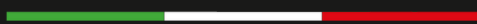


Raffaello



**MENU**

# Raffaello

## APPETIZERS

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### Caprese di Bufala / 15,00€

Fresh Tomato, Buffalo Mozzarella PDO  
and Basil  
Allergens: (7)

### Fiore di Zucca / 2,00€

Fried Pumpkin Flower filled with  
Mozzarella and Anchovies  
Allergens: (1) (3) (7) (9)

### Insalata con Burrata / 18,00€

Burrata cheese Salad with Corn, Black  
Olives and Carrot  
Allergens: (7)

### Olive Ascolane / 8,00€

(10 uds.) Fried Italian Green Olives filled  
with Ground Beef  
Allergens: (1) (3) (7) (9)

### Fonduta / 18,00€

Provolone, Gorgonzola PDO, Scamorza,  
Parmigiano Reggiano PDO, melted with a  
lid of pizza dough  
Allergens: (1) (7)

### Palla di Riso / 2,00€

Fried Rice Ball with Ground Beef, Peas,  
Tomato Sauce, Vegetables and  
Parmigiano Reggiano  
Allergens: (1) (3) (7) (9)

### Ensalada Mixta / 11,00€

Lettuce, Fresh Tomato, Black Olives,  
Corn, Tuna and Carrot  
Allergens: (4)

### Tagliere salumi Italiani / 21,00€

Italian Charcuterie Meat  
Allergens: (12)

### Parmigiana / 18,00€

Eggplant Parmigiana  
Allergens: (7) (9)

### Tagliere salumi e Formaggi Italiani / 28,00€

Italian Charcuterie Meat and Cheese  
Allergens: (7) (12)

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1-CEREALS CONTAINING GLUTEN  
2-CRUSTACEANS 3-EGGS 4-FISH  
5-PEANUTS 6-SOYA  
7-MILK 8-NUTS  
9-CELERY 10-MUSTARD 11-SESAME  
SEEDS  
12-SULPHUR DIOXIDE  
13-MOLLUSCS 14-LUPIN

# Raffaello



## APPETIZERS

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### **Polpette with Ragù / 18,00€**

Meatballs with Neapolitan Meat, Tomato, Parmigiano Reggiano and Basil Sauce

Allergens: (1) (3) (7) (9)

### **Telline / 18,00€**

Clams with Garlic and Parsleand

Allergens: (13)

### **French Fries / 6,00€**

Allergens: (1)

### **Focaccia / 5,00€**

Allergens: (1)

***New!***

### **Polpo all'Insalata / 25,00€**

Fish Salad with Octopus, Cuttlefish, Shrimps, Celery and Green Olives

Allergens: (4) (9)

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# Raffaello

## PASTA

### Lasagna / 15,00€

Meat Lasagna with Bechamel sauce,  
Tomato sauce, Scamorza cheese and  
Parmigiano Reggiano PDO  
Allergens: (1) (7) (9)

**New!**

### Vegetable Lasagna / 15,00€

Vegetable Lasagna with Besciamella  
Sauce, Zucchini, Eggplant, Mushroom,  
Onion, Fresh Tomato, Mozzarella and  
Parmigiano Reggiano PDO  
Allergens: (1) (7) (9)

### Cannelloni / 15,00€

Italian Ricotta and Spinaches Cannelloni  
with Tomato sauce  
Allergens: (1) (7)

### Gnocchi alla Sorrentina / 13,00€

Potato Gnocchi with Tomato sauce,  
Scamorza cheese, Parmigiano Reggiano  
PDO and Basil  
Allergens: (1) (7)

### Gnocchi 4 Formaggi / 13,00€

Potato Gnocchi with 4 Cheese sauce  
Allergens: (1) (7)

### Penne con pesto / 13,00€

Pasta with Pesto sauce  
Allergens: (1) (5) (7) (8)

### Penne con Pomodoro / 10,00€

Pasta with Tomato sauce and Basil  
Allergens: (1)

