTINI ROSSO OU BIANCO, 6 CL	5€30
MARSALA AMANDES, 6 CL	5€30
RICARD, 2 CL	4€50
WHISKY, 4 CL	6€30

COCKTAILS / COCTELES

OUR ESSENTIALS / NUESTROS IMPRESCINDIBLES

MOJITO CLASSIQUE OR/O ROYAL Bacardi rum, Perrier o Prosecco, Mojito Mint syrup, mint, lime, brown sugar, 13 cl / Ron Bacardi, Perrier o Prosecco, sirope de Mojito Mint, menta, lima, azúcar moreno, 13 cl	8€00
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◊ MOJITO CHERRY / CEREZA Bacardi rum, Perrier, Mojito Mint syrup, cherry puree, mint, lime, brown sugar, 14,5 cl / Ron Bacardi, Perrier, sirope de Mojito Mint, puré de cerezas, menta, lima, azúcar moreno, 14,5 cl	8€00
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GIN TONIC Bombay Sapphire gin, Schweppes Indian Tonic, lemon, 16 cl / limón, 16 cl	8€00
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OUR SPARKLING / NUESTROS ESPUMANTES

KIR ROYAL PROSECCO, 15 CL	6€20
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BELLINI Prosecco, peach coulis, lemon, 15 cl / Prosecco, coulis de melocotón, 15 cl	6€20
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◊ SANGRIA ITALIANA Lambrusco Rosso, Perrier, cherry puree, red berry and lime concentrate, 20 cl / Lambrusco Rosso, Perrier, puré de cerezas, concentrado de frutos rojos y lima, 20 cl	6€20
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OUR SPRITZ / NUESTROS SPRITZ	6€20
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APEROL SPRITZ Aperol, Prosecco, Perrier, citrus, 12 cl. Also available in a pitcher to share (75 cl) at €30,00 / También disponible en jara para compartir (75 cl) por 30,00 €	8€00
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ITALICUS SPRITZ Italicus (Italian bergamot liqueur), Prosecco, Perrier, 12 cl / Italicus (licor de bergamota italiano), Prosecco, Perrier, 12 cl	8€00
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LIMONCELLO SPRITZ Limoncello, Prosecco, Schweppes Indian Tonic, 12 cl	8€00
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◊ ST-GERMAIN SPRITZ St-Germain (elderflower liqueur), Prosecco, Perrier, 16 cl / San-Germán (licor de sauco), Prosecco, Perrier, 16 cl	8€00
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◊ KISS SPRITZ Aperol, Prosecco, Perrier, cherry puree, red berry and lime concentrate, 16 cl / Aperol, Prosecco, Perrier, sirope de cerezas, concentrado de frutos rojos y lima, 16 cl	8€00
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OUR CREATIONS / NUESTRAS CREACIONES	9€00
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◊ ITALICUS MULE Italicus (bergamot liqueur), Perrier, grapefruit puree, hibiscus syrup, lime and ginger concentrate, 14 cl / Italicus (licor de bergamota), Perrier, sirope de pomelo, sirope de hibisco, concentrado de lima y jengibre, 14 cl	9€00
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◊ AMARETTO SOUR Amaretto, cherry puree, red berry and lime concentrate, 9 cl / Amaretto, puré de cerezas, concentrado de frutos rojos y lima, 9 cl	9€00
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◊ TWIST MARTINI Martini Bianco, Schweppes Citrus Mix, grapefruit puree, hibiscus syrup, lime concentrate, 19 cl / Martini bianco, Schweppes citrus fruits, puré de pomelo, sirope de hibisco, concentrado de lima, 19 cl	9€00
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◊ ROSSA BIRRA Moretti beer, cherry puree, red berry and lime concentrate, 20 cl / Cerveza Moretti, puré de cerezas, concentrado de frutos rojos y lima, 20 cl	5€50
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◊ PAMP'BIRRA Moretti beer, cherry puree, red berry and lime concentrate, 20 cl / Cerveza Moretti, sirope de pomelo, sirope de hibisco, concentrado de lima, 20 cl	5€50
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ALCOHOL-FREE COCKTAILS / SIN ALCOHOL COCTELES	6€90
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◊ ROSSA FIZZ Cherry puree, red fruit and lime concentrate, cranberry juice, Perrier, 20 cl / Sirope de cerezas, concentrado de frutos rojos y lima, zumo de arándanos, Perrier, 20 cl	6€90
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◊ PALOMA VIBRANTE Martini Vibrante, Perrier, grapefruit puree, hibiscus syrup, lime concentrate, 20 cl / Martini Vibrante, Perrier, sirope de pomelo, sirope de hibisco, concentrado de lima, 20 cl	6€90
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◊ CITRUS PARADISO Schweppes Citrus Mix, grapefruit puree, hibiscus syrup, lime concentrate, 20 cl / Schweppes agrumes, puré de pomelo, sirope de hibisco, concentrado de lima, 20 cl	6€90
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◊ VIRGIN MOJITO CERISE Perrier, rum-flavoured syrup, Mojito Mint syrup, cherry puree, mint, lime, brown sugar, 10,5 cl / Perrier, sirope sabor ron, sirope de Mojito Mint, puré de cerezas, menta, lima, azúcar moreno, 10,5 cl	6€90
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VIRGIN MOJITO CLASSIQUE	6€90
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Perrier, rum-flavoured syrup, Mojito Mint syrup, mint, lime, brown sugar, 10 cl / Perrier, rum flavor syrup, Mojito Mint syrup, mint, lime, brown sugar, 10 cl	6€90
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TUTTI FRUTTI <small>NEW RECIPE / RECETA NUEVA</small> Orange juice, cherry puree, red berry and lime concentrate, 20 cl / Zumo de naranja, coulis de frutos rojos, lima, 15 cl	6€90
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Our coulis are preparations made from fruit puree and sugar / Nuestros coulis son preparaciones a base de puré de frutos y azúcar	
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BEERS / CERVEZAS

