

MANGIAPANE

Ja Estem en Falles

ANTIPASTI

LA BURRATA €12.90

Una cremosa burrata acompañada por la frescura de la caponata siciliana y crocantes migas de tarallo (1,7,9)

ENSALADA

"GRANADINA" €12.60

Lechuga roble, rucúla, gorgonzola dulce, granada, nueces, tomates cherry y topping de vinagre balsámico de manzana (7,8)

CANNOLO

SICILIANO €5.90

Cannolo con caponata siciliana y láminas de almendras (1,3,9,15)

MOZZARELLA

DI BUFALA €13.90

Mozzarella de Bufala, tomate valenciano, rucúla y pesto de albahaca (7,8)

TABLA DEGUSTACIÓN €18.50

Una selección de fiambres y quesos italianos que invitan a un viaje de sabores auténticos. Acompañados de crujientes taralli y nueces (1,7,8)

CARCIOFI CACIO E PEPE

(3UN) €13.90

Flores de alcachofa confitadas en aceite EVO con crema de pecorino romano DOP y pimienta negra (7)

VITELLO TONNATO €14.90

Redondo de ternera asado con salsa tonnata, rúcula, tomates cherry semisecos y polvo de olivas negras (3,4)

*PAN FOCACCIA

€2.20

LA PASTA

TAGLIATELLA

SELVAGGIA €16.90

Tagliatelle con ragú ibérico (cerdo de bellota), cocinado a baja temperatura, tomates cherry y pesto de pistacho (1,3,8)

RETTANGOLI

LIGURI €16.50

Pasta fresca rellena de pesto, patatas y judías verdes en salsa de tomate "ciliegino", conocido por su dulzura y delicadeza (1,3,7,8)

LA LASAGNA €13.50

Lasagna con crema de calabaza, bechamel, guanciale y Grana Padano (1,3,7)

PINSAS

El origen del nombre, proviene del término latino “pinsere”, que significa aplastar, estirar.

En Mangiapane elaboramos una masa que consiste en la fusión de tres tipos de harinas: arroz, soja y trigo con una masa fermentada 72 horas

MARGHERITA €10.50

Salsa de tomate Mutti, mozzarella fior di latte y aceite EVO (1,6,7)

PANCIOTTA €13.90

Salsa de tomate amarillo, mozzarella fior di latte, pancetta arrotolata y tomates cherry semisecos (1,6,7)

QUATTRO FORMAGGI €14.50

Mozzarella fior di latte, Grana Padano, gorgonzola y pecorino (1,6,7)

GUANCIOTTA €13.50

Mozzarella fior di latte, guanciale romano y crema de calabaza (1,6,7)

MULINCIANA €12.90

Salsa de tomate amarillo, berenjenas fritas, cebolla morada y alcaparras (1,6)

INGREDIENTES EXTRA :

Tomate €1,50 Quesos €2,00

Burrata 125gr €4,00

Fiambres €2.50

Verduras €1,50

PRIMAVERA €12.90

Salsa de tomate Mutti, mozzarella fior di latte y jamón cocido al horno (1,6,7)

MANGIAPANE €13.90

Berenjenas fritas, stracciatella y aceite de albahaca (1,6,7)

AMATRICIANA €14.90

Salsa de tomate Mutti, mozzarella fior di latte, guanciale romano y queso pecorino (1,6,7)

SALAMINA €13.50

Salsa de tomate Mutti, mozzarella fior di latte, salame y Grana Padano (1,6,7)

BRONTELLA €16.90

Mozzarella fior di latte, mortadella IGP, stracciatella y pesto de pistacho (1,6,7,8)

OPCIÓN SIN GLUTEN :

Masa elaborada con harina de maíz, soja y arroz +€3.00

POSTRES

Tiramisú (1,3,7) €6.00

Soufflé de pistacho con helado (1,3,7,8) €6.50

Babá Napoletano con crema pastelera (1,3,7) €7.00

Cannolo siciliano con ricotta y almendras láminadas (1,3,7,15) €6.00

1-GLUTEN 2-CRUSTACEOS 3-HUEVOS 4-PESCADO 5-CACAHUETES 6-SOJA 7-LACTOSA 8-FRUTOS SECOS 9-APIO 10-MOSTAZA 11-SESAMO 12-MOLUSCOS 13-ALTRAMUCES 14-SULFITOS 15 ALMENDRAS