### Quadri Gamberi e Zucchine / 18,00€

Fresh Homemade Pasta stuffed with  
Shrimps and Zucchini with Lemon Cream  
and Decorative Mint  
Allergens: (1) (2) (7)

### Ravioli al Brasato / 18,00€

Fresh Homemade Pasta stuffed with  
Beef Brasato with Italian Soffritto Sauce  
Allergens: (1) (7) (9)

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SEEDS  
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# Raffaello

## PASTA

### Tagliatelle alla Bolognese / 13,00€

Fresh Tagliatelle with Bolognese sauce  
Allergens: (1) (7) (9)

### Ravioli al Pomodoro / 13,00€

Ravioli stuffed with Italian Ricotta and Spinaches with Tomato sauce  
Allergens: (1) (7)

### Raviolo Burro e Salvia / 13,00€

Ravioli stuffed with Italian Ricotta and Spinaches with a sauce of Butter and Sage  
Allergens: (1) (7)

### Penne Vegetal / 13,00€

Pasta with Vegetables  
Allergens: (1)

### Pasta alla Puttanesca / 13,00€

Pasta with Tomato sauce, Black Olives and Capers  
Allergens: (1) (7) (12)

### Pasta alla Carbonara / 13,00€

Fresh Pasta with Egg, Guanciale, Pecorino and Black Pepper  
Allergens: (1) (3) (7)

### Ravioli al Gorgonzola / 15,00€

Ravioli stuffed with Mushroom with a sauce of Gorgonzola PDO  
Allergens: (1) (7)

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# Raffaello



## PASTA

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### **Pasta Fresca al Salmone / 18,00€**

Pasta with White Cream and Salmon  
Allergens: (1) (4) (7)

### **Pasta fresca con Ragù e Polpette / 13,00€**

Pasta fresca with Tomato sauce  
Napolitana and Meatballs  
Allergens: (1) (3)

### **Paccheri Misto Mare / 18,00€**

Pasta fresca with Tomato Cherry and  
Mixed Fish  
Allergens: (1) (2) (4) (13)

### **Pasta Fresca con Astice / 21,00€**

Fresh Pasta with Tomato Cherry and  
Lobster  
Allergens: (1) (2)

### **Penne con Tartufo / 18,00€**

Macarones con Crema de Trufa  
Allergens: (1) (7)

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# Raffaello



## RISOTTI

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### **Risotto ai Formaggi con Noci / 20,00€**

Risotto with Cheese sauce, Gorgonzola  
PDO and Walnut  
Allergens: (7) (8)

### **Risotto alla Pescatora / 20,00€**

Risotto with Fish  
Allergens: (2) (4) (7) (13)

### **Risotto Pistacchi e Gamberi / 20,00€**

Risotto with Pistachio sauce and Shrimps  
Allergens: (2) (7)

***New!***

### **Risotto Porcini e Funghi Misti / 20,00€**

Risotto with Boletus and Mix Mushrooms  
Allergens: (7)

**minimum of 20 min.**

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# Raffaello

## MENU BABY

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**Pasta with Tomato sauce**  
+  
**Escalope with French Fries**  
+  
**Chocolate or Vanilla Ice Cream**

**15,00€**

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# Raffaello



## MEAT

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### **Escalope with Champignon Mushroom / 18,00€**

Allergens: (1) (7)

### **Escalope with Lemon / 18,00€**

Allergens: (1) (7)

### **Escalope with Wine / 18,00€**

Allergens: (1) (7) (12)

### **Irish Black Angus Steak / 25,00€**

250 gr. Irish Black Angus

Steak served with Vegetables

Allergens: (1) (7)

### **Cotoletta alla Milanese / 18,00€**

Braded Fillet with French Fries

Allergens: (1) (7)

### **Filetto al Pepe Verde / 25,00€**

Fillet with Green Pepper served with  
Vegetables

Allergens: (1) (7)

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1-GLUTEN 2-CRUSTACEOS  
3-HUEVOS 4-PESCADO  
5-CACAHUETES 6-SOJA  
7-LACTEOS 8-FRUTOS DE CASCAS  
9-APIO 10-MOSTANZA 11-SESAMO  
12-DIOXIDO DE AZUFRE Y SULFITOS  
13-MOLLUSCOS 14-ALTRAMUCES

