da Nonna Peppa

CUCINA TRADIZIONALE ITALIANA

Menu

Plaza Marqués del Vado
del Maestre
(antigua Plaza Mitjana)

danonnapepparistorante.com

Reservations: **671 278 048**

CUCINA TRADIZIONALE ITALIANA

Antipasti

Mixed tagliere
Charcuterie and cheese plate — *9,00€ / 17,00€*

Burrata, rocket and sundried tomatoes
Typical Pugliese creamy fresh cheese in the shape of a mozzarella sack filled with stracciatella — *10,00€*

Provoletta
Baked sweet provolone cheese with olive oil and oregano — *11,00€*

Parmiggiana with prosciutto cotto
Baked aubergine with cheese and prociutto cotto — *12,00€*

Vitello tonnato
Sliced beef with tuna and caper sauce — *14,00€*

Carpaccio classico
Beef carpaccio with rocket, lamb's lettuce and parmigianino cheese — *14,00€*

Focaccia bread — *4,00€*

Focaccia bread with garlic — *5,00€*

Bruschetta — *7,00€*

Insalate

Caprese
Buffolo cheese, fresh tomato and basil — *9,00€*

Spinach
Spinach with goats cheese, parmigianino, cherry tomatos, olive and balsamic vinagrette — *9,00€*

Mixed Salad
Mezclum, tomato, red onion and carrots — *8,00€*

Risotti

Frutti di mare
Risotto rice with cuttlefish, mussels, clams and prawns in a tomato sauce — *15,90€*

Funghi
Risotto rice with mushrooms, butter and parmigianino cheese — *12,00€*

Tartufo y parmiggiano
Risotto rice with mushroom sauce, truffles and parmigianino cheese — *14,00€*

Tutto formaggi
Risotto rice with gorgonzola, parmigianino, provola cheese, walnut and balsamic reduction — *13,00€*

Pasta

Tagliatelle

Gnocchi

Spaghetti

Penne

+ sauce of your choice

Salse

Tutto formaggi
Cream sauce with parmesan cheese, gorgonzola and provolone — *12,00€*

Aglio olio e peperoncino
Cream of 'nduja, garlic, chilli and bread crumbs — *11,00€*

Pesto
Pesto with basil, pine nuts and parmesan cheese — *11,00€*

Pomodoro e basilico
Tomato sauce with basil — *11,00€*

Bolognese sauce
Minced meat with tomato sauce — *12,00€*

Puttanesca
Sauce with anchovies, cherry tomatos, garlic, chilli, olives and capers — *12,00€*

Bacon and cream
Cream sauce with parmesan cheese and bacon — *12,00€*

Tartufata
Mushroom sauce with truffles and parmesan cheese — *12,00€*

Share your experience!

Le paste speciali della casa

Lasagne
Lasagna with classic bolognese sauce — *14,30€*

Spaghetti autentica carbonara
Spaghetti with egg yolk, pecorino cheese and cured pork cheek — *14,90€*

Gnocchi with truffles
Mushrooms, sausage with truffle cream — *14,80€*

Seafood Tagliatelle
Tagliatelle with cherry tomato sauce, squid, mussels, clams and prawns — *15,90€*

Spinach and aubergine ravioli
Pasta filled with spinach, ricotta with aubergine, pecorino cheese and cherry tomatos — *15,50€*

Butter and sage fagottini
Pasta filled with cheese, sautéed pear, butter, sage and parmesan cheese — *15,90€*

Pizzas

CLASSICAS

Margherita
Tomato sauce, mozzarella, basil and olive oil — 9,90€

Capricciosa
Tomato sauce, mozzarella, olives, artichoke, prosciutto cotto, egg, mushrooms and black pepper — 12,90€

Cotto e funghi
Tomato sauce, mozzarella, mushrooms and prosciutto cotto — 11,20€

Diavola
Tomato sauce, mozzarella, peperoni and white onions — 11,80€

Tonno
Tomato sauce, mozzarella, tuna, red onions, oregano and black olives — 11,70€

Melanzani
Tomato sauce, mozzarella, ricotta, aubergine, parmesan cheese, cherry tomatos and basil — 11,20€