MANGIAPANE

STARTERS

LA BURRATA €12.90

Creamy burrata served with sicilian caponata, "taralli" crumbs and fresh basil (1,7,9)

VITELLO TONNATO €14.90

Roast beef round with tonnata sauce, arugula, semi-dried cherry tomatoes, and black olive powder (3,4)

"GRANADINA"

SALAD €12.60

Oak leaf lettuce and arugula, sweet gorgonzola, pomegranate, walnuts and drizzle of apple balsamic vinegar (7,8)

MOZZARELLA DI

BUFALA €13.90

Buffalo mozzarella, Valencian tomato, arugula, and basil pesto (7,8)

TASTING TABLE €18.50

Tasting of Italian cold cuts and cheeses accompanied by walnuts and taralli (1,7,8)

ARTICHOKES "CACIO E PEPE" (3UN) €13.90

Confit artichoke hearts in extra virgin olive oil, served Pecorino Romano cream and freshly ground black pepper (7)

SICILIAN CANNOLO €5.90

Tradicional Sicilian cannolo filled with Sicilian caponata and topped with almond slices (1,3,9,15)

FOCACCIA BREAD

€2.20

PASTA

TAGLIATELLA

SELVAGGIA €16.90

Tagliatelle with rich Iberian pork ragout, cherry tomatoes and pistachio pesto (1,3,8)

LA LASAGNA €13.50

Lasagna layered with pumpkin cream, crispy Roman guanciale and Grana Padano cheese (1,3,7)

RETTANGOLI

LIGURI €16.50

Ligurian-style fresh pasta stuffed with pesto, potatoes and green beans, served in a sweet ciliegino tomato sauce (1,3,7,8)

1 GLUTEN 2 CRUSTACEANS 3 EGGS 4 FISH 5 PEANUTS 6 SOY 7 LACTOSE 8 NUTS 9 CELERY 10 MUSTARD 11 SESAME 12 MOLLUSKS 13 LIPINS 14 SULPHITES 15 ALMONDS

PINSAS

The origin of the name comes from the Latin term 'pinsere,' which means to crush, stretch.

At Mangiapane, we make a dough that consists of the fusion of three types of flours: rice, soy, and wheat, with a fermented dough that rests for 72 hours.

MARGHERITA €10.50

Mutti tomato sauce, fior di latte mozzarella and extra virgin olive oil (1,6,7)

PANCIOTTA €13.90

Yellow tomato sauce, fior di latte mozzarella, italian pancetta and semi-dried cherry tomatoes (1,6,7)

FOUR CHEESES €14.50

Fior di latte mozzarella, Grana Padano, gorgonzola and ricotta (1,6,7)

MANGIAPANE €13.90

Fried eggplants in ciliegino tomato sauce, stracciatella and basil oil (1,6,7)

GUANCIOTTA €13.50

Fior di latte mozzarella, italian bacon guanciale and pumpkin cream (1,6,7)

EXTRA INGREDIENT:

Tomato €1.50 Cheeses €2.00

Burrata of 125 gr €4.00

Cold cuts €2.50

Vegetables €1.50

PRIMAVERA €12.90

Mutti tomato sauce, fior di latte mozzarella and baked ham (1,6,7)

BRONTELLA €16.90

Fior di latte mozzarella, IGP mortadella, stracciatella and pistachio pesto (1,6,7,8)

AMATRICIANA €14.90

Mutti tomato sauce, fior di latte mozzarella, Roman guanciale, and pecorino cheese (1,6,7)

MULINCIANA €12.90

Yellow tomato sauce, fried eggplant, red onion and capers (1,6)

SALAMINA €13.50

Mutti tomato sauce, fior di latte mozzarella, Napoli salami and Grana Padano sheets (1,6,7)

GLUTEN-FREE OPTION:

Dough made with corn flour, soy, and rice +€3.00

DESSERTS

Tiramisu (1,3,7) €6.00

Pistachio soufflé with ice cream (1,3,7,8) €6.50

Neapolitan babà with pastry cream (1,3,7) €7.00

Sicilian cannolo with ricotta and sliced almonds (1,3,7,15) €6.00