# Raffaello



## FISH

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**New!**

### **Baccalà alla Luciana / 28,00€**

Cod with Tomato Sauce, Black Olives and  
Capers with Croutons

Allergens: (1) (7)

**New!**

### **Salmone ai 5 Pepi con Crema di Basilico / 28,00€**

Salmon with Mix of 5 Peppers and Basil  
Cream served with Asparagus

Allergens: (7)

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# Raffaello



## PIZZA

### Napoli / 11,00€

Mozzarella, Tomato sauce, Anchovies, Capers, Black Olives  
Allergens: (1) (4) (7)

### Tropical / 11,00€

Mozzarella, Tomato sauce, Pineapple, Cooked Ham  
Allergens: (1) (7) (12)

### Calzone / 11,50€

Folded Pizza stuffed with Mozzarella, Tomato sauce, Italian Ricotta, Cooked Ham, Champignon Mushroom, Parmigiano Reggiano PDO and Basil  
Allergens: (1) (7) (12)

### Carbonara / 11,00€

Mozzarella, White Cream, Bacon, Egg, Onion  
Allergens: (1) (3) (7)

### Pugliese / 11,00€

Mozzarella, Tomato sauce, Tuna, Onion, Black Olives and Capers  
Allergens: (1) (4) (7)

### Capricciosa / 11,50€

Mozzarella, Tomato sauce, Cooked Ham, Salame, Champignon Mushroom, Artichokes  
Allergens: (1) (7) (12)

### Marinara / 9,00€

Tomato sauce, Garlic, Oregano, Extra Virgin Olive Oil and Basil  
Allergens: (1)

### Margherita / 9,50€

Mozzarella, Tomato sauce, Extra Virgin Olive Oil, Parmigiano Reggiano PDO and Basil  
Allergens: (1) (7)

### Prosciutto / 10,50€

Mozzarella, Tomato sauce, Cooked Ham  
Allergens: (1) (7) (12)

### Diavola / 10,50€

Mozzarella, Tomato sauce, Spicy Salami  
Allergens: (1) (7) (12)

### Boscaiola / 11,00€

Mozzarella, Tomato sauce, Cooked Ham and Champignon Mushroom  
Allergens: (1) (7) (12)

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# Raffaello



## PIZZA

### Barbacoa / 11,00€

Mozzarella, Tomato sauce, Bacon, Ground Beef and  
Barbecue sauce  
Allergens: (1) (7)

### Rustica / 11,00€

Mozzarella, Tomato sauce, Jamon Serrano and  
Parmigiano Flakes Reggiano PDO  
Allergens: (1) (7)

### Bismark / 11,00€

Mozzarella, Tomato sauce, Cooked Ham, Bacon, Egg  
Allergens: (1) (7) (12)

### Tonno e Cipolla / 11,00€

Mozzarella, Tomato sauce, Tuna, Onion  
Allergens: (1) (4) (7)

### 4 Formaggi / 11,00€

Mozzarella, Tomato sauce, Emmenthal, Gorgonzala  
PDO, Parmigiano Flakes  
Allergens: (1) (7)

### 4 Stagioni / 11,50€

Mozzarella, Tomato sauce, Cooked Ham, Champignon  
Mushroom, Artichokes, Black Olives  
Allergens: (1) (7) (12)

### Raffaello / 11,50€

Mozzarella, Tomato sauce, Jamon Serrano, Rocket,  
Tomato Cherry and Parmigiano Flakes  
Allergens: (1) (7) (12)

### Bambino / 11,00€

Mozzarella, White Cream, Cooked Ham, Maiz  
Allergens: (1) (7) (12)

### Siciliana / 11,00€

Mozzarella, Tomato sauce, Eggplants, Rocket,  
Parmigiano Flakes  
Allergens: (1) (7)

