

ANTIPASTI

Verdure alla Griglia ●	22,95	Carpaccio di Polipo (cold) ●	19,95
Seasonal grilled marinated vegetables w buffalo mozzarella		Homemade octopus carpaccio, thyme and roasted caramelized cherry tomatoes, yummy!	
Insalata Tricolore ●	21,95	Carpaccio di Salmone con Rucola (cold) ●	19,95
Avocado, tomatoes and buffalo mozzarella salad		Salmon carpaccio w olive oil, rocket and lemon	
Insalata Positano ● ●	24,95	Carpaccio di Tonno (cold) ● ●	19,95
Octopus salad w potatoes drizzled w olive oil and lemon		Tuna carpaccio served w french mustard and roasted caramelized cherry tomatoes	
Insalata Cape'mont ● ●	21,95	Carpaccio di Manzo, Rucola e Parmigiano (cold) ●	19,95
Goat cheese salad w spinach, walnuts, apple and vinaigrette sauce		Beef carpaccio w rocket and parmesan shavings	
Insalata Classica ●	18,00	Crostino Saporito ● ●	18,95
The classic italian rocket salad w parmesan shavings and cherry tomatoes		Tried bread, covered w tomato sauce and melted smoky mozzarella	
Insalata Sfiziosa	23,95	Prosciutto e Melone	21,95
Avocado and bacon w vinaigrette sauce		The original San Daniele ham served w fresh melon	
Insalata Tropicale ●	19,95	Mozzarella Caprese (di Bufala) ●	20,95
Avocado, prawns and fresh fruits w vinaigrette sauce		Buffalo mozzarella w thin sliced tomatoes and basil	
Insalata di Pollo ●	23,95	Bresaola con Rucola e Parmigiano (cold) (veal) ●	22,95
Grilled chicken breast stripes w the traditional pink sauce		Cured smoked beef covered w rocket and parmesan shavings, lovely!	
Insalata di Mare ● ●	28,95	Cocktail di Gamberetti ● ●	19,95
Clams, mussels, prawns and calamari in a lemon sauce		Prawns cocktail	
Insalata di Carciofi ●	23,95	Avocado alla Vinaigrette	16,95
Artichoke salad w rocket, avocado and parmesan shavings in a vinaigrette sauce		Avocado in a vinaigrette sauce	
Provola alla Griglia ●	18,95	Salame e Parmigiano ●	22,95
Italian provolone cheese grilled, sweet or spicy		Tasteful Neapolitan salami served w parmesan cheese	
Vitello Tonnato (white veal) ● ●	19,95	Zuppa di Cipolla ●	14,95
Thin cut roasted baby veal w a homemade tuna sauce		tasteful homemade sweet onion soup w cheese	
Avocado con gamberetti ● ●	21,95	Zuppa Minestrone	14,95
Prawns and avocado in a pink sauce		The traditional mix of veggies soup	
Pil Pil di Gamberetti ●	21,95	Zuppa di Pomodoro ●	14,95
		Tomato soup	
Calamari Baby Fritti ●	22,95	Zuppa di Pesce ● ● ●	24,95
Deep fried baby calamari, wow!		Seafood soup served w grilled bread	
Mortadella Fresca	18,50	Sopa de marisco	
Thin cut italian cured meat			



