

ALGRANO

TO START, TO SHARE

Sicilian Olives - 3

Carasau bread with basil pesto - 3.5

Rosemary focaccia with olives tapenade – 4.5

Roast chicken croquette – 2.4 un

Fried Arancino pasta with smoked scamorza and truffle – 3.2 un

Bruschetta with baked Sicilian ricotta cream and fried artichoke heart - 10

Mortadella with pistachios and focaccia – 9.9

Mixed seasonal tomato salad with balsamic spring onion and olives- 9

Typical Italian Charcuterie and cheese board with pear sauce and bread- 16

Burrata with sundried tomato pesto, red onion and black olives- 13.5

Fassona steak tartar from Piedmont with light truffle sauce and pickles served with Carasau bread- 15.5

Vitello tonnato, slices of suckling veal with tuna sauce and caper leaves – 14

OUR SELECTION OF PASTA

***Maccheroni tartufo** gratin with mushroom bechamel, Fontina cheese and truffle -17.5*

***Fusilli Avellinesi cacio e pepe** with melted cheese and pepper, served with artichoke chips– 15.8*

***Mafaldine Ventigrani ‘Three Tomatoes’** with fresh cherry tomatoes, yellow datterino tomatoes, San Marzano tomatoes, and Grana Padano – 14.5*

***Lumaconi pomodoro** with guanciale and Ral de Avinyon pork rib stew, San Marzano tomato sauce and baby broccoli -16.8*

***Linguine tonno** with raw Mediterranean bluefin tuna, smoked butter and bottarga – 18.8*

***Tagliolini pulpo** homemade squid ink egg pasta with sautéed octopus and shellfish sauce – 17.5*

***Pappardelle cinghiale** eggs homemade pasta with wild boar stew, red wine and Pecorino cheese – 16.9*

***Ravioli ossobuco** eggs homemade pasta filled with ossobuco, meat sauce and saffron- 17.3*

Pasta for kids - 7.5

-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

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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

Amaro Lucano - 4

Mirto de Sardeña - 4.2

NUESTROS WHISKEYS

J&B - 5 *Copper Dog - 8*

Cardhu
twelve years old - 9 *Roe & Co - 6.5*

Glenkiche
twelve years old - 9.5 *Bulleit Bourbon - 8*

Oban 14 years - 15 *Bulleit Rye - 9.5*

Haig Club - 11 *Jack Daniel's - 6*

Johnnie Walker
Gold - 11.5 / Red- 5 /
Black - 8.5 *Jameson - 6*
Jim Bean - 5.5

GIN & TONIC

Bombay Sapphire - 9.5

Gin Mare - 12

Gordon's - 8

Hendrick's - 12.5

Monkey Forty-Seven - 13.5

Tanqueray - 9

Tanqueray Sevilla - 9

Jinzu - 13