### Vegetal / 11,00€

Mozzarella, Tomato sauce, Eggplants, Zucchini,  
Champignon Mushroom, Black Olives, Onion,  
Artichokes, Tomato Cherry  
Allergens: (1) (7)

### Wurstel e Patatine / 11,00€

Mozzarella, Tomato sauce, Wurstel, French Fries  
Allergens: (1) (7) (12)

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# Raffaello

## PIZZA GOURMET

### Quadra / 15,00€

Pizza crust stuffed with Bacon and Mozzarella with Tomato sauce, Emmenthal, Mozzarella, Gorgonzola PDO, Jamon Serrano, Pepperoni, Rocket and Tomato Cherry

Allergens: (1) (7) (12)

### Bronte / 15,00€

Mozzarella, Pistachio sauce, Bacon, Rocket, Tomato Cherry and Parmigiano Flakes

Allergens: (1) (7) (12)

### Sfilatino / 15,00€

Folded Pizza stuffed with Mozzarella, Tomato sauce, Salame, Bacon and Champignon Mushroom

Allergens: (1) (7) (12)

### Bufalina Estrella / 15,00€

Star shape Pizza with Tomato sauce, Mozzarella de Bufala and Pesto sauce

Allergens: (1) (7)

### Fritta Napoletana / 15,00€

Folded Pizza fried and stuffed with Provola, Tomato sauce, Ricotta Italiana, Salami, Pimienta Negra and Basil

Allergens: (1) (7) (12)

### Pescatora / 18,00€

Pizza with FISH  
Allergens: (1) (4) (7) (12)

### Mortadella e Pistacchio / 15,00€

Mozzarella, Pistachio sauce de Bronte, Mortadella PGI and Parmigiano Flakes Reggiano PDO

Allergens: (1) (7)

### Trufa / 15,00€

Mozzarella, salsa de Trufa, Bacon, Champignon Mushroom and Parmigiano Flakes Reggiano PDO

Allergens: (1) (7)

### Salmone / 15,00€

Mozzarella, White Cream, Salmon, Onion and Rocket

Allergens: (1) (7)

### Calzone Parmigiana / 15,00€

Pizza cerrada rellena de Provola, Tomato sauce, Eggplants, Parmigiano Reggiano PDO, Pimienta Negra and Basil

Allergens: (1) (7)

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# Raffaello



## MONTANARA DOUBLE COOKING

### Montanara Classica / 20,00€

Montanara Double Cooking with Tomato sauce, Mozzarella, Basil and Parmigiano Reggiano PDO  
Allergens: (1) (7)

### Montanara Vegetal / 20,00€

Montanara Double Cooking with Mozzarella, Eggplants, Zucchini, Rocket, Tomato Cherry and Parmigiano Flakes PDO  
Allergens: (1) (7)

### Montanara Bolognese / 20,00€

Montanara Double Cooking with Bolognese sauce, Mozzarella, Basil and Parmigiano Reggiano PDO  
Allergens: (1) (7) (9)

### Montanara Dolce / 20,00€

Montanara Double Cooking with Nutella, Homemade Pistachio cream and Pistachio by Bronte chopped  
Allergens: (1) (5) (7) (8)

### Montanara Bronte / 20,00€

Montanara Double Cooking with Pistachio by Bronte sauce Bronte, Mozzarella, Bacon, Tomato Cherry, Rocket and Parmigiano Flakes  
Allergens: (1) (7) (8)

### Montanara Pistacchio e Mortadella / 20,00€

Montanara Double Cooking with Pistachio sauce by Bronte, Mozzarella, Mortadella PGI, Pistachio by Bronte chopped, Parmigiano Flakes, Burrata Mousse and Lemon Zest  
Allergens: (1) (7) (8)

### Montanara withtadina / 20,00€

Montanara Double Cooking with Mozzarella, Pancetta Arrotoata, Dried Tomato by Cerignola, Italian Ricotta and Lemon Zest  
Allergens: (1) (7)

*What is our  
Montanara?*

Pizza made with a dough of 300 g matured at least 72 hours and prepared with a new technique: before fried and then baked for a crispy texture and richer...