DRAFT BEERS / BARRIL DE CERVEZA

MORETTI 25 CL / 33 CL / 50 CL / 1 L Blonde Italian beer / Cerveza rubia italiana	4€30 / 5€30 / 7€20 / 12€00
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AFFLEGM 25 CL / 33 CL / 50 CL Blonde Belgian Abbey beer / Cerveza belga rubia de abadía	4€80 / 5€80 / 7€70
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PANACHE 25 CL / 33 CL / 50 CL	4€30 / 5€30 / 7€20
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BOTTLE BEERS / BOTELLA DE CERVEZA

DESPERADOS 33 CL - Tequila flavoured beer / Cerveza con sabor a tequila	6€50
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VIRGIN DESPERADOS 33 CL - Non-alcoholic beer / Cerveza sin alcohol	6€10
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LAGUNITAS IPA 35,5 CL - A beer / Cerveza IPA	6€90
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SHARED APPETIZERS ENTREMESES PARA COMPARTIR

FOR SNAKING / PARA PICAR

◊ GRISSINI (1 SAUCE OR/O 2 SAUCES) Our homemade pizza dough breadsticks, accompanied by one or two sauces of your choice: ricotta/pepper tapenade or ricotta/green pesto / Palitos de pan caseros de nuestra masa de pizza acompañados de una o dos salsas de temporada a elegir	3€50 / 6€50
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◊ ASSIETTE DE CHARCUTERIE MIXTE Choice of: speck ham, coppa, herb ham, spanata. Served with focaccia bread / A elegir: jamón speck, coppa, prosciutto crudo, jamón con hierbas, spanata. Servido con pan focaccia	4€50
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ASSIETTE DE CHARCUTERIE Speck ham, coppa, herb ham, spanata. Served with focaccia and Del Arte bread / Jamón speck, coppa, jamón de hierbas, spanata. Servido con pan focaccia y panes Del Arte	4€50
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BURRATA <small>WITH CHERRY TOMATOES / CON TOMATES CHERRY</small>	8€90
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CORBELLE DE PAINS ITALIENS <small>WITH CHERRY TOMATOES / CON TOMATES CHERRY</small>	3€00
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PLATES TO SHARE / PLATOS PARA COMPARTIR	12€00 / 20€00 / 25€00
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FARANDOLA DEGUSTAZIONE (FOR 2/4/6 PEOPLE / PARA 2/4/6 PERSONAS) Assortment of antipasti: cold cuts, mozzarella di bufala, Piccola pizza with vegetables, artichoke, capers, Del Arte breadsticks made from our pizza dough with ricotta/green pesto sauce / Surtido de antipasti: embutidos, mozzarella di bufala, pizza piccola de verduras asadas, alcachofas, alcáparas, palitos de pan Del Arte elaborados con nuestra masa de pizza con salsa de ricotta/pesto verde	12€00 / 20€00 / 25€00
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◊ FARANDOLA DEGUSTAZIONE TONNO (FOR 2/4/6 PEOPLE / PARA 2/4/6 PERSONAS) Assortment of antipasti: Piccola pizza with vegetables, capers, focaccia with cream/tuna, mozzarella di bufala/green pesto and Del Arte breadsticks made from our pizza dough with a seasonal sauce / Surtido de antipasti: pizza piccola de verduras asadas, focaccia con nata/atún, mozzarella di bufala/pesto verde y palitos de pan Del Arte elaborados con nuestra masa de pizza con salsas de temporada	12€00 / 20€00 / 25€00
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◊ PIATTO DI SALUMI (FOR 2/4 PEOPLE / PARA 2/4 PERSONAS) <small>NEW RECIPE / RECETA NUEVA</small> Cold meats, focaccia bread and Del Arte bread / Embutidos, panes focaccia y panes Del Arte	12€00 / 20€00
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PIZZAS TO SHARE / PIZZA PARA COMPARTIR

