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You can redeem them for authentic Italian product.

BECAUSE FRIENDS TAKE CARE OF FRIENDS FROM THE HEART

Join amici DE LA TAGLIATELLA

www.latagliatella.es
Tagliata napoletana
Buffalo mozzarella PDO, black olive oil, marinated anchovies, yellow tomato confit, basil oil and pesto pearls, on a puréed confit tomatoes base

Focaccia di Recco - Caprino
Stuffed with stracchino cheese with goat cheese and confit tomatoes. Accompanied by peach jam, mixed leaves and basil

Focaccia di Recco - Uovo e tartufo
Stuffed with stracchino cheese with fried egg, parmigiano reggiano PDO and black truffle pearls. Accompanied by peach jam and mixed leaves

Antipasto italiano
Tasting platter of confit tomatoes, buffalo mozzarella PDO, parmigiano reggiano PDO, artichokes and Taggiasca olives. Served with Pergamena bread

Focacce Due terre
Guanciale, parmigiano reggiano PDO, provolone, goat cheese, speck PGI, raspberry pearls, pistachios and rocket

Cuore di tomino
Pastry filled with tomino cheese, guanciale, caramelized walnuts and apples and tomato jam

Provoletta
Melted provolone cheese with baked vegetables

Pane de La Tagliatella
Traditional Italian bread with tomatoes, olives and onion

6 bastoni | 3 bastoni

We are happy to provide our customers with information on the content of any ingredients that may cause food allergies or intolerances.

Buffalo mozzarella PDO (Protected Designation of Origin)
This fresh curd cheese ‘spun’ from buffalo milk is made according to the standards of the Campania Buffalo Mozzarella Consortium in Caserta, southern Italy.

Tartar e Carpaccio

Carpaccio al tartufo bianco
Beef, with truffle ice cream and white truffle pearls

Carpaccio di baccalà
Served with confit tomatoes, black olive oil and pistachios

Carpaccio di vitellone
Beef, with parmigiano reggiano PDO shavings

Steak tartar italiano
Served with mustard ice cream, fried gnocchi and Pergamena bread

Tartar di salmone
Served with Pergamena bread
Insalate

**Insalata Tagliatella**
Mixed leaves, tomato confit, caramelized walnuts and apples, crispy Parma ham PDO, ricotta and crispy grana padano PDO

**Insalata basilico caprese**
Mixed leaves, confit tomatoes, stracciatella cheese, pesto pearls and peach jam. Served with basil ice cream and Pergamena bread

**Insalata affumicata**
Mixed leaves, king prawns, salmon, cad, marinated anchovies, shredded crab and confit tomatoes

**Insalata di foie**
Mixed leaves, confit tomatoes, foie mi-cuit, caramelized pear, yellow tomato confit, peach jam and raspberry pearls, on a Genoese focaccia base

**Insalata cremoso di rullo di capra**
Mixed leaves, goat cheese mousse, nutty croutons, parmigiano reggiano PDO, pineapple, caramelized pumpkin seeds, confit tomatoes and tomato jam

**CONDIMENTI E VINAGRETTE**
- Honey and pistachio vinaigrette
- Mango and basil vinaigrette
- Traditional dressing
- Citrus dressing

**Confit tomatoes** Originating in Puglia, our confit tomatoes, in its casalino variety, has a characteristically intense flavor with a hint of sweetness. Discover both its varieties: red and yellow.
**Selezione di carne**

**Lomo Cosenza**
Pork tenderloin on Genovese focaccia with campanelle and Cosenza sauce

**Lomo al pepe**
Pork tenderloin garnished with creamy rigatone

**Lomo al tartufo nero**
Pork tenderloin with tagliatelle and black truffle sauce

All our scaloppine, entrecot and solomillo are served with garnish.