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# Raffaello

## DESSERTS

### Tiramisú / 6,00€

Mascarpone and Fresh Egg cream with Savoiardo biscuit soaked in coffee  
Allergens: (1) (3) (7)

### Orange Tiramisú / 6,00€

Mascarpone, Fresh Egg and Fresh Orange Zest cream with Savoiardo biscuit soaked in Natural Orange Juice  
Allergens: (1) (3) (7)

### Pistachio Tiramisú / 6,00€

Mascarpone and Fresh Egg cream, Natural Pistachio from Bronte with Savoiardo biscuit soaked in coffee  
Allergens: (1) (3) (7)

### Panna Cotta / 6,00€

"Cooked Cream" with natural flavourings  
Allergens: (7)

### Cannolo Siciliano / 6,00€

Tube-shaped shell of fried pastry dough, filled with a sweet, creamy filling containing Ricotta with Pistachio chopped  
Allergens: (1) (7) (8)

### Pizza with Nutella / 8,00€

Allergens: (1) (7) (8)

### Coulant de Chocolate / 6,00€

Coulant de Chocolate with corazón caliente with helado de vainilla and White Cream  
Allergens: (1) (7)

### Coulant de Pistacho / 6,00€

Coulant de Chocolate with corazón caliente and crema dulce artesanal de Pistachio de Bronte with helado de vainilla and White Cream  
Allergens: (1) (7)

### Cheesecake / 6,00€

Tarta de queso fria en estilo americano  
Allergens: (1) (7)

### Brownie with Helado and White Cream / 6,00€

Brownie de chocolate and Walnut with helado de vainilla and White Cream  
Allergens: (1) (7) (8)

### Babà / 7,00€

Bizcocho tradicional napolitano empapado de Ron  
Allergens: (1) (7)

### Montanara Dulce / 20,00€

Montanara Double Cooking with Nutella, Crema Artesanal de Pistacho de Bronte and Pistacho de Bronte triturado  
Allergens: (1) (5) (7) (8)



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# Raffaello



## DRINK

**Water 500ml / 2,00€**

**Water Solan 500 ml / 2,50€**

**Sparkling Water Solan / 2,50€**

**Beverages / 3,20€**

Coca-Cola, Coca-Cola Zero, Coca-Cola Zero Zero,  
Fanta Orange, Fanta Lemon, Aquarius Orange,  
Aquarius Lemon, Nestea, Sprite

**Juice Granini 33cl / 2,50€**

Orange, Peach, Pineapple

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# Raffaello

## BEER

### Alhambra Lager Singular

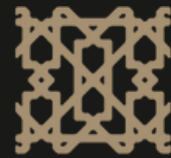
Small / 2,00€  
Medium / 2,80€  
Large / 3,50€  
Pitcher / 8,00€

### Alhambra Reserva Roja

Small / 2,50€  
Medium / 3,50€  
Large / 4,50€  
Pitcher / 10,00€

### Bottles

Alhambra Reserva Verde / 3,00€  
Alhambra Reserva Roja / 3,50€  
Alhambra Radler / 2,80€  
Alhambra Sin Alchol / 2,80€  
Warsteiner 0.0 % / 2,80€  
Peroni / 3,00€  
Moretti / 3,00€



## Alhambra



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# Raffaello

## WINE

### Sparkling and Rosé

Cava / 18,00€

Prosecco / 20,00€

Rosé Lambrusco / 15,00€

Allergens: (12)

### White

Verdicchio / 18,00€

Pinot Grigio / 20,00€

Grillo / 20,00€

Allergens: (12)

### Red

Red Lambrusco / 15,00€

Montepulciano / 20,00€

Valpolicella / 20,00€

Chianti / 20,00€

Nero D'Avola / 20,00€

Negroamaro / 22,00€

Valpolicella Ripasso / 30,00€

Barolo / 40,00€

Allergens: (12)

Red or White Glass / 3,50€

Prosecco Glass / 5,50€

Tinto de Verano / 4,00€

Sangria Glass / 4,00€

Sangria Pitcher / 10,50€

Allergens: (12)

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