EGGS



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TREE NUTS

LE PASTE

Cartoccio/Sexy Pasta ●●●	29,99	Risotto Giuseppone ●●	25,95
Salsa de tomate, nata, parmesano pesto y mozzarella		The proper seafood risotto!	
Risotto Capri ●	25,95	Risotto all'Astice ●	55,95
Vegetable rice w spinach, cherry tomatoes and rocket		Lobster risotto	
Ravioli Affumicati ●●●	21,95	Farfalle Mare e Monti ●●●	21,95
Stuffed ravioli w spinach and ricotta cheese in a cherry tomatoes and provolone sauce		White cream and tomato sauce makes it pink w prawns and mushrooms	
Orecchiette Braccio di Ferro ●●●	19,95	Farfalle Salmone e Broccoli ●●●	22,95
Olive oil, garlic and chilli sauce w broccoli and spinach		Salmon and broccoli in a white creamy sauce	
Orecchiette al Tegamino ●●	23,95	Spaghetti al nero di seppia ●●●	25,95
Oven gratinated pasta in a tomato, provola and aubergine sauce w parmesan		Calamari chunks in its own black ink sauce	
Penne alla Siciliana ●●	22,95	Spaghetti alle Cozze ●●	19,95
Tomato sauce and smoked mozzarella, w aubergine, sicilian style!		Con salsa de tomate, ajo y mejillones	
Penne Arrabbiata ●	19,95	Spaghetti ai Frutti di Mare ●●●	25,95
The authentic! tomato sauce, garlic and just the right spiciness		Seafood Spaghetti in a garlicky tomato sauce	
Spaghetti Aglio, Olio e Peperoncino ●	19,95	Linguine con Gamberoni ●●	39,95
the unique! lots of garlic, olive oil and fresh chili, lighter would be impossible!		Lingoustine in a natural tomatoes and garlic sauce	
Linguine con Olive e Capperi ●	19,95	Linguine all'Astice ●●	55,95
in a black olives, garlic and capers sauce		Lobster in a cherry tomatoes and garlic sauce	
Pappardelle al Garciofo ●●	20,95	Orecchiette in Bianco ●●●	22,95
I love it! a homemade artichoke sauce w a flat, wide and long pasta, La Pappardella!		In a white sauce with cream, onion, peas, bacon and nutmeg, gratinated	
Pappardelle Lino ●●●	22,95	Tortellini Masaniello ●●●	22,95
Tomato sauce, touch of cream, the gentle ricotta cheese and basil		Tilled with beef in a white cream and ham	
Paglia e Fieno alla Pappardella ●●●	19,95	Fettuccine al Curry ●●●	19,95
In a pink sauce w mushrooms		Curry and chicken	
Gnocchi Sorrentina ●●●	19,95	Fettuccine Smirnoff ●●●	19,95
Homemade potato dumplings in a tomato, mozzarella and parmesan sauce		In a white cream and ham, with a touch of vodka	
Gnocchi Dolcelatte ●●●	19,95	Fettuccine al Pollo ●●●	22,95
Homemade potato dumplings in a white creamy sauce w gorgonzola cheese dolcelatte		White cream and mushrooms sauce with chicken breast	
Cannelloni Vegetariani ●●●	21,95	Spaghetti Bolognese (100% beef) ●●	19,95
Homemade thin crepes filled w spinach and gentle ricotta cheese		The classic homemade bolognese	
Linguine Vieras ●●	25,95	Lasagna della MAMMA (100% beef) ●●●	22,95
Scallops w cherry tomatoes and garlic		Grandmama's lasagna with minced beef, tomato sauce and a touch of cream	
		Paglia e Fieno alla Diavola ●●	19,95
		Chorizo and spicy with a garlicky tomato sauce Pasta sin gluten disponible	