Boscaiola
Tomato sauce, mozzarella, sausage, mushrooms and basil — 11,80€

BLANCAS Without tomato

4 formaggi
Mozzarella, gorgonzola, scamorza and parmesan cheese — 11,90€

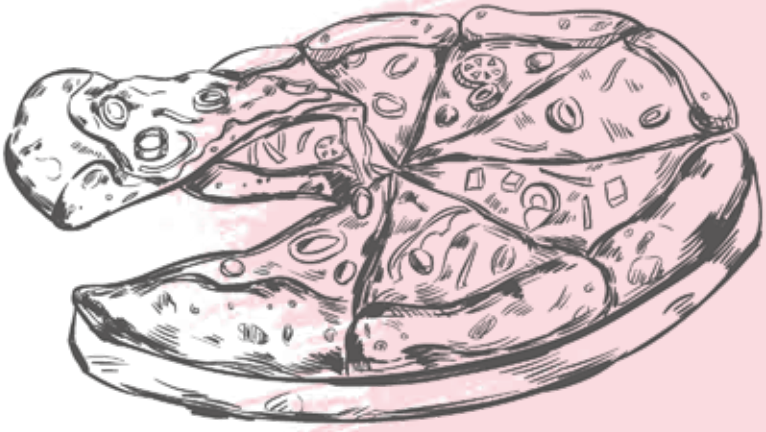
La carbonara
Mozzarella, cured pork dewlap, egg, pecorino, parmesan cheese and pepper — 13,90€

ROJA Without mozzarella

Marinera
Tomato sauce, garlic, anchovies, capers, black olives and oregano — 9,10€

'Nduja
Tomato sauce, red onions, capers, oregano, 'nduja and fresh burrata — 14,10€

Amatriciana
Tomato sauce, pecorino, Cured pork dewlap and black pepper — 9,10€



FATTO DA NONNA PEPPA

ALLA SALUTE!

Vini

WHITE WINE

Grillo Roccaperciata Firriati	2,85€/15,50€
Pinot grigio Doc Friulli	2,80€/15€
Castillo Miraflores	2,70€/16€
Palacio Bornos	2,60€/15€

SPARKLING

Prosecco Doc Extra Dry	14,50€
Prosecco Doc Rose	15,50€
Lambrusco Emilia Rose	14,50€
Moscato spumante	13,50€

ROSE

Pinot Grigio Rosato	14,50€

RED

Nero davola Roccaperciata	2,85€/15,50€
Chianti Piccini clásico	19,50€
Carramimbre Roble	2,80€/16€
Bordón Crianza	2,80€/16€
Altamimbre	30€

Birre

BEER BOTTLE

1870 la RUBIA	3,50€
Cruzcampo radler	2,80€
Cruzcampo especial	2,50€
Heineken	2,60€
Heineken 0.0	2,50€
Amstel tostada 0.0	2,50€
Alcazar	3€
Birra Moretti	3,45€
Birra Nastro Azurro	3,80€

ON TAP

Heineken glass	2,70€
Heineken pint	3,20€
Paulaner small draft beer	3,50€
Paulaner pint	5€

Bibite

Mineral water	2,10€
Sparkling water	2,50€
Coca cola	2,20€
Coca cola light	2,20€
Coca cola zero	2,20€
Coca cola zero zero	2,20€
Orange fanta	2,20€
Lemon fanta	2,20€
Sprite	2,20€
Nordic tonic	2,20€
Royalbliss yuz tonic	2,20€
Schweppes tonic	2,20€
Nestea	2,20€
Lemon Aquarius	2,20€
Orange Aquarius	2,20€
Bitter kas	2,20€
Glass of sangria	5,00€
Grape juice	2,20€
Peach juice	2,20€
Orange juice	2,20€
Pineapple juice	2,20€
Tomato juice	2,20€
Pint of classic summer red wine	3,50€
Pint of summer red wine with lemon	3,50€

LA DOLCE VITA

Dolci

Nutella mousse
Light nutella cream with cream and fruits — *5,50€*

Tiramisù
Mascarpone cream, with biscuits dipped in Di Saronno liquor and coffee — *5,50€*

Panna cotta
Sweeten cream with vanilla and red fruits reduction — *5,50€*

WIKI PEPPA

'Nduja
Spicy sausage paste

Guanciale
Cured pork dewlap

Gorgonzola
Blue cheese

Pecorino
Sheep's milk cheese

Burrata
Sack of mozzarella filled with straciatella of buffalo

Ricotta
Fresh cheese, cottage cheese

Finocchiona
Salami with fennel seeds

da Nonna Peppa
CUCINA TRADIZIONALE ITALIANA

Reservations: **671 278 048**

Plaza Marqués del Vado del Maestre
(antigua Plaza Mitjana)

danonnapepparistorante.com

Crustaceans · Sesame · Nuts · Gluten · Egg · Fish · Mollusks · Mustard
Peanut · Celery · Dairy · Sulphite · Soya bean · Lupin bean · Mushroom · Shellfish

*N.B. All our dishes may contain traces of gluten