

Gluten free Options



Vicios Italianos®

antipasti*

CARPACCIO Wafer-thin slices of veal in an olive oil and lemon juice dressing, mushrooms, rocket lettuce, parmesan and a pickle emulsion. A classic!	10,5
MISTA A classic salad of lettuce, tomato, onion, sweet corn, tuna and carrot	8,5
PROVOLA Delicious Provolone cheese melted on a bed of pan-fried mushrooms. Seasoned with virgin olive oil, tomato, basil, capers and gluten free mini toasts	10,5
VERMICELLI DI VERDURE Courgette and carrot spaghetti with dried tomato marinated in lemon, a mild Genovese pesto, shreds of parmesan and crunchy almond shavings	8,5
AFFUMICATA Rocket lettuce, smoke tuna, lime pesto, tomato semi asado y stracciatella, sobre una crujiente tosta de pan sin gluten	13
BURRATA* Deliciously fresh burrata cheese from the Campania region, perfectly complemented by tomato and Cantabrian anchovies, black olives, red onions and gluten - free bread	13,5

secondi*

Sauces are served with spaghetti or macarrones subject to availability.

AL RAGÚ A timeless classic, with minced meat in a rich tomato sauce	9
GORGONZOLA E TARTUFO Gorgonzola cheese sauce, cream of truffles, parmesan cheese, pancetta and just a touch of cream	9,5
ALLA BÚFALA With ricotta and spinach filling, with a tomato sauce, buffalo mozzarella, cherry tomatoes and rocket lettuce	9,5
TRAPANESE Sicilian toasted almond, basil, garlic, fresh tomato and pecorino cheese pesto 10	
LEVRIERO Winning combination: Mushrooms, guanciale pork, cream, parmesan with a subtle hint of chilli pepper.....	9
CARBONARA With egg, guanciale pork, parmesan and a generous sprinkling of black pepper.....	9
LASAGNA Bolognese sauce with béchamel, mozzarella and parmesan	10
AL CARTOCCIO Mussels, clams and prawns with a touch of tomato sauce, served in our original packaging.....	10,5
CACIO E PEPE Pecorino cheese, pepper and pistachios.....	11
SALCICIA E FUNGHI Served with Italian sausage with fennel, mushrooms, onion and a great deal of white wine.....	11

dolci*

TORTA DI CIOCCOLATO Homemade chocolate cake, a chocolate madness	5
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Weekdays menú 13,90

- * Includes starter, main course, one drink, dessert and coffee.
- * Lunchtime Monday to Friday (excluding bank holidays)
- * Burrata (Supplement 2,5€)

Prices in Euros. VAT included.

Il Nostro Menú 20

- * Includes starter, main course, one drink, dessert and coffee.
- * Monday to Friday night-time.
- * All day Saturday, Sunday and bank holidays.
- * Burrata (Supplement 2,5€)

www.restaurantelapappardella.com