**Scaloppine**
Pork tenderloin

**Entrecot**
Beef

**Solomillo**
Beef sirloin

<table>
<thead>
<tr>
<th>Sauces</th>
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<tbody>
<tr>
<td>Trastevere</td>
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<tr>
<td>Creamy spiced sauce featuring 21 herbs</td>
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<tr>
<td>Roquefort</td>
</tr>
<tr>
<td>Pepe nero</td>
</tr>
<tr>
<td>Foie e Oporto</td>
</tr>
<tr>
<td>Pepe verde</td>
</tr>
<tr>
<td>Reggio Emilia</td>
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<tr>
<td>Cream, mushrooms and cheese</td>
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</tbody>
</table>

**Risotto Iberico**
Creamy mascarpone with iberian pork products, pine nuts and spinach

**Risotto magret y tartufina**
Duck breast and black truffle in a cream sauce

**Risotto mare monte**
Cream, king prawns and mushrooms

**Parmigiano Reggiano PDO (Protected Designation of Origin)**
Found throughout our menu and originating in the south-east Po Valley, its traditional curing process of at least 24 months results in a unique consistency and intense flavor.

**Misto Tagliatella**
Tasting platter of Lasagna tradizionale, Cannellone and Tortellone caprese

**Cannelloni**
Minced beef and pork, béchamel sauce, Neapolitan sauce and cheese

**Lasagna tradizionale**
Beef and vegetables

**Lasagna cinque foglie**
Ragout of beef, egg and vegetables

**Maccheroni gratinati**

**Risotto Iberico**
Creamy mascarpone with iberian pork products, pine nuts and spinach

**Risotto magret y tartufina**
Duck breast and black truffle in a cream sauce

**Risotto mare monte**
Cream, king prawns and mushrooms
Le Pizze

Tartufo bianco
White truffle cream, mozzarella, Gruyère, guanciale, rocket, honey and white truffle pearls

Costa bianca
Mozzarella, aubergine, tomino cheese, zucchini, Parma ham PDO, poached onions and honey

Rustica
Cherry tomato, mozzarella, mushrooms, artichokes and tuna fish

Caprina
Tomato sauce, mozzarella, goat cheese, bacon, confit tomatoes, peach jam and basil

Al parmigiano
Tomato sauce, mozzarella, parmigiano reggiano PDO, bacon, taleggio cheese PDO and basil

Tartufi e funghi
Black truffle cream, mushrooms and assorted cheeses

4 stagioni
Tomato sauce, mozzarella, mushrooms, prawns, guanciale and boiled ham

Salmonata genovese
Mozzarella, pesto, salmon, confit tomatoes, ricotta, Taggiasca olives, rocket and honey

Tagliatella
Pesto, onion, pepper, mushrooms, taleggio cheese PDO, bacon and spinach

4 formaggi
Tomato sauce, mozzarella, grana padano PDO, gorgonzola PDO and emmental

Mezzaluna
Tomato sauce, mozzarella, pesto, boiled ham, red pepper and mushrooms

Magnifica
Tomato sauce, emmental, Gruyère, mushrooms, spicy salami from Calabria, poached onions and rocket

Melanzana
Tomato sauce, mozzarella, aubergine, parmigiano reggiano PDO, honey and Balsamic cream

Bismark
Tomato sauce, mozzarella, boiled ham and egg

Di foie
Tomato sauce, mozzarella, mushrooms, foie mi-cuit, Balsamic cream, raspberry pearls and rocket

Marechiaro
Mozzarella, confit tomatoes, marinated anchovies, Taggiasca olives, yellow tomato confit, crispy focaccia crumbs and basil oil

Strabuona
Mozzarella, fresh tomato, bacon, grana padano PDO, boiled ham, onion and a touch of honey

Prosciutto
Tomato sauce, mozzarella and boiled ham

Tricolore
Tomato sauce, mozzarella, stracciatella cheese, confit tomatoes, pesto pearls and basil oil

Tonno
Tomato sauce, mozzarella and tuna fish

7 formaggi
Tomato sauce, mozzarella, taleggio PDO, pecorino sardo PDO, gorgonzola PDO, buffalo mozzarella PDO, parmigiano reggiano PDO and Gruyère

Pepperoni piccante
Tomato sauce, mozzarella and spicy salami from Calabria

Garda
Tomato sauce, mozzarella, boiled ham and mushrooms

Tropicale
Tomato sauce, mozzarella, boiled ham, pineapple and speck PGI

Calzone al prosciutto
Tomato sauce, mozzarella, Gruyère, boiled ham, egg, peppers, onion and spices

Calzone toscano
Tomato sauce, mozzarella, Gruyère, taleggio cheese PDO, aubergine, Balsamic cream, speck PGI and parmigiano reggiano PDO

Margherita
Tomato sauce and mozzarella

Prosciutto
Tomato sauce, mozzarella and boiled ham

Prosciutto e funghi
Tomato sauce, mozzarella, boiled ham and mushrooms

Parma ham PDO (Protected Designation of Origin)
The most renowned of Italian charcuterie is born from the know-how of the maestri salatori. The artisan curing process takes place in the Parma hills, giving the ham its unique aroma and sweetness.
Choose among one of our unique pastas and combine it with one of our artfully crafted sauces.

