

CICCHETTI

TAPAS STARTERS

E TU CHE PANE SEI?

FOCACCIA Mediterranea | 9.5€
Parma Ham & Parmesan Dip on the side

BRUSCHETTA CAPRI | 9€
Buffalo Mozzarella from Naples, Cherry Tomatoes Confit & Marinated Anchovies

PIZZA BIANCA ALL'AGLIO (VE) | 7€
+Add Fior di latte Mozzarella (V) | +1.5
+Add Truffle Dip (VE) | +2.5

SPIZZICHIAMO?

BURRATA AL PESTO (V) | 13€
Burrata Cheese, Cherry Tomatoes Confit, Basil Pesto Sauce

VITELLO TONNATO | 14€
Roasted Veal, Tuna and Pantelleria Capers Sauce

GUAZZETTO COZZE E VONGOLE | 15€
Clams & Prawns, Cherry Tomatoes, Toasted Bread, Wild Oregano

GAMBERONI ALLA DIAVOLA (P) | 14€
Spicy Prawns, Toasted Bread, Wild Oregano

CARCIOFI GRATINATI (V) | 11€
Artichokes Gratin, Black Garlic Mayo

PARMIGIANA DI MELANZANE (V) | 12€
Baked Aubergines, Parmesan Cheese, Fior di latte Mozzarella, Tomato Sauce

INSALATE DI GUSTO

CESARINA DI POLLO | 12€
Mix Salad, Crispy Chicken, Cesar Dressing, Croutons & Parmesan

DELIZIOSA AL MANGO (SG) | 13€
Mix Salad, Confit Cherry Tomato, Bufalo Mozzarella, Prawns, Mango Cream

CAPRINA (V) (SG) | 12€
Mix Salad, Mix Vegetables, Goat Cheese Cream, Walnuts, Balsamic Vinegar.

PAN FOCACCIA | 2.5€

FRITTO CI PIACE

POLPETTE DI CARNE | 8€
Beef Pork Croquettes, Parmesan Sauce Dip

POLPETTE DI TONNO | 9€
Tuna Croquettes, Basil & Tomato Dip

POLPETTE DI ZUCCHINE (V) | 7€
Zucchini Croquettes, Mozzarella Fior di latte, Mint and Lime Mayo

PASTA FRESCA

PASTASCIUTTA E TUTTO PASSA

LASAGNE RAGÙ BOLOGNESE | 13€
Slow cooked Bolognese Sauce, Fior di latte Mozzarella, Parmesan cheese

TAGLIATELLE RAGÙ DI AGNELLO | 14.5€
Slow cooked Lamb Stew, Parmesan Cheese

TAGLIATELLE FUNGHI TARTUFO (V) | 14€
Mix Mushroom and creamy Truffle Sauce

PACCHERI ALLO SCOGLIO | 17€
Mixed Seafood and Fish of the Day Sauce

ROMA, AMORE MIO

TONNARELLI CARBONARA | 13€
Egg Yolk, Pecorino Romano Cheese Sauce, Crispy "Guanciale" Bacon, Black Pepper

MACCHERONI GRICIA | 13.5€
Pecorino Romano Cheese Sauce, Crispy "Guanciale" Bacon, Black Pepper

MACCHERONI PORTOFINO (V) | 14€
Pesto Genovese Sauce, Burrata Cheese and Confit Cherry Tomato Sauce

LE RIPIENE

TORTELLONI TARTUFATI (V) | 15.5€
Stuffed with Mixed Mushrooms, Truffle and Pecorino Romano Cheese creamy Sauce

RAVIOLI SALMONE E GAMBERI ROSSI (V) | 16€
Stuffed with Fresh Salmon and Red Prawns, Bay Seafood Bisque Sauce

CAPPELLACCI BUFALA E SPINACI | 15€
Stuffed with Buffalo and Fresh Spinach, Burrata Cheese and Confit Cherry Tomato Sauce

CARNE E PESCE

TAGLIATA DI MANZO (SG) | 20€
Beef Entrecôte, Arugula, Parmigiano Cheese Slices Served with Baked Potatoes
+Add Pepper Sauce €2.50

BISTECCA AI FUNGHI (SG) | 21€
Beef Entrecôte, Mixed Mushroom Cream Served with Baked Potatoes

POLLO AL FORNO | 17€
Juicy Roasted Chicken Thigh with Sauce Served with Baked Potatoes

SALMONE MARINATO (SG) | 17€
Served with Seasonal Vegetables and Chives Mayo

BRANZINO AGLI AGRUMI (SG) | 17€
Served with Seasonal Vegetables and Citrus Sauce

FRITTURA MISTA | 18€
Fried Mixed Prawns, Squid and Anchovies Served with Black Garlic Mayo