PICCOLA PIZZA LEGUMES <small>NEW RECIPE / RECETA NUEVA</small> Tomato sauce, grated Italian cheese. After cooking: cherry tomatoes, grilled peppers, artichoke, arugula, Italian cheese shavings / Tomato sauce, grated Italian cheese. After cooking: cherry tomatoes, baby spinach, artichoke, confit cherry tomatoes, rocket, Italian cheese shavings, sesame seeds	10€00
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PICCOLA PIZZA SPECK POMODORO Tomato sauce, grated Italian cheese. After cooking: rocket, cherry tomatoes, speck ham, Italian cheese shavings / Salsa de tomate, queso italiano rallado. Después de la cocción: rúcula, tomates cherry, jamón speck, virutas de queso italiano	10€00
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CALZONE MOZZARISSIMO Mozzarella, green pesto / Mozzarella, pesto verde	7€50
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PAINS DEL ARTE Pizza dough with your choice of: tomato sauce, green pesto, or lemon and parsley / Masa de pizza. A elegir: salsa de tomate, pesto verde o perejil al toque de limón	5€90
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CAESAR Crispy chicken filets, pancetta, Caesar sauce, focaccia bread croutons, Italian cheese shavings, salad / Filetes de pollo crujientes, pancetta, salsa César, picatostes de pan focaccia, virutas de queso italiano, ensalada	15€90
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◊ BOWL ROSA Beetroot gnocchi, mixed vegetables, rocket, baby spinach, mozzarella di bufala, prawns, virgin tomato and pistachio oil, Del Arte bread / Crema di ricotta, verduras mixtas rúcula, brotes de espinacas, mozzarella di bufala, gambas, aceite de oliva virgen de tomate y pistacho, panes Del Arte	16€90
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SALADS / ENSALADAS

FILET DE POULET À LA MILANAISE Milanese Chicken Tenderloin - Your choice of sauce: tomato sauce, green pesto. Suggested garnish: mashed potatoes / Filete de pollo a la milanesa - Sugerencia de guarnición: salsa de tomate, pesto verde. Servido con puré de patatas	15€90
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ESCALOPE DE VEAU MILANAISE Breaded veal cutlet. Suggested garnish: linguine, plain or with your choice of sauce / Filete de ternera rebozada. Sugerencia de guarnición: linguini al natural o con salsa al gusto	18€90
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ESCALOPE DE VEAU FIRENZE Breaded veal cutlet with speck ham, cream, mozzarella gratin. Suggested garnish: linguine, plain or with your choice of sauce / Chuleta de ternera empanada con jamón speck, nata, mozzarella gratinada. Sugerencia de guarnición: linguini al natural o con salsa al gusto	19€90
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CARPACCIO DE BŒUF GRANDISSIMO <small>NEW RECIPE / RECETA NUEVA</small> Thin slices of marinated raw beef*, rocket, virgin tomato and pistachio oil, Italian cheese shavings. Suggested garnish: pan-fried vegetables / Rodajas finas de carne de vacuno* cruda marinada, alcáparas, virutas de queso italiano, rúcula. Sugerencia de guarnición: salteado de verduras	18€80
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STRACOTTO DI MANZO Beef stew. Suggested garnish: plain linguine / Ternera guisada con Chianti (vino tinto). Sugerencia de guarnición: linguini al natural	19€90
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SALMON ALLA TOSCANA Salmon filet, plain linguine, cherry tomatoes, baby spinach, cream / Filete de salmón, linguini al natural, tomates cherry, brotes de espinacas, nata	19€90
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GUARNIZIONE ADIZIONALE** / RELLENO ADIZIONALE**

