

*il Palco*

BY LAS COLINAS

Welcome to il Palco,  
a world apart to savour  
the rich flavours of traditional  
Italian cuisine

## Antipasti Italiani



- ◇ **Pane con pomodoro** 9,00 €  
Tomato bread, garlic, extra virgin olive oil, tomato and oregano. Ideal for sharing.
- ◇ **Bruschetta con pomodori e stracciatella di burrata** 11,00 €  
Toasted bread with tomatoes, burrata stracciatella and a sprinkle of fresh basil.
- ◇ **Mortadella di Bologna tartufata** 12,50 €  
Mortadella Bologna with freshly cut black truffle. Careful it's very addictive!
- ◇ **Parmigiana di melanzane con burrata** 13,50 €  
Aubergine, mozzarella, tomato, basil, parmesan and burrata slices.
- ◇ **Bresaola** 15,00 €  
Slices of bresaola, rocket salad, parmesan, lemon and sicilian pistachio pesto.
- ◇ **Mozzarella di bufala con prosciutto di Parma e pomodorini** 19,80 €  
250 g of mozzarella de bufala PDO -Protected Designation of Origin-, rocket salad, Parma Ham and fresh cherry tomatoes.
- ◇ **Burrata italiana con carciofo e pomodori confittati** 17,50 €  
250 g of italian burrata served with warm artichoke and tomato confit, served with grissini breadsticks.
- ◇ **Cozze alla pugliese** 10,00 €  
Mussels with garlic, tomato, parsley and chilli pepper.
- ◇ **Insalata di aguacate e gorgonzola** 11,50 €  
Fresh endive salad, lettuce, pears, accompanied by avocado, gorgonzola cream and walnuts.
- ◇ **Tavolozza classica italiana** 24,00 €  
Handmade italian sausage and cheese board, a tour of the gastronomic delights of Italy, perfect to share.

Take away service available.  
We have a list of allergens available for your consultation.  
Prices with VAT included.

## Paste Fresche



- ◇ **Tagliatelle alla bolognese** 13,00 €  
Authentic bolognese sauce, minced meat with vegetables and tomato sauce.
- ◇ **Cannelloni alla rossini** 17,00 €  
Stuffed with beef, ricotta-style cheese, tomato sauce and bechamel.
- ◇ **Gnocchi al tegamino** 14,00 €  
Made with potatoes and baked with mozzarella, tomato sauce and basil.
- ◇ **Tagliatelle alle vongole** 22,00 €  
Clams, chilli pepper, white wine, garlic and parsley.
- ◇ **Tagliatelle al gorgonzola con noci servite nella ruota di parmigiano** 19,00 €  
Served in the largest cheese wheel in Italy. Served with gorgonzola, walnuts and freshly ground pepper.
- ◇ **Tagliatelle al tartufo nero** 16,50 €  
Flavoured in a truffle pecorino wheel containing cream cheese and black truffles.
- ◇ **Ravioli di carne** 16,50 €  
Stuffed with beef, served with cream sauce, parmesan and tomato confit.
- ◇ **Ravioli di burrata** 16,50 €  
Stuffed with burrata cheese, accompanied by tomato sauce and basil.
- ◇ **Mezzelune di funghi** 17,50 €  
Stuffed with mushrooms served with walnut sauce and melted taleggio cheese.

## Tradizione Italia Paste secche



- ◇ **Rigatoni alla amatriciana** 13,50 €  
Originating from the town of Amatrice. Sauce based on tomato, "guanciale" (cured meat), onion with a spicy touch and pecorino romano.
- ◇ **Spaghetti alla carbonara originale** 15,50 €  
Prepared following original recipe, with "guanciale" (cured meat), egg yolks, pecorino and freshly ground black pepper.

## Carni e Pesci



- ◇ **Filetto di manzo con porcini e tartufo** 24,50 €  
Beef tenderloin of 220 g in boletus and truffle mushroom sauce with fried potato.
- ◇ **Pollanca ripiena di funghi, con ratatouille di verdure** 22,50 €  
Supreme of poularde stuffed with mushrooms, cream of potatoes and ratatouille.
- ◇ **Milanese originale con l'osso servita con rucola pomodori cherry e parmigiano** 28,50 €  
350 g Asturian Rose Veal on the bone, served with rocket salad, cherry tomatoes and parmesan shavings.
- ◇ **Polipo a la pizzaiola** 24,00 €  
Grilled octopus, served with pizzaiola sauce, garlic, oregano, tomato, toasted bread with oil and garlic.
- ◇ **Rombo alla griglia salsa di limoni e capperi** 26,00 €  
Turbot, served with potato purée and lemon and capers sauce.

## iPinsa Romana!



- ◇ **Pomodoro, fior di latte mozzarella, olio extra vergine d'oliva, acciughe e basilico** 14,00 €  
Tomato, fior di latte mozzarella, extra virgin olive oil, anchovies and basil.
- ◇ **Margherita bufala** 15,00 €  
Tomato, fior di latte mozzarella, fresh buffalo mozzarella PDO -Protected Designation of Origin-.
- ◇ **Prosciutto e pomodori confit** 14,00 €  
Tomato, fior di latte mozzarella, ham and tomato confit.
- ◇ **Prosciutto e funghi** 15,00 €  
Tomato, fior di latte mozzarella, mushrooms and ham.
- ◇ **Diavola** 15,50 €  
Tomato, fior di latte mozzarella and spicy salami.
- ◇ **Tartufo nero** 18,00 €  
Fior di latte mozzarella, taleggio, black truffles and parmigiano reggiano.
- ◇ **Burrata e prosciutto di Parma** 18,00 €  
Tomato, fior di latte mozzarella, Parma ham, burrata and basil.
- ◇ **Mortadella** 17,00 €  
Fior di latte mozzarella, caramelized onion, mortadella and pistachios.
- ◇ **Capricciosa** 15,50 €  
Tomato, fior di latte mozzarella, mushrooms, artichokes and ham.

## Dolci tentazioni



|   |        |
|---|--------|
| ◇ Tiramisu  | 7,00 € |
| ◇ Panna Cotta                                     | 7,00 € |
| ◇ Ice-cream                                       | 6,00 € |
| ◇ Chocolate tender cake with mascarpone ice cream | 7,50 € |
| ◇ Neapolitan rum baba with hot chocolate sauce    | 7,50 € |
| ◇ Cannoli siciliani                               | 7,00 € |
| ◇ Mascarpone ice-cream with cherry                | 7,00 € |

## Kids' Menu



|                                      |         |
|--------------------------------------|---------|
| <b>Choice of main courses:</b>       | 12,00 € |
| ◇ Margherita or Prosciutto pinsa     |         |
| ◇ Spaghetti bolognese                |         |
| ◇ Chicken milanese with french fries |         |

### Ice cream for dessert

**Includes: soft drink, water or juice.**

Available for children up to the age of 12.