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LE PIZZE

Margherita ●●	16,95	Salame Italiano ●●	20,95
La clásica! salsa de tomate y mozzarella		The best italian salami on a base of tomato sauce and mozzarella	
Quattro Formaggi ●●	21,95	Pizza Arábica ●●	25,95
Four cheeses		Chicken, peppers, jalapenos, olives, it's spicy!	
Del Sud ●●	25,95	Viva España ●●	21,95
Buffalo mozzarella, cherry tomatoes and basil		Tomato sauce, mozzarella, bacon and onion	
Pizza di Capra ●●	20,95	Pizza Pascal ●●●	20,95
Goat cheese and rocket		Tomato sauce, mozzarella, ham and eggs	
Zola e Mele ●●	21,95	Pizza Vikingo (beef) ●●	26,95
Tomato sauce and mozzarella with apple and gorgonzola		Tomato sauce, mozzarella, thin sliced and grilled steak w mushrooms and red onion	
Vegetariana ●●	22,95	Cacciatore ●●	22,95
Aubergine, peppers, mushrooms, onions, olives and asparagus		Tomato sauce, mozzarella, mushrooms, chicken and corn	
Toscana Calzone ●●	21,95	Di Carne (beef) ●●	20,95
White cream, mozzarella, mushrooms, gorgonzola cheese on a bed of rocket		With bolognese	
Melanzane ●●	21,95	American Hot ●●	20,95
Tomato sauce and mozzarella with mushrooms and fried aubergine		Tomato sauce, mozzarella, chorizo and chilli oil	
Spinaci ●●	21,95	4 Stagioni ●●	21,95
Tomato sauce and mozzarella with spinach and parmesan		Tomato sauce, mozzarella, ham, mushrooms, chorizo, olives and capers	
Funghi ●●	19,95	Calzone ●●	21,95
Tomato sauce, mozzarella and mushrooms		As same as the "4 Stagioni pizza" but wrapped as a calzone	
Imperiale ●●●	21,95	Rucola e Prosciutto ●●	24,95
Tomato sauce, sliced fresh tomatoes, mozzarella and two sunny side up		Tomato sauce, mozzarella, rocket and Parma ham San Daniele	
Non lo so' ●●●	21,95	Pappardella ●●	21,95
White with mozzarella, prawns, rocket and cherry tomatoes		Tomato sauce, mozzarella, artichokes, ham and chorizo	
Pizza al Salmone ●●●	25,95	Capricciosa ●●●	22,95
Tomato sauce, mozzarella and salmon		As same as the "4 Stagioni pizza" with an extra egg	
Nettuno ●●●	20,95	Funghi e Prosciutto ●●	20,95
Tomato sauce, mozzarella, olives, capers, onion and tuna		Tomato sauce, mozzarella, mushrooms and ham	
Tutto Mare ●●●●	26,95	Hawai ●●	20,95
Seafood, mozzarella with tomato sauce and garlic		Tomato sauce, mozzarella, ham and pineapple	
Napoletana ●●●	20,95		
Tomato sauce, mozzarella, anchovies, olives and capers			
Affumicata (beef) ●●	25,95		
Margherita base, bresaola (cured meat) and rocket			

Gluten-free Pizza available



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SECONDI PIATTI

Scaloppine al Limone ●	26,95	Funghetto Chiquen ●●	25,95
Thin sliced baby veal in beautiful lemon sauce and white wine		Chicken breast fillet in a creamy mushroom sauce	
Scaloppina Milanese ●●	28,95	Gamberoni alla Griglia ●	38,95
Baby veal escalope breaded and deep fried served w tomato spaghetti		Langoustine on the grill	
Scaloppine alla Pizzaiola	26,95	Gamberoni all'Aglio ●	38,95
Thin sliced baby veal in a garlicky tomato sauce w orégano		Langoustine cooked in garlic sauce and white wine, served with basmati rice	
Scaloppina alla Parmigiana ●	28,95	Medaglioni alla Pappardella ●●	36,95
Baby veal in a tomato sauce w melted mozzarella and aubergine		Fillet steak in a creamy mushroom sauce	
Scaloppine al Marsala ●	25,95	Medaglioni al Pepe ●●	36,95
Baby veal w marsala wine		Fillet steak in a creamy green pepper sauce	
Saltimbocca alla Romana ●	26,95		
Baby veal in a white wine sauce and sage w Parma ham			
Pesce alla Griglia ●	31,95	SIDE DISHES	
Either Seabass or Turbot of the mediterranean sea grilled at the italian style		Mix salad	8,95
Pesce all'Acqua Pazza ●●●	38,95	Chips	8,95
Either Seabass or Turbot served with cherry tomatoes and a mix of seafood		Green salad	8,95
Bella Vita ●	99,95	Onions and tomatoes	8,95
A whole lobster and a fillet steak served on the same plate		Our famous pizza bread ●	9,95
Carpaccio di Manzo (beef) (main portion) ●	26,95		
Beef carpaccio served w rocket and parmesan shavings		EXTRAS FOR PASTAS	
Carpaccio di Salmone con Rucola (cold) (main portion) ●	26,95	Chicken	4,00
Salmon carpaccio served w olive oil, rocket and lemon		Mushrooms	4,00
Carpaccio di Tonno (cold) (main portion) ●	26,95	Prawns ●	6,00
Tuna carpaccio served w french mustard		Seafood ●	10,00
Curry Chiquen ●	25,95	Pastas as a garnish ●	8,95
Chicken breast fillet in a creamy curry sauce			
Peperoni Chiquen	25,95		
Chicken breast fillet in a creamy red peppers sauce and tomatoes			
Principessa Chiquen ●●	25,95		
Chicken breast fillet in a creamy asparagus sauce			