PAN-FRIED VEGETABLES / VERDURAS FRITAS <small>NEW RECIPE / RECETA NUEVA</small>	4€50
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◊ CRUMBLE FROM VEGETABLES / CRUMBLE DE VERDURAS	4€50
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LINGUINE, PLAIN OR WITH YOUR CHOICE OF SAUCE / LINGUINI AL NATURAL O CON SALSAS AL GUSTO (tomato sauce, green pesto, or lemon and parsley) / (salsa de tomate, pesto verde o perejil al toque de limón)	4€50
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MASHED POTATOES / PURE DE PATATA	4€50
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SALAD / ENSALADA	2€50
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◊ PASTA DEGUSTAZIONE Three recipes of pasta gratinated or stuffed, generous and tasty / Tres recetas de pasta gratinada o rellena, generosas y sabrosas	18€90
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PIZZAS

OUR ESSENTIALS / NUESTROS ESENCIALES

SPECIALE PIZZAIOLO Tomato sauce, mozzarella, ham, egg, cream / Salsa de tomate, mozzarella, jamón cocido, huevo, nata	10€50	13€90
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CHEVRE ET MIEL Cream, mozzarella, goat's cheese. After cooking: speck ham, rocket, honey / Nata, mozzarella, queso de cabra. Después de la cocción: jamón speck, rúcula, miel	12€90	15€90
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SALMONE Cream, mozzarella. After cooking: smoked salmon, baby spinach, basil coulis / Nata, mozzarella. Después de la cocción: salmón ahumado, brotes de espinacas, coulis de albahaca	13€90	17€50
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VEVUSIVO Tomato sauce, mozzarella, merguez, spanata, grilled peppers, egg / Salsa de tomate, mozzarella, merguez, spanata, pimientos asados, huevo	11€90	14€90
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CARBONARA Cream, mozzarella, pancetta, egg / Crema, mozzarella, pancetta, huevo	10€90	14€50
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REGINA Tomato sauce, mozzarella, ham, mushrooms / Salsa de tomate, mozzarella, jamón, champiñones	10€50	13€90
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TUTTI FORMAGGI scamorza, grated Italian cheese / Crema cacio e pepe, mozzarella, gorgonzola, scamorza ahumada, queso italiano rallado	12€50	15€90
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DEL MARE Tomato sauce, mozzarella, grated Italian cheese, mixed seafood (mussels, prawns, squid), lemon and parsley dressing / Salsa de tomate, mozzarella, queso italiano rallado, mezcla de mariscos (mejillones, gambas, calamares), perejil al toque de limón	10€90	14€50
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VEGÉTARIENNE Tomato sauce, mozzarella, grilled aubergine, cherry tomatoes, honey. After cooking: rocket, ricotta / Salsa de tomate, mozzarella, berenjena asada, tomates cherry, miel. Después de la cocción: rúcula, ricotta	14€90	16€50
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◊ FUNGHITUFO Cream and mushroom sauce with summer truffle (Tuber Aestivum), mozzarella, mushrooms, speck ham. For extra indulgence: add burrata +€6 / Salsa de nata y champiñones con trufa de verano (Tuber Aestivum), mozzarella, champiñones y jamón speck	15€90	18€50
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◊ CALZONE 'NDUJA Cream, mozzarella, leeks, brown mushrooms, sliced chicken, lemon and parsley dressing / Nata, mozzarella, puerros, champiñones dorados, pollo en rodajas, perejil al toque de limón	15€90	18€50
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◊ BOSCAIOLA Vanilla mascarpone mousse, banana, chocolate sauce / Mousse de vainilla y mascarpone, plátano, salsa de chocolate	15€50	18€10
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PETITS CHOUX À LA CRÈME 2 craquelin choux buns filled with whipped cream, caramelised milk / 2 choux craquelin con nata montada, leche caramelizada	3€90	4€50
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OUR GOURMET COFFEE / NUESTROS CAFÉ GOURMET	4€50	5€10
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AFFOGATO Espresso, whipped cream, crumble and your choice of ice cream: Madagascar vanilla or Piedmont hazelnut / Espresso, nata montada, crumble y helado a elegir: vainilla de Madagascar, avellanas del Piemonte o leche de almendras	4€50	5€10
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CAFÉ OU THÉ DOUCEUR A cup of coffee or tea served with a mini dessert / Un espresso o un té servido con una deliciosa dulce	3€50	4€10
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CAFÉ OU THÉ GOURMAND A cup of coffee or tea served with four mini desserts / Un espresso o un té servido con cuatro mini postres	7€00	7€60
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ICE CREAMS / HELADOS

