



*Nuestra
carta*

Welcome to little Italy

Don't
forget to
visit our

Gastro - Shop and Restaurant

Pasta non Basta

Avda Mar Mediterráneo 117 Local 4

(pedestrian street Atenea) Barrio El Restón

Valdemoro (Madrid)

telf 638 774 957 - 91 435 91 09

Booking 91 435 91 09

Don't forget to visit our gastro shop

(Dry pasta, fresh and stuffed pasta, sauces by weight, wines, liquors, beers, cheeses, sausages, tomatoes, rice, cookies, sweets...)

CHEF ABERANI THANK YOU FOR YOUR VALUATION

Grazie mille



Google



we want to continue growing with you - Saluti Amici di Chef Aberani

PRECIOS A MARZO 2023



Pasta non Basta *Fatto per te con amore*

Starters - Antipasti To share



30 fresh burratine



8,50 €

A fresh and delicious dish such as this cow's milk cheese, made of spun dough and round in shape, its external appearance is similar to that of mozzarella although inside its texture is much softer and more stringy, it is filled with whey cream and its consistency is softer, the so-called straciatella, it is accompanied by tomatoes and our homemade Modena vinegar cream.

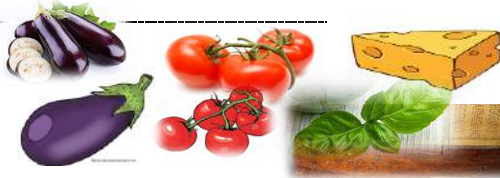


32 Caponata



10,90 €

Classic stew of Sicilian cuisine that is made mainly with eggplants, onions, celery, tomatoes, olives, etc., finely cut, cooked in olive oil and accompanied by capers. It is one of the great classics of southern cuisine. Italy, we could classify it as a "ratato" but with a sweet and sour flavor that is served cold.



33 Parmigiana



12,90 €

Typical of Sicily and southern Italy, it is like a lasagna made of eggplant, with a homemade tomato sauce with basil and accompanied by the cheese that gives it its name, Parmigiano Reggiano.



35 Homemade salad



9,50 €

A daily surprise of fresh flavor, according to the Chef's inspiration

31 Baked provolone



8,50 €

34 Suppli - serving 6 units



6,50 €

Our charcuterie boards brought directly from Italy Italia

38 Sausages table



FOR 2 PAX -16,90€

FOR 4 PAX -24,90€

(6 VARIETIES besides parmigiano cheese)

We invite you to get to know Italy better through its sausages, ON A BOARD OR ON Our pizzas (mortadella pistachio, mortadella tartufo, prosciutto cotto, bresaola, salami, speck, spianatta piccante, pancetta arrotolata, consult allergy specifications according to type of sausage and cheeses)



Basket of bread and GRISSINI



1,25 €

IVA incluido



Fatto per te con amore

Pasta non Basta

meats, rice and sausages



36 Carpaccio di Bresaola, the quintessential sausage slices of purple cured beef. It has its origin in northern Italy, in the Lombardy region, in the nearby regions of the Alps. Cut into thin slices accompanied by arugula on flakes of Parmigiano Reggiano cheese and watered with Modena Vinegar cream prepared by our Chef. Bresaola is for Italians what León cecina is for us,

14,50 €



37 Vitello tonnato or vitel toné. Traditional recipe for round beef, marinated and cooked accompanied by a delicious and refreshing special sauce with tuna, anchovies and capers



14,50 €



Risotto Arroces

40 Risotto quattro formaggi, four cheeses, a perfect combination of melting cheeses with a special touch of Gorgonzola

15,00 €



41 Porcini funghi risotto, recipe from Northern Italy, with a spectacular flavor thanks to boletus.



15,00 €



42 Risotto frutti di mare, our secret the selection of quality ingredients, an authentic dance of seafood.

15,00 €



Risotto is a traditional Italian meal made by gradually adding a broth to the rice, along with other ingredients, we prepare different sauces for you, which make this dish a delight, ensuring that our rice dishes have a creamy texture on the outside and a more spicy interior. dente but above all an incredible flavor, that is why this dish needs preparation time when cooking it so that it comes out perfect.