SIDES (V) (VE) | 4.5€
Baked Potatoes, Baked Potatoes with Parmesan and Truffle, Mixed Salad, Seasonal Vegetables

love Italy

UNA PIZZA E SONO FELICE

MARINARA CON ACCIUGHE | 13€
Tomato Sauce, Anchovies, Pantelleria Capers, Wild Oregano, "Taggiasche" Olives

MARGHERITA ESTIVA (V) | 14€
Tomato Sauce, Buffalo Mozzarella, Red & Yellow Cherry Tomatoes, Rocket

4 STAGIONI | 14.5€
Tomato Sauce, Fior di Latte Mozzarella, Friuli Venezia Giulia Ham, Mix Mushroom, "Taggiasche" Olives, Wild Oregano

INFERNO (S) | 14.5€
Tomato Sauce, Fior di Latte Mozzarella, Calabria Spianata, Calabria 'Nduja sausage

4 FORMAGGI ITALIANI (V) | 14€
Fior di Latte Mozzarella, Gorgonzola cheese, Fontina cheese, Pecorino cheese
+Add Truffle Dip (VE) | +2.5

CAMPAGNOLA | 13€
Tomato Sauce, Fior di Latte Mozzarella, Friuli Venezia Giulia Ham, Mix Mushroom

TONNO CIPOLLA GORGONZOLA | 14€
Tomato Sauce, Fior di Latte Mozzarella, Tuna Fillet, Onions and Gorgonzola Cheese

EXTRA

LA VOGLIO CON...

Burrata 125gr | 5€

Bufalo Mozzarella 125gr | 4€

Parma Ham | 3€

Rocket | 2€

Extra | 1€

LE DELIZIE ROMANE

CARBONARA | 14€
Egg Yolk, Fior di Latte Mozzarella, Crispy "Guanciale" Bacon, Pecorino Cheese, Black Pepper +Add Truffle Dip (VE) | +2.5

CARCIOFINA | 14€
Fior di Latte Mozzarella, Artichokes, Crispy "Guanciale" Bacon, "Pecorino Romano Cheese

PARMIGIANA CON BUFALA (V) | 15€
Tomato Sauce, Fior di Latte Mozzarella, Bufala Mozzarella, Roasted Aubergine, Parmesan Cheese
+Add Basil Pesto Cream (V) | +1.5€



LE GOURMET

DELICATA AL TARTUFO | 17€
Fior di Latte Mozzarella, Parma Ham, Parmesan cheese shavings, Burrata cheese, Truffle Dip

FRUTTI DI MARE | 18€
Tomato Sauce, Seafood, Parsley

MEDITERRANEA | 16€
Tomato Sauce, Buffalo Mozzarella, Tuna Fillet, Pantelleria "Capers", "Taggiasche" Olives, Wild Oregano

TRUFFINA (V) | 15€
Fior di Latte Mozzarella, Mixed Mushroom and Truffle creamy Sauce, Parmesan Slices



CUCINA
& BAR

"(GF) GLUTEN FREE | (V) VEGETARIAN | (VE) VEGAN | (S) SPICY"

"As our food and drinks menus do not include all ingredients or allergens, for all allergen information please ask our team. Wine contains sulphites and Beer contains gluten."

All prices are VAT included



VINI

BOLLICINE E ROSÈ



MEDIODIA - Inurrieta, Navarra (España) | 3.5€ | 15€
Garnacha 100%

LAMBRUSCO - Gaetano Righi, Emilia Romagna (Italia) | 15€
Lambrusco 100% Sparkling Rosè Wine

MOSCATO - Casa Coller, Veneto (Italia) | 18€
Moscato 100% Sweet Sparkling White Wine

SAN MARTINO MILLESIMATO - Prosecco, Veneto (Italia) | 5.5€ | 22€
Glera 100% Extra Dry Sparkling White Wine

BIANCHI



AMABILE - Bergamin wine (España) | 3.5€ | 15€
Verdejo 100%

CESILIA BLANC - Casa Cesilia, Alicante (España) | 4€ | 16€
Moscatel 50%, Macabeo 30%, Malvasia 20%

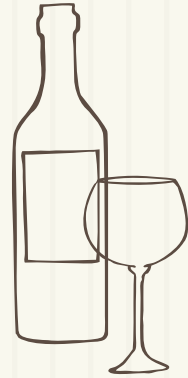
CARRASVIÑAS - Bodegas Cachazos, Rueda (España) | 4€ | 19€
Verdejo 100%