OUR ICE CREAM CUTS / NUESTROS CORTES DE HELADO

◊ COUPE VANILLE Madagascar vanilla ice cream, salted caramel ice cream, roasted apple wedges, whipped cream, caramelised milk, Piedmont hazelnut / Helado de vainilla de Madagascar, caramelo de mantequilla salada, gajos de manzana asada, nata montada, leche caramelizada, avellanas del Piemonte	6€50	7€10
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◊ COUPE CIOCCOLATO Dark chocolate, gianduja and Piedmont hazelnut ice cream, chocolate sauce, whipped cream, Piedmont hazelnuts / Helado de chocolate negro, gianduja y avellanas, salsa de chocolate, nata montada, avellanas del Piemonte	7€50	8€10
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DAME BLANCHE Madagascar vanilla ice cream, chocolate sauce, whipped cream / Helado de vainilla de Madagascar, salsa de chocolate, nata montada	5€90	6€50
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COUPE GLACÉE 2 BOULES / 3 BOULES	4€60 / 5€90	5€20 / 6€50
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Sorbets: Sicilian lemon, strawberry, raspberry / limón siciliano, fresa, frambuessa		
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Ice cream: Piedmont hazelnut, Madagascar vanilla, dark chocolate, Sicilian pistachio, coffee***, gianduja, salted caramel / avellana del Piemonte, vainilla de Madagascar, chocolate negro, pistachio de Sicilia, café***, gianduja, caramelo de mantequilla salada (helado)		
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Supplement of your choice: whipped cream, red berry coulis, caramelised milk, chocolate sauce, honey, Nutella*, crumble, Piedmont hazelnuts, pistachios / Suplemento a elegir: nata montada, coulis de frutos rojos, leche caramelizada, salsa de chocolate, miel, Nutella*, crumble, avellanas del Piemonte, pistachos		1€00
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Extra topping of your choice: whipped cream, red berry coulis, caramelised milk, chocolate sauce, honey, Nutella*, crumble, Piedmont hazelnuts, pistachios / Suplemento a elegir: nata montada, coulis de frutos rojos, leche caramelizada, salsa de chocolate, miel, Nutella*, crumble, avellanas del Piemonte, pistachos		1€00
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ALL OUR SORBETS AND ICE CREAMS ARE MADE EXCLUSIVELY FOR THE DEL ARTE BRAND. / TODOS NUESTROS SORBETES Y HELADOS SON PRODUCCION Y FABRICADOS EXCLUSIVAMENTE PARA LA MARCA DEL ARTE.		
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CLASSIC PASTA / PASTA CLÁSICA

LINGUINE POMODORO Tomato sauce, cherry tomatoes, cheese crumble / Salsa de tomate, tomates cereza, crumble de queso	8€50	13€90
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LINGUINE ALLA BOLOGNESE For extra indulgence: add burrata +€6 / Sugerencia muy, muy suculenta: añade una burrata +€6	10€90	15€50
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LINGUINE ALLA CARBONARA Pancetta, crème, jaune d'œuf / Pancetta, nata, yema de huevo	12€90	15€90
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LINGUINE DIAVOLA Tomato sauce, 'nduja (spicy Calabrian sausage), spanata chips, red onion, ricotta / Tomato sauce, 'nduja (spicy Calabrian sausage), spanata chips, red onion, ricotta	14€50	16€50
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GRATIN DE PIADINES Piadinas (pizza dough flatbreads) topped with cream and green pesto, mozzarella, herb ham, scamorza, grated Italian cheese / Piadines (masa de pizza enrollada) con nata y pesto verde, mozzarella, jamón con hierbas, scamorza y queso italiano rallado	16€50	17€50
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GIRASOLI AL SALMONE Pasta stuffed with smoked salmon and lemon cream / Pasta rellena de salmón ahumado, nata al limón, salmón ahumado	17€50	18€90
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STUFFED PASTA / PASTA RELLENA

◊ PASTA DEGUSTAZIONE Three recipes of pasta gratinated or stuffed, generous and tasty / Tres recetas de pasta gratinada o rellena, generosas y sabrosas	18€90	21€90
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