

APERITIF & DRINKS



CRODINO 4
most famous non-alcoholic aperitif in Italy

CINZANO

WHITE VERMOUTH 3.5
RED VERMOUTH 3.5
VERMOUTH 1757 RESERVAE 4.5
CINZANO BITTER SODA 5
Bottle 20 cl.



Recommended
APEROL SPRITZ
CLASSIC
Aperol, Pro-Spritz Cinzano
Prosecco, soda, orange
6

LIMONCELLO SPRITZ 6
Limoncello, Prosecco,
soda, lemon

APEROL SBAGLIATO 6.5
Aperol, grapefruit juice,
Prosecco, soda, grapefruit

CAMPARI

MILANO 6.5
Campari, prosecco, soda, orange

AMERICANO 6
Campari, vermut, soda, orange

NEGRONI 7
Campari, gin, vermouth, orange

NEGRONI SBAGLIATO 7
Campari, prosecco, vermouth, orange

CHEEKY NEGRONI 7
Cinzano bianco, Aperol, gin, grapefruit

CYNAR CITRUS 6
Cynar with grapefruit

GARIBALDI 6
Campari with orange juice

SOFT DRINKS 3



fritz-kola
3.5
• Cola • No Sugar
• Lemon • Orange

DRAFT BEER

 EL ÁGUILA Lager 5.5° 2.5	 18/70 Toasted Lager 6.2° 3	 AMSTEL <i>Radler</i> RADLER with lemon 2° 3
--	--	--



DOSKIWIS
BREWING CO.
CRAFT BEER
LOCAL TAP BEER FROM L'EMPORDÀ

PALE ALE 6.5°
Citric, stone fruit and resin
flavors with a persistent
pleasant bitterness
20 cl. 4
40 cl. 6

IPA 6.5°
Tropical and citrus fruit
flavor, a fuller bodied IPA
20 cl. 4.5
40 cl. 6.5

SOMA

CRAFT BEER FROM GIRONA
extra hoppy | CAN 44 cl.
7.5

SERPS CIDER

Natural cider from Girona

	37.5 cl.	8
	75 cl.	14

BIO SOFT DRINKS

LEMON 3.5
100% Syracuse IGP Lemon

BLOOD ORANGE 3.5
100% Ribera Blood Orange

KOMBUCHA 4.5
Different flavors

BOTTLED BEER

HEINEKEN
Pale Lager 5°
3

HEINEKEN "0.0"
Non-alcoholic beer 0°
2.5

AMSTEL ORO "0.0"
Non-alcoholic toasted beer 0°
3

BIRRA MORETTI
Premium Italian Lager 6.5°
3.5

DESPERADOS
with Tequila 5.5°
3.5

EL ÁGUILA SIN FILTRAR
Unfiltered Beer 5.5°
3

CRUZCAMPO
Gluten - Free Beer 5.6°
2.5

FRESHLY MADE WATER

STILL 2.20
WATER 500 ml.

SPARKLING 2.20
WATER 500 ml.

Using an innovative system, we achieve high-quality, healthy, responsible, and sustainable water

ENGLISH

FRESHLY HANDCRAFTED DOUGH DAILY

Slow Fermentation, Light & Digestible Pizzas.
Handcrafted with Care, Fermented for 48 Hours,
Freshly Curated Local & Italian Ingredients.

Bartali
PIZZA CO.

APPETIZERS TO SHARE

OLIVES BARTALI 3.5

mix of olives with our citrus and fennel marinade

PICKLED AUBERGINES 4.5

homemade Eggplant Pickle in "escabeche" style

BRAVAS POTATOES 5

roasted and fried potatoes with brava sauce and aioli

TRUFFLE POTATOES 5

roasted and fried potatoes with truffle sauce and Parmegiano

FUNGHI CROQUETTES 2.5 /unit

porcini mushroom croquettes with Provolone Valpadana cheese

ANCHOVIES FROM L'ESCALA 4.5 /unit

with homemade bread and smoked butter from Rooftop Smokehouse

BAKED PROVOLONE 9.5

with rocket leaves, cherry tomatoes, homemade bread

EXTRA SOURDOUGH BREAD 1.5

ROMANA SALAD

Hearts of lettuce roasted in a wood-fired oven, caesar sauce, croutons, sun-dried tomatoes, capers, anchovies El Xillu de L'Escala

9.5

POLPETTE AL SUGO

home-made meatballs with San Marzano tomato sauce and ricotta cheese

9.5

ASK FOR OUR INGREDIENTS LIST

to check intolerances or allergies

FOCACCIA

with extra virgin olive oil, salt flakes and fresh herbs

4

ITALIAN CHEESES

PERFECT FOR SHARING

MOZZARELLA DI BUFALA 125 gr. 13.5

mozzarella di Bufala Campana, San Marzano tomato DOP, basil pesto, rocket leaves, Taggiasche olives

STRACCIATELLA 250 gr. 15.5

THE HEART OF BURRATA"

with pistachios, olive oil, sea salt, our sourdough bread

EXTRA SOURDOUGH BREAD 1.5

BURRATA 200 gr. 15

Pugliese Burrata, cherry tomatoes, orange, walnuts, citrus vinaigrette, fresh spinach, and beetroot gazpacho