FINCA COLLADO - Collado, Alicante (España) | 19€
Chardonnay 65%, Moscatel 35%

ENRIQUE MENDOZA - E. Mendoza, Alicante (España) | 23€
Chardonnay 100%

CIARI - Borgo Molino, Friuli (Italia) | 4.5€ | 23€
Pinot Grigio 100%

LEIRA - Paso Pondal, Rias Baixas (España) | 29€
Albariño 100%



ROSSI



AMABILE - Bergamin wine (España) | 3.5€ | 15€
Tempranillo 100%

NERO D'AVOLA - Nobili di Trinacria, Sicilia (Italia) | 19€
Nero d'Avola 100%

FINCA COLLADO - Collado, Alicante (España) | 19€
Garnacha Negra 65%, Monastrell 35%

PROELIO - Bodegas Proelio, Rioja (España) | 4.5€ | 22€
Tempranillo 90%, Garnacha 10%, Crianza 12 months

LOESS INSPIRATION - Ribera del Duero (España) | 4.5€ | 22€
Tempranillo 100% Roble 9 months

MONTEPULCIANO COLLEZIONE - Abruzzo (Italia) | 4.5€ | 22€
Sangiovese 100%

ENRIQUE MENDOZA - E. Mendoza, Alicante (España) | 25€
Monastrell 70%, Merlot 30%

VALPOLICELLA RIPASSO - Villabella, Veneto (Italia) | 34€
Corvina 70%, Corvinone 10%, Rondinella 20%

PEPPOLI CHIANTI CLASSICO - Villa Antinori, Toscana (Italia) | 41€
Sangiovese 100%

AMARONE DELLA VALPOLICELLA- Veneto (Italia) | 48€
Corvina, Rondinella, Corvinone

APERITIVO

CICCHETTI BAR

OLIVE ITALIANE MISTE | 2€

FOCACCIA SALE E ROSMARINO | 5.5€

EVO Oil & Balsamic Vinegar Dip

BRUSCHETTA CLASSICA | 7€

Tomato, Garlic, Oregano, Salt & Pepper

FRITTINO (3 units) | 6€

Beef Pork & Tuna Meatballs, Crispy Fried Polenta



SPRITZs

APEROL | 7€
Prosecco, Aperol & Soda

HUGO ST GERMAIN | 7€
St Germain, Prosecco, Elderberry Syrup, Soda & Mint

BITTER MARTINI | 7€
Bitter Martini, Prosecco & Soda

GREY GOOSE ANGIURIA E BASILICO | 10€
Watermelon & Basil Vodka Grey Goose, Prosecco & Soda

BOMBAY SAPPHIRE MANDARINO | 8€
Tangerine Gin Bombay Sapphire, Prosecco & Soda

FLOREALE | 6€
Martini Floreale Alcohol Free & Tonic

DICAPRI | 7€
Limoncello di Capri, Prosecco, Soda and Menta



BEER

DRAFT

MAGNA San Miguel
SMALL | 2.6€
LARGE | 5.2€



BOTELLA

GLUTEN FREE San Miguel - 0,33 cl | 3.5€

ALCOHOL FREE San Miguel - 0,33 cl | 3.5€

ALHAMBRA Reserva 1925 - 0,33 cl | 4€

ALHAMBRA Tostada Roja - 0,33 cl | 4€

PERONI, Nastro Azzurro Roma - 0,33 cl | 4€

COCKTAILS

MOJITO | 8€
Rum, Lime Juice, Soda, Mint & Sugar

SANGRÍA | 6€
Macerated Fresh Fruit, Vermouth, Gin, Lemon & Wine

BELLINI | 6.5€
Prosecco & Peach Juice

NEGRONI | 8€
Gin, Bitter Campari & Vermouth

MARGARITA | 8€
Tequila Cazadores, Triple Sec, Lime Juice & Salt

ESPRESSO MARTINI | 8€
Vodka, Coffee Liqueur, Lavazza Espresso & Sugar

SAN FRANCISCO Alcohol free | 7€
Orange-Pineapple-Peach-Lime Juices, Grenadine & Soda

MOJITO Alcohol free | 7€
Lime Juices, Soda, Mint and Brown Sugar



VERMOUTH

MARTINI RESERVA ESPECIAL | 4.5€

Ambrato / Rubino

MARTINI ALCOHOL FREE | 4€

Vibrante / Floreale



SOFT DRINKS

Still Water 0,50 cl | 2.1€

Sparkling Water 0,50 cl | 2.1€

**Hyperfiltered Water by Reverse Osmosis, help us protect the environment

Mineral Water San Pellegrino / Panna 0,5 cl | 3.3€

Coca Cola 0,23 cl | 2.6€

Coca Cola Zero 0,23 cl | 2.6€

Fanta Orange 0,23 cl | 2.6€

Fanta Lemon 0,23 cl | 2.6€

Sprite 0,23 cl | 2.6€

Nestea 0,30 cl | 2.8€

Juver de Murcia Juices | 2.8€
(Orange, Pineapple, Peach)



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Massimo Sabor