- **Tartufo bianco**
  White truffle cream, pearls of white truffle and crispy grana padano PDO

- **Siciliana**
  Marinated anchovies, confit tomatoes, Taggiasca olives, crispy focaccia crumbs, yellow tomato confit, chili pepper and basil oil

- **Ragù antico**
  Pork sausage, straciatella cheese, mushrooms, tomato, pesto pearls and basil oil

- **Diavolo rosso**
  Spicy Calabrese Nduja, mushrooms, peas and tomato

- **Trapanese**
  Pesto rosso, cherry tomatoes, guanciale, basil, pine nuts and Taggiasca olives

- **4 formaggi**

- **Peperoncino e gamberi**
  Garlic, olive oil, prawns and chilli

- **Amatriciana**
  Tomato, guanciale and onions

- **Allo norma**
  Tomato, ricotta, aubergine and tomato jam

- **Tartufo al parmigiano**
  Cream sauce with black truffles, parmigiano reggiano PDO and fried egg

- **Calabrese**
  Confit tomatoes, grana padano PDO, balsamic onions, garlic and basil

- **Tartufo e funghi**
  Cream, mushrooms and truffle

- **Carbonara**

- **Salame e mascarpone**
  Creamy mascarpone with iberian pork products, pine nuts and spinach

- **Pesto**
  Basil, pine nuts and parmigiano reggiano PDO

- **Rustica**
  Bacon, black olives, tomato, basil, onion and grana padano PDO

- **Trio di sughi**
  Taster of three sauces: 4 formaggi, Rustica and Pesto

- **Noci e gorgonzola**
  Walnuts and gorgonzola PDO

- **Casalinga**
  Pork sausage, tomato, cheeses, basil, mushrooms and pine nuts

- **Bolognese**

- **Pesto rosso panna**
  Cream, sun-dried tomatoes, pine nuts, cheese and walnuts

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**Emilia Romagna flour**

Obtained from a selection of the finest wheat grains, this flour forms the basis of our pastas and pizza doughs. The twelve-step grinding process creates an inimitable texture.
**Pasta Ripiena**

<table>
<thead>
<tr>
<th>Pasta Type</th>
<th>Description</th>
</tr>
</thead>
<tbody>
<tr>
<td>SORRENTINO</td>
<td>Parmigiano and iberic pork ham</td>
</tr>
<tr>
<td>MEZZALUNA</td>
<td>Goat cheese and bacon</td>
</tr>
<tr>
<td>FARFALLE</td>
<td>Three cheeses and bolognese mortadella</td>
</tr>
<tr>
<td>AGNOLOTTI</td>
<td>Foie</td>
</tr>
<tr>
<td>RAVIDILI</td>
<td>Meat</td>
</tr>
<tr>
<td>TRIANGOLI</td>
<td>Gorgonzola PDO and pears</td>
</tr>
<tr>
<td>TORTELLINI</td>
<td>Roast beef</td>
</tr>
<tr>
<td>TORTELLONE</td>
<td>Caprese</td>
</tr>
<tr>
<td>CUORE DI ZUCCA</td>
<td>Pumpkin and ricotta</td>
</tr>
<tr>
<td>CUORE D’ALBA</td>
<td>White truffle and guanciale</td>
</tr>
</tbody>
</table>

Choose among one of our unique pastas and combine it with one of our artfully crafted sauces

- **Tartufo bianco**
  White truffle cream, pearls of white truffle and crispy grana padano PDO

- **Siciliana**
  Marinated anchovies, confit tomatoes, Taggiasca olives, crispy focaccia crumbs, yellow tomato confit, chili pepper and basil oil

- **Ragù antico**
  Pork sausage, stracciatella cheese, mushrooms, tomato, pesto pearls and basil oil

