



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	

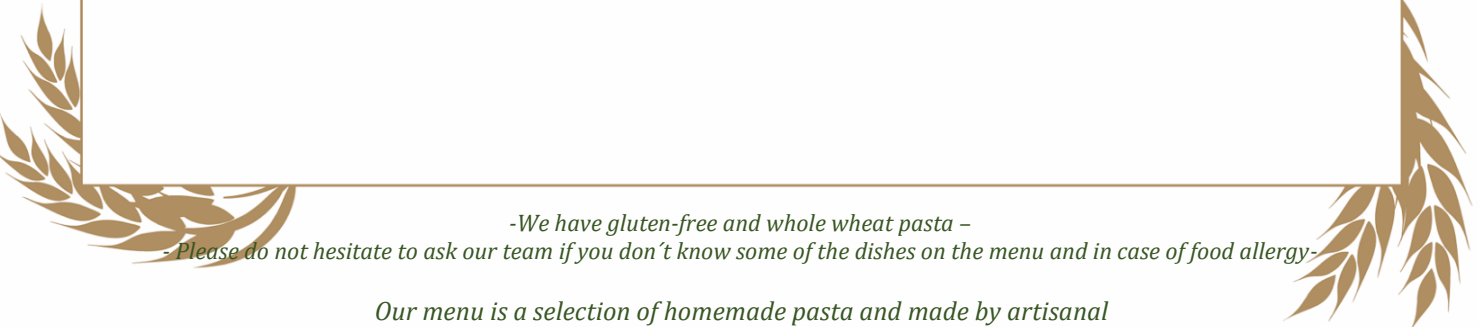
OUR SELECTION OF PASTA

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



ALGRANO

HOMEMADE DESSERTS

<i>Tiramisú Algrano - 7</i>	<i>Selection vegan sorbets - 3.3 (one scoop) - 6 (two scoop)</i>
<i>Cannolo Siciliano with Ricotta cheese, orange and Pistachios- 6.5</i>	<i>DOP Pecorino cheese with white truffle honey- 8</i>
<i>Hot chocolate Tarteleta with Vainilla ice cream and hazelnuts - 8</i>	<i>Sgroppino - 8 Lemon sorbet with vodka</i>
<i>Affogato al caffè - 4.5 Vainilla ice cream with Espresso (with Vodka 6.5)</i>	

DIGESTIFS AND ITALIAN AFTER

<i>Limoncello - 3</i>	<i>Montenegro - 4</i>
<i>Grappa - 3.5</i>	<i>Amaro del Capo - 4.5</i>
<i>Grappa Reserve 18 months - 4.5</i>	<i>Amaro Lucano - 4</i>
<i>Italian cofee liquer Borghetti - 3.9</i>	<i>Mirto de Sardeña - 4.2</i>

OUR WHISKEYS

<i>J&B - 5</i>	<i>Copper Dog - 8</i>
<i>Cardhu twelve years old - 9</i>	<i>Roe & Co - 6.5</i>
<i>Glenkiche twelve years old - 9.5</i>	<i>Bulleit Bourbon - 8</i>
<i>Oban 14 years - 15</i>	<i>Bulleit Rye - 9.5</i>
<i>Haig Club - 11</i>	<i>Jack Daniel's - 6</i>
<i>Johnnie Walker Gold - 11.5 / Red- 5 / Black - 8.5</i>	<i>Jameson - 6</i>
	<i>Jim Bean - 5.5</i>

GIN & TONIC

<i>Bombay Sapphire - 11</i>
<i>Gin Mare - 13.5</i>
<i>Gordon's - 9</i>
<i>Hendrick's - 13..5</i>
<i>Monkey Forty-Seven - 15</i>
<i>Tanqueray - 10</i>
<i>Tanqueray Sevilla - 10</i>
<i>Jinzu - 14</i>