

il
Piccolo
Biondo



The art of flavour

“ In our kitchen, time is an ingredient in its own right.
Each dish is crafted from the freshest, highest-quality
produce, prepared to order and brought straight to your table
to offer an experience that transports you to traditional Italy.

Take your time; those who wait for something
good never wait in vain.

”

ANTIPASTI

Sourdough Bread

Loaf bread baked daily in our stone oven..

2.75 €

Focaccia al rosmarino

Italian bread dough with over 48 hours of fermentation.

6.75 €

Carbo papas

French fries with homemade carbo cream, crispy guanciale and Pecorino Romano DOP cheese and black pepper.

9.75 €

Provolone al forno

Baked provolone cheese with fine herbs.

13.0 €

Calamari fritti

Fresh coastal squid, lightly floured and fried.

14.0 €

Parmigiana di melanzane

Fried aubergine lasagne, San Marzano DOP tomato, mozzarella and grated Parmesan, finished with a basil leaf over a brush of pistachio pesto.

16.0 €

Cozze al vapore o marinara

Fresh mussels, steamed or in marinara sauce, with toasted bread cubes.

14.5 €

Soute di marisco

Seafood casserole with clams, mussels, prawns and squid in marinara sauce, served with toasted bread cubes.

19.0 €

Mortadella con burrata

Fresh mortadella with burrata di bufala campana DOP and pistachio cream, finished with a fresh basil leaf.

18.0 €

Carpaccio di solomillo

Thinly sliced beef tenderloin with olive oil, pepper and Parmesan shavings.

19.5 €

Carpaccio di polpo

Thinly sliced locally sourced coastal octopus with parsley, celery, olive oil, salt and pink peppercorn.

19.0 €

Polpo alla Luciana

Traditional Neapolitan soffritto with locally sourced coastal octopus, made with tomato, capers and Aragon black olives.

19.5 €



Gluten



Lactose



Seafood



Fish



Nuts



Egg

INSALATA

Carpaccio di pomodoro Monte Rosa

17.0 €

Thin slices of Monte Rosa tomato, burrata di bufala campana DOP and pesto oil.

Della casa

13.5 €

Mixed greens, tuna, sweetcorn, onion, cherry tomatoes and black olives.

CARNE E PESCE

Beef tenderloin

27.0 €

Beef tenderloin with black truffle and mushroom sauce or reduced port sauce.

Elephant ear (400gr)

27.0 €

Breaded Galician beef chop with French fries.

Sole with lemon

26.5 €

Market-fresh sole, lightly cooked with butter and a hint of lemon.

RISOTTO

Parmigiano Reggiano

19.5 €

(with crispy guanciale +4.5€)

Carnaroli rice prepared tableside inside a Parmigiano Reggiano DOP wheel aged over 24 months.

Lobster Risotto

28.0 €

Carnaroli rice, prawn fumet and fresh lobster.



Gluten



Lactose



Seafood



Fish



Nuts



Egg

PASTA

- Mezze rigatoni alla carbonara**

16.5 €
- (with tartufo +3.5€)
- Classic warm Italian pasta with Pecorino Romano DOP cheese, homemade carbo cream, crispy guanciale and black pepper.
- Mezze maniche al pesto di pistacchio e mortadella**

16.5 €
- Warm pasta with pistachio, basil, Parmesan cheese, crispy mortadella and extra virgin olive oil.
- Pappardelle a la bolognesa**

16.5 €
- San Marzano DOP tomato sauce with veal ossobuco, slow-cooked for 8 hours.
- Pappardelle alla carbonara di mare**

21.0 €
- Prawn fumet, fresh prawns, squid, scallops, egg, Pecorino cheese and a touch of cream.
- Paccheri alla siciliana burrata**

18.5 €
- Red cherry tomato sauce, aubergine, Parmigiano Reggiano, basil and burrata di bufala campana DOP.
- Fettuccine Alfredo**

19.5 €
- (with crispy guanciale +4.5€)
- Prepared tableside inside a Parmigiano Reggiano DOP wheel aged over 24 months.
- Fettuccine al frutti di mare**

21.0 €
- With reduced marinara sauce, clams, mussels, squid and prawns.
- Linguine capesante**

19.5 €
- Linguine sautéed with scallops, chilli, garlic and extra virgin olive oil, finished with lemon zest.
- Linguine alle vongole**

17.5 €
- With a reduction of white marinara sauce, cherry tomatoes, clams and parsley.
- Paccheri al carabineros**

28.5 €
- The star of the kitchen, with marinara sauce, carabinero prawn and red cherry tomatoes.
- Fettuccine ricci gamberi e bottarga**

20.5 €
- Prawn fumet, sea urchin, tiger prawn and grated bottarga.



Gluten



Lactose



Seafood



Fish



Nuts



Egg

PIZZA

Marinara Partenope

16.5 €

San Marzano DOP tomato, red and yellow cherry tomatoes, garlic, oregano, Gaeta black olives and Cetara anchovie.