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DESSERTS

Chocolate Caprese Cake ●●●	10,50
tarta casera de chocolate servida caliente con helado de vanilla	
Lemmon Cake ●●●	10,50
tarta casera con crema de limon y merengue	
Cheese Cake ●●●	10,50
tarta de queso casera servida con fresa fresca y nata batida	
Tiramisu ●●●	10,50
el clasico! Tiramisu' casero italiano vero	
Crepe Suzette ●●●	12,00
Crepe casera en la sartén difuminado con brandy	
Pannacotta ●●●	9,50
Pannacotta casera servida con frutos rojos y sirope de fruta fresca	
Crepe Pappardella ●●●	10,50
Crepe casera con helado de vanilla, nutella y salsa de chocolate	
Orange flan ●●	9,50
Casero acaramelado con naranja	
Fruits	8,50
Fruta de temporada	
Ice creams ●	8,50
Selección de helado	
Profiterols ●●	10,50
Bolas de crema de chocolate rellenas de crema	
Lemon Sorbet	10,50
Casero con vodka o cava	



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TREE NUTS

La Pappardella

PUERTO BANUS

BEBIDAS

COCKTAILS

Aperol Spritz
 Bloody Mary
 Mojito
 Pina Colada
 Margarita
 Martini Cocktail
 Cosmopolitan
 Amaretto Sour
 Whisky Sour
 Daiquiri
 Negroni
 Bellini
 Kir Royal
 Passion fruit Martini

14,95

RUMS

Bacardi 10,95
 Habana 3 10,95
 Habana 7 10,95
 Legendario 10,95
 Brugal 10,95
 Barcelo 10,95
 Cacique 10,95
 Pampero 10,95
 Captain Morgan 10,95
 Pampero Aniversario 10,95

WHISKY

Ballantine's finest blended Scotch 10,95
 Chivas 12 blended Scotch 10,95
 Johnnie Walker Black Label 10,95
 Johnnie Walker Red Label 10,95
 Jack Daniels Tennessee 10,95
 White Label blended Scotch Jameson irish 10,95
 Maker's Mark bourbon 10,95
 Southern Comfort bourbon spezia 10,95
 Bell's blended Scotch 10,95
 Jim Beam Bourbon 10,95
 Cutty Sark blended Scotch 10,95
 Cardhu single malt Scotch 10,95
 The Glenrothes single malt Scotch 10,95
 Highland Park 18yo Scotch 10,95
 Highland Dreams 12yo blended Scotch 10,95
 NikkA Japonés single malt blended 10,95
 Talisker 10 single malt Scotch
 MaCallan 12 single malt Scotch 10,95
 Glenfiddich single malt Scotch 10,95

VODKAS

Smirnoff 10,95
 Belvedere 14,95
 Grey Goose 16,95
 Beluga 12,95
 Vodka Caramelo 10,95

GINS

Gordons 10,95
 Beefeater 10,95
 Bombay 10,95
 G'vine 13,95
 Hendricks 14,95
 Seagram's 10,95
 Tanqueray 10,95
 Gin Mare 14,95
 Puerto de Indias 10,95

BEBIDAS

BRANDYS & COÑACS

Carlos primero Gran Reserva	10,95
Carlos primero Imperial XO	10,95
Carlos tercero	10,95
Carlos tercero Solera Reserva	10,95
Torres 10 Imperial	10,95
Calvados VSOP	10,95
Cardenal Mendoza Gran Reserva	10,95
Gran Duque de Alba Gran Reserva	10,95

TEQUILAS

Don Julio	10,95
Jose Cuervo	10,95
Patrón Cafe	(shot) 8,95
All Shots	4,95

DIGESTIVES

Frangelico	6,95
Amaretto Disaronno	6,95
Sambuca	6,95
Jagermeister	6,95
Pacharán	6,95
Amaro Montenegro	6,95
Fernet Branca	6,95
Martini Rosso	6,95
Martini Dry	6,95
Martini Bianco Amaro Averna	6,95
Grappa bottega Maestri	6,95
Grappa Chardonnay	6,95

CAFEES

Espresso	4,00
Ristretto	4,00
Doble espresso	4,00
Solo	4,00
Cortado	4,00
Cafe con leche	4,00
Cafe Latte	4,00
Americano	4,00
Cola Cao	4,00
Cappuccino	4,00
Nube	4,00
Calypso	10,00
Irish Coffee	10,00