

# ALGRANO

## TO START, TO SHARE

Sicilian Olives - 3	Mixed seasonal tomato salad with balsamic spring onion and olives- 9
Carasau bread with basil pesto - 3.5	Typical Italian Charcuterie and cheese board with pear sauce and bread- 16.9
Rosemary focaccia with olives tapenade – 4.5	Burrata with sundried tomato pesto, red onion and black olives- 13.5
Roast chicken croquette – 2.4 un	Fassona steak tartar from Piedmont with light truffle sauce and pickles served with Carasau bread- 15.5
Fried Arancino pasta with smoked scamorza and truffle – 3.2 un	Vitello tonnato, slices of veal with tuna sauce and caper leaves – 14.5
Bruschetta with fresh tomato, basil and marinated Cantabrian anchovies – 9.5	
Mortadella with pistachios and focaccia – 9.9	

## OUR SELECTION OF PASTA

<b>Maccheroni tarufo</b> gratinated with mushroom béchamel, fontina cheese and truffle -17.9	<b>Linguine vongole</b> with clams, bottarga, garlic and parsley – 18.5
<b>Fusilli Avellinesi cacio e pepe</b> with melted cheese and pepper, served with chips courgettes – 15.8	<b>Tagliolini calamari</b> homemade egg pasta with sautéed squid and cherry tomato – 17..9
<b>Mafaldine Ventigrani ‘Three Tomatoes’</b> with fresh cherry tomatoes, yellow datterino tomatoes, San Marzano tomatoes, and Grana Padano – 14.5	<b>Pappardelle cinghiale</b> eggs homemade pasta with wild boar stew, red wine and Pecorino cheese – 17.5
<b>Rigatoni amatriciana</b> with San Marzano tomato sauce, Ral de Avinyon guanciale and pecorino cheese -16.5	<b>Ravioli ossobuco</b> eggs homemade pasta filled with ossobuco (slow-braised veal shank), meat sauce and saffron- 17.9
	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 made by artisanal pasta workshops Mancini and Ventigrani*

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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  
Sorbetes 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*