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

Bruschetta with pumpkin, Taleggio cheese and Guanciale - 9.5

Mortadella with pistachios and focaccia – 9.9

Vitello tonnato, slices of suckling veal with tuna sauce and caper leaves – 14.5

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

Typical Italian Charcuterie and cheese board with pear sauce and bread - 16.9

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

Beef carpaccio with mustard vinaigrette, amarena cherry and grated Parmesan - 15.5

OUR SELECTION OF PASTA

Straccetti Tartufo homemade egg and spinach pasta with porcini mushrooms, Castelmagno cheese and truffle butter - 19
with fresh truffle -24

Fusilli Avellinesi Cacio e Pepe with melted cheese and pepper, served with artichokes chips – 16

Pappardelle Wagyu homemade egg pasta with wagyu beef stew in red wine and fresh spinach – 22

Malfadine Ventigrani 'Three Tomatoes' with fresh cherry tomatoes, yellow datterino tomatoes, San Marzano tomatoes, Grana Padano and sage – 14.5

Linguine Tonno with raw Mediterranean bluefin tuna, smoked butter and bottarga – 19.9

Mezzi Paccheri Nduja pasta with 'nduja, sautéed squid, cherry tomatoes and Taggiasca olives –19.5

Tagliolini Seppia egg pasta with cuttlefish Bolognese and grated lemon peel – 18.5

Ravioli Ossobuco homemade egg pasta filled with ossobuco, meat sauce and saffron- 18.5

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

ALGRANO

POSTRES CASEROS

Tiramisú Algrano - 7

Cannolo Siciliano con crema de ricotta naranja y pistacho - 6.5

Tartaleta de chocolate caliente con helado de vanilla 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