ALGRANO

TO START. TO SHARE

Sicilian Olives - 3

Carasau bread with basil pesto - 3.5

Rosemary focaccia with olive tapenade – 4.5

Roast chicken croquette – 2.4 un

Fried pasta arancino with smoked scamorza and truffle – 3.2 un

Bruschetta with confit artichokes with baked ricotta cream and mint – 9.5

Mortadella with pistachios and focaccia – 9.9

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

Selection of Italian cured meats and cheeses with pear sauce and bread- 16.9

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

Fassona beef tartare from Piedmont with light truffle sauce served with Carasau bread- 15.5

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

OUR SELECTION OF PASTA

Maccheroni tartufo gratinated with mushroom béchamel, Fontina cheese and truffle -18

Fusilli Avellinesi cacio e pepe with melted cheese, black pepper and artichoke chips – 16

Mafaldine Ventigrani 'tre pomodori' with fresh cherry tomatoes, yellow datterino tomatoes, San Marzano tomatoes, and Grana Padano – 14.5

Tagliatelle ragù homemade egg pasta with beef and pork Bolognese sauce -17.5

Spaghetti chitarra granchio egg pasta with crab, smoked butter and lemon – 19.5

Paccheri polpo with slow-cooked octopus, San Marzano tomatoes and Taggiasca olives – 18.5

Ravioli ossobuco homemade egg pasta filled with ossobuco (slow-braised veal shank), meat sauce and saffron- 18.5

Pappardelle cinghiale homemade egg pasta with wild boar ragù braised in red wine and Pecorino cheese – 18

Pasta for kids - 7.5

- We have gluten-free and whole-wheat pasta –
- Please ask our team if you have any questions about our pasta or food allergies. -

Our menu includes fresh pasta made in-house and artisanal pasta from Mancini and Ventigrani

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