



ALGRANO

TO START, TO SHARE

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| <i>Sicilian Olives - 3</i> | <i>Mixed seasonal tomato salad with balsamic spring onion and olives- 9</i> |
| <i>Carasau bread with basil pesto - 3.5</i> | <i>Typical Italian Charcuterie and cheese board with pear sauce and bread- 16</i> |
| <i>Rosemary focaccia with olives tapenade – 4.5</i> | <i>Burrata with sundried tomato pesto, red onion and black olives- 13.5</i> |
| <i>Roast chicken croquette – 2.4 un</i> | <i>Fassona steak tartar from Piedmont with light truffle sauce and pickles served with Carasau bread- 15.5</i> |
| <i>Fried Arancino pasta with smoked scamorza and truffle – 3.2 un</i> | <i>Beef carpaccio with mustard vinaigrette, amarena cherry and grated Parmesan - 15.5</i> |
| <i>Bruschetta with roasted peppers and lardo - 10</i> | |
| <i>Mortadella with pistachios and focaccia – 9.9</i> | |
| <i>Vitello tonnato, slices of suckling veal with tuna sauce and caper leaves – 14</i> | |

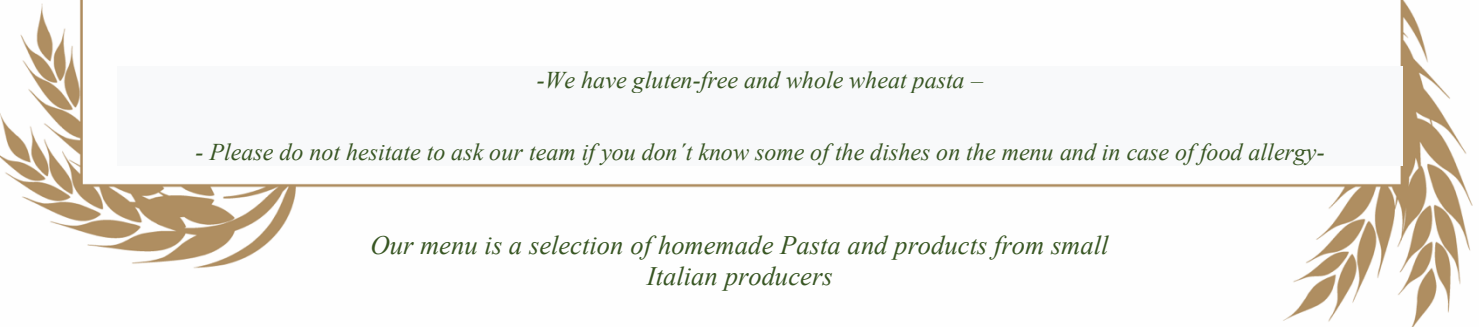
OUR SELECTION OF PASTA

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| <i>Maccheroni tartufo gratin with mushroom bechamel, Fontina cheese and truffle -17.5</i> | <i>Linguine tonno with raw Mediterranean bluefin tuna, smoked butter and bottarga – 18.8</i> |
| <i>Fusilli Avellinesi cacio e pepe with melted cheese and pepper, served with artichoke chips– 15.8</i> | <i>Tagliolini pulpo homemade squid ink egg pasta with sautéed octopus and shellfish sauce – 17.5</i> |
| <i>Pappardelle cinghiale eggs homemade pasta with wild boar stew, red wine and Pecorino cheese – 16.9</i> | <i>Pasta mista seppia with cuttlefish Bolognese and grated lemon peel – 16.9</i> |
| <i>Paccheri piccanti with San Marzano tomato sauce, nduja and smoked burrata -16</i> | <i>Ravioli ossobuco eggs homemade pasta filled with ossobuco, meat sauce and saffron- 17.3</i> |
| <i>Malfadine Ventigrani ‘Three Tomatoes’ with fresh cherry tomatoes, yellow datterino tomatoes, San Marzano tomatoes, Grana Padano and sage– 14.5</i> | <i>Pasta for kids - 7.5</i> |

-We have gluten-free and whole wheat pasta –

- Please do not hesitate to ask our team if you don't know some of the dishes on the menu and in case of food allergy-

Our menu is a selection of homemade Pasta and products from small Italian producers





ALGRANO

POSTRES CASEROS

Tiramisú Algrano - 7

Cannolo Siciliano con crema de ricotta naranja y pistacho - 6.5

Tartaleta de chocolate caliente con helado de vainilla y avellana caramelizada - 8

Affogato al caffè - 4.5
Helado de vainilla con Espresso
(con Vodka 6.5)

Selecciones de sorbetes veganos
- 3.3 (una bola) - 6 (dos bolas)

Queso Pecorino DOP con miel de trufa blanca - 8

Sgroppino - 6
Sorbete de limón con vodka

DIGESTIVOS Y SOBREMESA ITALIANOS

Limoncello - 3

Grappa - 3.5

Grappa Reserva 18 meses - 4.5

Licor al café Italiano Borghetti - 3.9

Montenegro - 4

Amaro del Capo - 4.5

Mirto de Sardeña - 4.2

NUESTROS WHISKEYS

Bulleit Bourbon - 8

Jack Daniel's - 6

Johnnie Walker
Gold - 11.5 / Red- 5 / Black - 8.5

GIN & TONIC

Tanqueray - 9

Bombay Sapphire - 9.5

Hendrick's - 12.5

Monkey Forty-Seven - 13.5

Tanqueray Ten - 12