Iberica

21.5 €

San Marzano DOP tomato, red and yellow cherry tomatoes, Iberian ham, burrata di bufala campana DOP and Parmigiano Reggiano.

Margherita

13.5 €

San Marzano DOP tomato, Fior di latte (mozzarella), fresh basil, Parmigiano Reggiano and extra virgin olive oil.

Prosciuto e funghi

14.5 €

San Marzano DOP tomato, Fior di latte (mozzarella), cooked ham and fresh mushrooms.

Capricciosa

17.0 €

San Marzano DOP tomato, Fior di latte (mozzarella), cooked ham, mild salami, mushrooms, artichoke and black olives.

Diavola

17.0 €

San Marzano DOP tomato, Fior di latte (mozzarella), basil, spicy salami and nduja calabrese.

La Tonnata

18.0 €

Smoked provola di Sori DOP, slices of eye of round beef, tonnata cream and XL capers.

4 formaggi

17.5 €

Smoked provola, fresh basil, erborinato di Alta Mangiuria, ricotta di bufala and Pecorino Romano DOP.

Vegetariana

16.5 €

Fior di latte (mozzarella), red and yellow cherry tomatoes, fresh mushrooms, aubergine, courgette and red pepper.

Carbonara

17.0 €

(with tartufo + 3.5€)

Fior di latte (mozzarella), provola, homemade carbo cream, crispy guanciale, a sprinkle of Parmigiano Reggiano and Pecorino Romano.

Sobrasada e miele

16.5 €

Fior di latte (mozzarella), sobrasada from Mallorca, stracciatella di burrata di bufala, local natural honey, crunchy almond crumble and orange zest.

Mortadella e pistacchio

19.0 €

Fior di latte (mozzarella), fresh mortadella, pistachio cream, ricotta, fresh pistachios and Parmigiano Reggiano.

Spacca napoli

18.5 €

San Marzano DOP tomato, fior di latte (mozzarella), cooked ham, mild salami, ricotta di bufala cream and grated Parmigiano Reggiano.

Oro Tropicale

18.5 €

Smoked Provola di Sori DOP, mango erborinato cheese, fresh prawn tartare, mango ricotta di bufala cream, lemon zest and mint.

Black Angus

19.0 €

Smoked Provola di Sori DOP, Principe Borghese yellow cherry tomatoes, basil, Black Angus bresaola, stracciatella di bufala, sprinkled tarallo napoletano and lemon zest.

La Nerano di Gennaro

17.0 €

Courgette and mint cream, smoked Provola di Sori DOP, melted Provolone del Monaco DOP, courgette, stracciatella di bufala di Sori and mint oil.



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Lactose



Seafood



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Egg

DOLCI

Pizza di Nutella

12.5 €

Neapolitan pizza base with kilos and kilos of Nutella, served at the table.

Tiramisu fatto a mano

8.0 €

Traditional recipe with Savoiardi soaked in speciality coffee, mascarpone cream and cocoa powder.

Cheesecake

7.5 €

Artisanal recipe with different flavours.

Gelatto alla vaniglia o al cioccolato

7.5 €

Vanilla or chocolate ice cream.

Coulant al cioccolato con gelato (Gluten free option)

8.5 €

Chocolate coulant with a praline centre and vanilla ice cream.

Affogato

6.5 €

Vanilla ice cream with a strong espresso.

Artisanal Chocolate Truffles (4 pieces)

7.5 €

Selection of handcrafted white and dark chocolate truffles.

Gelato al sorbetto

7.0 €

Lemon or raspberry sorbet.



Gluten



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Nuts



Egg

VINO BIANCHI

Freye (ESP)*

4.0 / 19.5 €

Pénedes · Parellada. Fresh and fruity, with citrus notes, white fruit and a light finish.

Malvasia de Sitges D.O. (ESP)

21.5 €

Pénedes · Malvasía (KM0). Fresh and elegant, with white fruit, floral notes and the Mediterranean character of Sitges.

Jose Pariente (ESP)

24.0 €

Rueda · Verdejo. Fresh and vibrant, with white fruit, citrus notes and a long, elegant finish.

Cultivare (ESP)

24.0 €

Pénedes · Xarel·lo. Smooth and fruity, with ripe white fruit, floral notes and a rounded finish.

Sorso Divino (ITA)*

4.0 / 19.5 €

Abruzzo · Pinot Grigio. Pinot Grigio. Light and refreshing, with citrus notes, stone fruit and a dry, elegant finish.

Piano Maltese (ITA)

22.0 €

IGT Terre Siciliane · Chardonnay. Aromatic and Mediterranean, with ripe fruit, herbaceous notes and a persistent finish.

Mora e memo (ITA)

26.0 €

Sardinia · Vermentino. Fresh and mineral, with white fruit, saline notes and long finish.