PASTA

TROFIE AL PESTO 14.5

WITH BURRATA SIGNATURE DISH

Trofie pasta, basil pesto, burrata, Pistachio, cherry tomato, Parmigiano Reggiano

PAPPARDELLE ALL'UOVO 15.5

TARTUFO E FUNGHI

Pappardelle, mushrooms and truffle sauce, Parmigiano Reggiano, poached egg

PACCHIERI ALLA VITTORIO 13.5

Pacchieri pasta, San Marzano DOP tomato sauce, fresh basil, olive oil 24-month aged Parmigiano Reggiano

VEGGIE LASAGNA 9.5

100% PLANT - BASED

Seasonal vegetables with spinach béchamel, Portobello mushrooms

Crafted with the perfect blend of premium flours and a traditional biga preferment, our dough boasts a 70% hydration level, resulting in a light, flavorful, and easily digestible pizza

CLASSIC

MARGHERITA 9.5

San Marzano tomato DOP, mozzarella Fior di Latte, basil oil, 24-month aged Parmigiano Reggiano

COTTO FUNGHI 13.5

San Marzano tomato DOP, mozzarella Fior di Latte, portobello mushrooms, premium cooked ham

FIVE CHEESE 14

mozzarella Fior di Latte, Taleggio Valsassina Pasturo, Gorgonzola, Scamorza Affumicata, 24-month aged Parmigiano Reggiano

IBERICA 15

San Marzano tomato DOP, mozzarella Fior di Latte, rocket leaves, cured ibérico ham, 24-month-aged Parmigiano Reggiano

SPICY

DIAVOLA 12.5

🔥 ON FIRE! 🔥

San Marzano tomato DOP, mozzarella Fior di Latte, peperoncini, Spianatta Romana (spicy salami)

'NDUJA 12.5

🌶️ THE MOST SPICY 🌶️

San Marzano tomato DOP, mozzarella Fior di Latte, quince, walnuts, 'Nduja (Spicy spreadable sausage Calabrese)

PIZZA

WHITE

MOZZARELLA FIOR DI LATTE BASE

CARBONARA 12.5

mozzarella Fior di Latte, free-range eggs, guanciale, Pecorino Romano, black pepper

TARTUFATA 15

mozzarella Fior di Latte, truffle cream, eggs yolk, 24-month aged Parmigiano Reggiano

PEAR & GORGONZOLA 14.5

mozzarella Fior di Latte, local pears, endives, walnuts, honey

BRANDADA 14.5

mozzarella Fior di Latte, cod fish cream, tapenade, peppers confit, Taggiasche olives

MORTAZZA 16.5

mozzarella Fior di Latte, Mortadella Bologna IGP, burrata Pugliese, pesto, pistachios

FUGAZZETTA 13.5

mozzarella Fior di Latte, four types of onions cooked in four ways, oregano, Taggiasche olives, smoked Scamorza

VEGGIE

CLASSIC VEGGIE 12.5

100% PLANT - BASED

San Marzano DOP tomatoes, sautéed vegetables, basil, roasted eggplant cream, rocket leaves

GLUTEN-FRIENDLY DOUGH

AVAILABLE

made with a blend of corn, tapioca, and rice flour

RED

SAN MARZANO TOMATO BASE

SMOKED SARDINES 16

San Marzano tomato DOP, smoked sardine, escarole, crème fraîche, pistachios, escalivada (roast vegetables)

TUNA BELLY 17

San Marzano tomato DOP, tuna belly, Taggiasche olives, escarole, onion, romesco sauce and toasted hazelnuts

CAPRESE 14

San Marzano tomato DOP, cherry tomatoes, Puglian burrata, pesto genovese, fresh basil

DIEGO ARMANDO 16

San Marzano tomato DOP, onion, Taggiasche olives, capers, (8) anchovy filets from *El Xillu* de L'Escala

POLPETTE 15

San Marzano tomato DOP, Fior di Latte mozzarella homemade meatballs, eggplants, 24-month aged Parmigiano Reggiano, basil

EXTRA

BASE GLUTEN FRIENDLY 2.5

VEGAN CHEESE 2.5

ANCHOVY FILLET (EACH) 1

TUNA BELLY 5

COOKED HAM / IBERIAN HAM 3

OTHER ADDITIONAL INGREDIENTS 1 to 5

SAUCES

Dipping Your Pizza Crusts!

APPLE ALLIOLI 1.5

alioli sauce with roasted local apples

PESTO 1.5

Classic Genovese Basil Pesto

'NDUJA HONEY 1.5

Sweet Honey & Spicy 'Nduja

3 SAUCES PLATTER 4

Taste them all!

DESSERTS

HOMEMADE DELIGHTS

PANNA COTTA 6

smooth dessert made with fresh cream with a seasonal fruit topping

TIRAMISÚ 7

Classic recipe with local Ratafia liqueur and mascarpone

CHEESECAKE 7

made with mascarpone with pistachio cream and ground pistachio

FERRERO ROCHER 7

Chocolate cake with Ferrero Rocher cream and hazelnuts

AFFOGATO 6

Bourbon vanilla ice cream with espresso coffee and cantuccini

AMARENA 6

Cherry ice cream, Amarena cherries, cantuccini, Disaronno Original liqueur

ASK FOR OUR DAILY SPECIAL DESSERTS

PRICES INCLUDING VAT · TERRACE SERVICE INCURS A 5% SURCHARGE ON ALL PRICES