IVA incluido



Fatto per te con amore

Pasta non Basta

Our selection of pasta and lasagna

fresh stuffed pasta on restaurant menu

Our pastas are so delicious that they do not need sauces, just a saute of butter and oil, accompanied by natural tomato, try their filling and you will be surprised by this way of eating it

69 tortelli di ricotta spinaci

A soft but delicious combination thanks to Ricotta or Cottage Cheese, bufala mozzarella and spinach (12 units)

13,90 €

71 vele al tartufo

If you like strong flavors, this pasta is a treat for the palate due to its creamy filling with Umbrian black truffle and mascarpone and if you want you can accompany it with truffle oil. (12 units)

15,00 €

72 stelle ai carciofi

A balance between the flakes of the artichokes, the Marcapone cheese, a touch of Parmegiano and the sweetness of the pasta. (8 large units)

14,90 €

73 sorrisi fichi

It is undoubtedly the star, due to its filling, a combination of figs cut into small pieces, goat cheese and mascarpone (8 large units)

14,90 €

74 agnolotti ai porcini

Circular pasta with a soft and creamy filling, dominated by the unmistakable flavor of porcini funghi cut into small slices, which transports you to northern Italy (8 large units)

13,90 €

75 tortellini di carne

Traditional pasta, you can accompany it with a touch of homemade tomato and basil sauce to enhance the flavor of the meat.

12,50 €

70 trofie fresche al pesto

Type of short pasta originating from Liguria in the province of Genoa, most popular for its Genoese pesto sauce, it is fresh, and although it is not stuffed, you will love the way it is cooked.

14,00 €

lasagna

Lasagna is one of the proudest and most delicious dishes in Italy with a long and interesting history, and faithful to the traditional recipe our Chef prepares us an authentic delicacy worthy of the Roman Empire from where it originated. Homemade and with the best ingredients selected and cooked over low heat.

76 Boletus lasagna

15,50 €

77 Bolognese lasagna -Meat

14,50 €

78 Vegetable lasagna

13,50 €

lasagnas bajo pedido mínimo

79 Venison/seafood lasagna/speck zucchini/duck

PRICE UPON REQUEST
IVA incluido MINIMUM ORDER 1KG



Our selection of pastas and sauces

<p>55 four cheese sauce</p> 		<p>Gnocchi di patata</p>  <p>10,90 €</p>
<p>56 pesto sauce</p> 		<p>12,90 €</p>
<p>57 tomato and basil sauce</p> 		<p>10,00 €</p>
<p>58 four cheese sauce</p> 	<p><i>To consult</i></p> 	<p>Spaghetti -Tagliatelle</p> <p>11,90 €</p>
<p>59 olio and peperoncino sauce</p> 		<p>9,90 €</p>
<p>60 arrabiata sauce</p> 		<p>10,90 €</p>
<p>Typical of the city of Rome, spicy tomato sauce with garlic and peperoncino, you can ask to reduce or increase it to your liking</p>		<p>13,90 €</p>
<p>61 bolognese sauce</p> 		<p>13,90 €</p>
<p>62 Carbonara sauce</p> 		<p>13,90 €</p>
<p>Saying "pasta carbonara" is saying the real star of our dish, ingredients such as egg yolk, pancetta (guanciale), pecorino or parmigiano cheese and a touch of pepper. In addition, by doing away with the cream we are faced with a much lighter and healthier dish that is faithful to the traditional Italian recipe, it is Chef Aberani's specialty.</p>		<p>13,90 €</p>
<p>63 Putanesca sauce</p> 		<p>13,90 €</p>
<p>It has its origin in the south, in the Naples area, it has garlic and tomato, olives, capers and anchovies</p>		<p>10,90 €</p>
<p>64 tomato and basil sauce</p> 		<p>10,90 €</p>
<p>65 Boletus sauce</p> 		<p>15,00 €</p>
<p>It is made from a variety of Italian mushrooms known as funghi porcini. Known as boletus edulis, they grow naturally in the forests of Italy. In those of Lombardy, Tuscany, Liguria, Piemonte or Veneto</p>		<p>14,90 €</p>
<p>66 Spaghetti nero di seppia al frutti di mare.</p> 		<p>14,90 €</p>
<p>67 pesto sauce</p> 		<p>13,90 €</p>
<p>A combination of good extra Virgin olive oil, fresh basil, parmigiano cheese and pine nuts</p>		<p>Rigatoni Macaroni</p> <p>11,90 €</p>
<p>68 amatriciana sauce</p> 		<p>11,90 €</p>
<p>It is one of the most classic of Italian cuisine. Based on cured jowl (guanciale), tomato and cheese with a touch of pepper</p>		<p>11,90 €</p>

All our homemade sauces are cooked following the traditional Italian recipe, with the best ingredients, to make an exquisite dish and enhance the flavor of our pastas.