- **Diavolo rosso**
  Spicy Calabrese Nduja, mushrooms, peas and tomato

- **Trapanese**
  Pesto rosso, cherry tomatoes, guanciale, basil, pine nuts and Taggiasca olives

- **4 formaggi**
  Marinated anchovies, confit tomatoes, Taggiasca olives, yellow tomato confit, chili pepper and basil oil

- **Peperoncino e gamberi**
  Garlic, olive oil, prawns and chilli

- **Amatriciana**
  Tomato, guanciale and onions

- **alla norma**
  Tomato, ricotta, aubergine and tomato jam

- **Tartufo al parmigiano**
  Cream sauce with black truffles, parmigiano reggiano PDO and fried egg

- **Calabrese**
  Confit tomatoes, grana padano PDO, balsamic onions, garlic and basil

- **Tartufo e funghi**
  Cream, mushrooms and truffle

- **Carbonara**
  Creamy mascarpone with iberian pork products, pine nuts and spinach

- **Pesto**
  Basil, pine nuts and parmigiano reggiano PDO

- **Rustica**
  Bacon, black olives, tomato, basil, onion and grana padano PDO

- **Trio di sughi**
  Taster of three sauces: 4 formaggi, Rustica and Pesto

- **Noci e gorgonzola**
  Walnuts and gorgonzola PDO

- **Casalinga**
  Pork sausage, tomato, cheeses, basil, mushrooms and pine nuts

- **Bolognese**
  Cream, sun-dried tomatoes, pine nuts, cheese and walnuts

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White truffle: Savor the flavor of the exclusive white truffle from Albi, harvested according to the unique and traditional methods of the Piedmont region in the hills of Langhe and Roero.
Sourced from ancient vineyards and family wineries with deep-rooted traditions. Take a journey through some of the most renowned winemaking regions in Italy with our selection of DOC wines.

**Vini Bianchi**
- **Príncipe de Viana Blanco** (vino della casa)
- Menade Verdejo
  - D.O. Rueda

**Vini Rosati**
- **Príncipe de Viana Rosado** (vino della casa)
- Azpilicueta Rosado
  - D.O.Ca. Rioja

**Vini Rossi**
- **Príncipe de Viana Tinto** (vino della casa)
- Scala Dei
  - D.O.Ca. Priorat
- Viña Pomal Reserva Centenario
  - D.O.Ca. Rioja
- Azpilicueta Origen
  - D.O.Ca. Rioja
- Legaris Roble
  - D.O. Ribera del Duero

**Spumanti**
- Anna de Codorniu Brut Reserva
  - D.O. Cava
- Raimat Brut Nature
  - D.O. Cava

**Sangria di Prosecco**
Dolci artigianali
Cioccofondente
Mascarpone cream with melted chocolate, sponge and chocolate crisp

Budino bianco
Cream cheese and white chocolate with strawberry jam

Dolce sapore amalfitano
Cannoli, lemon cream and a crunchy cookie with Rocher chocolate mousse

Caffè gustoso
Coffee with chocolate truffles and a mini tiramisu

Crepe
Filled with vanilla biscotto ice cream

Tutto cioccolato
With your choice of ice cream

Coppa fior di latte
Hot chocolate cream with mascarpone ice cream

Cremolatta
Vanilla cream and creamy caramel, covered with crumble and chocolate sponge

Cioccolafondente
Mascarpone cream with melted chocolate, sponge and chocolate crisp

Croccantino
Crunchy cookie with Rocher chocolate mousse, melted chocolate, your choice of ice cream and chocolate sponge

Bocconcino
Fresh cheesecake with egg yolk and syrup custard

Sorbetto al limone

We are happy to provide our customers with information on the content of any ingredients that may cause food allergies or intolerances.
Our passion for the freshest and most flavorful ingredients is behind our mouthwatering selection of gelati.

Made with authentic Italian craftsmanship for you to enjoy them in the true classic style with one or two scoops in a glass.

**Coppa al gusto**
1 scoop  2 scoops

**Sapori**
- Vainilla biscotto
- Nocciola (hazelnut)
- Meringue milk
- Chocolate
- Fior di latte
- Strawberry and red fruit
- Coconut

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