Bellaria (ITA)

29.5 €

Greco di Tufo DOP. Dry and structured, with ripe white fruit, mineral notes and a long finish.

VINO ROSSO

Ojo Plato (ESP)*

4.0 / 19.5 €

Ribera del Duero · Tempranillo. Light and fruity, with fresh red fruit, soft tannins and an easy finish.

Cap de Pera (ESP)

22.0 €

Montsant · Blend. Balanced and characterful, with ripe red fruit, gentle spices and smooth tannins.

Ramón Bilbao (ESP)

23.0 €

Rioja · Tempranillo. Elegant and balanced, with red fruit, oak notes and a long finish.

Luís Cañas (ESP)

26.0 €

Rioja · Tempranillo. Intense and structured, with ripe black fruit, spices and firm tannins.

Numeri Divini (ITA)*

4.0 / 19.5 €

Campania · Aglianico. Powerful and structured, with ripe black fruit, spices and firm, persistent tannins.

Alto Reale (ITA)

22.0 €

Sicilia DOC · Nero D'Avola. Intense and warm, with ripe black fruit, spicy notes and a rounded finish.

Gianni Mascarelli (ITA)

24.0 €

Abruzzo · Montepulciano. Balanced and juicy, with ripe red fruit, soft notes and smooth tannins.

Pietro Beconcini (ITA)

29.5 €

Toscana · Chianti Reserva. Elegant and structured, with red fruit, spicy notes and a long, persistent finish.

*Wine prices indicated are per glass and/or per full bottle.

ROSATO · LAMBRUSCO

Lambrusco rosato

Emilia Romagna (ITA)

22.5 €

Reggio Emilia · Lambrusco. Fresh and light, with red fruit, floral notes and a smooth, refreshing finish.

Lambrusco Remigio

Grasparossa (ITA)

22.5 €

Reggio Emilia · Grasparossa. Intense and fruity, with black fruit, fine bubbles and a slightly dry finish.

Lambrusco rosso

Emilia Romagna (ITA)

23.5 €

Reggio Emilia · Lambrusco. Light and juicy, with ripe red fruit, gentle bubbles and a fresh finish.

Freye rosé (ESP)

21.5 €

Péneles · Syrah / Sumos. Fresh and fruity, with red fruit, floral notes and a light, refreshing finish.

CAVAS

Mastinguett Brut

Nature (ESP)*

4.0 / 19.5 €

Pénedes · Macabeo. Dry and vibrant, with citrus notes, fine bubbles and a clean, persistent finish.

Prosecco Brut

Conca d'Oro (ITA)

21.0 €

Prosecco Superiore · Glera. Fresh and delicate, with white fruit, light bubbles and a smooth, fruity finish.

Solo Vida by

Tomorrowland (ESP)

39.5 €

Pénedes · Chardonnay. Elegant and celebratory, with white fruit notes, fine bubbles and a long finish.

Mastinguett Brut Rosé (ESP)

19.5 €

Pénedes · Garnacha and trepat. Fresh and elegant, with red fruit, fine bubbles and a dry, balanced finish.

*Wine prices indicated are per glass and/or per full bottle.

SPRITZ

Aperol

8.0 €

Refreshing and citrusy, Aperol, orange, light bubbles and a slightly bitter finish.

Campari

8.0 €

Intense and bitter, Campari, orange, fine bubbles and a persistent, refreshing finish.

Limoncello spritz

8.0 €

Refreshing and citrusy, limoncello, lemon, light bubbles and a balanced sweet finish.

Nil Spritz

9.0 €

Fresh and floral, elderflower, lime, mint and light bubbles with a smooth finish.

Bellini

9.0 €

Smooth and fruity, peach, light bubbles and a delicate, elegant sweet finish.

Vermut

9.0 €

Aromatic and fresh, white vermouth, herbal notes, light bubbles and a smooth finish.

Crodino 0,0%

4.5 €

Refreshing and bitter, with citrus and herbal notes and a light finish.

BEVANDE

Red wine sangria

23.5 €

Cava sangria

27.5 €

Vermut rosso Perucchi

4.75 €

Martini bianco

5.5 €

Tinto de verano

4.5 €

Mimosa

6.5 €

Mojito

9.0 €

Flavoured mojito

9.5 €

Mojito 0,0%

7.0 €

Alhambra Verde Reserva 1925

4.0 €

San Miguel 0,0% toasted

3.5 €

Our main artists

Ernest Cebrià

· *Direttore* ·

Gabriele Abbate

· *Cheff* ·

Sergio Núñez

· *Sous cheff* ·

Gennaro Vatieri

· *Maestro pizzaiolo* ·

Kaiz Hamdi

· *Pizzaiolo* ·

Aitor Martínez

· *Maître* ·

Alberto Rubio

· *Cameriere* ·

Lavinia Moreno

· *Cameriera* ·

Fransheska Guadama

· *Cameriera* ·



Passeig Marítim 246, Castelldefels