
GROUPS MENU

il
Piccolo
Biondo



FESTIVE MENU

TO SHARE AT THE CENTRE

Carbo papas

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

Calamari fritti

Fresh coastal squid, lightly floured and fried.

Pizza prosciutto e funghi

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

Pizza 4 formaggi

Fior di latte (mozzarella), provola, ricotta, gorgonzola dolce with mascarpone, and a sprinkle of Parmigiano Reggiano and Pecorino Romano.

Pizza diavola

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

DESSERT

Gelatto alla vaniglia o al cioccolato

Vanilla or chocolate ice cream.

DRINKS & COFFEE

1 Drink per person

Water, soft drinks, beer or a glass of house wine.

Price per person: 32.0€



Gluten



Lactose



Seafood



Fish



Nuts



Egg

TASTING MENU

TO SHARE AT THE CENTRE

Carpaccio di pomodoro Monte Rosa

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

Focaccia al rosmarino

Italian bread dough with over 48 hours of fermentation.

Carbo papas

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

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.

Pizza prosciutto e funghi

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

Pizza mortadella e pistacchio

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

DESSERT TO SHARE

Pizza di Nutella

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

or

Tiramisù*

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

**Minimum 48 hours' notice required.*

DRINKS & COFFEE

2 Drinks per person

Water, soft drinks, beer or a glass of house wine.

Price per person: 36.0€



Gluten



Lactose



Seafood



Fish



Nuts



Egg

BANQUET MENU

TO SHARE AT THE CENTRE

Focaccia al rosmarino

Italian bread dough with over 48 hours of fermentation.

Provolone al forno

Baked provolone cheese with fine herbs.

Carbo papas

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

MAIN COURSE (1/pers.)

Mezze rigatoni alla carbonara

Classic Italian pasta with Pecorino Romano DOP cheese, homemade carbo cream, crispy guanciale and black pepper.

Paccheri alla siciliana

Red cherry tomato sauce, aubergine, Parmigiano Reggiano and basil.

Pizza prosciutto e funghi

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

Pizza mortadella e pistacchio

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

DESSERT TO SHARE

Pizza di Nutella

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

or

Tiramisù*

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

**Minimum 48 hours' notice required.*

DRINKS & COFFEE

2 Drinks per person

Water, soft drinks, beer or a glass of house wine.

Price per person: 39.5€



Gluten



Lactose



Seafood



Fish



Nuts



Egg



Passeig Marítim 246, Castelldefels