Welcome to little Italy

Selection of Pizzas – restaurant menu



20 margherita pizza



9,00 €

21 four cheese pizza



11,95 €

24 speck arugula and parmigiano pizza



12,95 €

25 ham pizza



11,95 €

22 pizza two tastes you can combine two of our pizzas, or two sausages (with the exception of Ferrari)

13,95 €

26 pizza another sausage, to choose one from our selection (mortadella bologna-pistachio-tartufo, salami, speck, spianata piccante, Coppa di parma, pancetta arrotolata)

12,95 €



28 Healthy and tasty baked o sautéed vegetable pizza

11,95 €

Vegetables selection according to season and inspiration from the Chef



27 pizza ferrari a combination of salmon smoked by our Chef, burrata, and fresh tomatoes (recipe from Torino) it is about showing the history of one of the greatest passions of Italy: cars. (la macchina Ferrari, Lamborghini, Maserati, Alfa Romeo, Lancia, Fiat) our pizza is pure art without wheels

20,00 €



TAKE AWAY pizza only available in store

DISCOUNT OF €1.95 - EXCEPT MARGHERITA and FERRARI



Our Homemade Desserts on the menu

22 pancakes with
nutella/syrup

3,50 €

15 Crostata

4,50 €

16 panna cotta with a touch
of amarena

4,00 €

17 profiteroles filled with
mascarpone cream

5,95 €

18 tiramisu our star dessert

5,95 €



19 mix of 3
different
desserts to share

12,50 €

20 cheesecake with a
touch of gorgonzola
incredible homemade
flavor

5,95 €

21 panettone
torrijas

4,50 €



Try some of our homemade desserts, such as the panna cotta from the Piedmont region, similar to flan, cream, milk, sugar, gelatin and vanilla accompanied by a fruit sauce, The crostata made with frolla pasta, and its original filling with cherry, peach, or strawberry jam, Profiteroles filled with a delicious mascarpone cream, Venetian Tiramisu, Chef Aberani's specialty, a combination of flavors of coffee, cocoa and Marcapone cream.

Our customers are informed that take away containers will have an additional cost.

We recommend that our clients notify us of possible allergies and intolerances in advance, you can consult the meaning of the allergic symbols with our room staff.

Fatto per te con amore

CAFÉ SOLO O CON HIELO	1,40 €
CAFÉ CON LECHE	1,50 €
CAFÉ DESCAFEINADO MAQUINA	1,50 €
CAFÉ DESCAFEINADO SOBRE	1,50 €
CAPUCCINO	1,65 €
INFUSIONES	1,50 €
TÉ CON LECHE	1,60 €
COLA CAO	1,80 €

Prohibida la Venta de Bebidas Alcohólicas a menores de 18 años

Bebe con moderación es tu responsabilidad

LIQUOR PRICE CHART

CAFÉ SOLO CON GRAPA	2,50 €	COPA GRAPPA BIANCA ..	3,50€
BOTELLA BOTELLA GRAPPA BIANCA CA DARIO	19,95 €		
COPA APEROL DA 0,70.....	4,50 €	SPRIZ	5,00 €
BOTELLA APEROL DA 0,70	20,00 €		
COPA LIQUORE LIMONCELLO 30% Z 70 CL .../ MELONCELLO CREMA...	3,50 €		
BOTELLA LIQUORE LIMONCELLO 30% Z 70 CL	18,00 €		
COPA SOLO O CON HIELO WHISKY (JB CUTTY SARK BALLANTINES	5,00 €		
CUBATA WHISKY (JB CUTTY SARK BALLANTINES CUBATA.....	8,00 €		
COPA DE RON.....	6,50 €	CHUPITO	3,50€
COPA DE AMARETTO.....	3,50 €		
COPA DE GIN TONIC.../ CUBATA.....	8,00 €		
COPA MARTINI BIANCO/ROSSO.....	4,00 €		

10. BIANCO- MUSCATO UASU BURGU MARAULIANU RY0007 Fair yellow color at sight, with subtle greenish reflections and abundant effervescence. Typical and varietal on the nose, it offers nuances that clearly recall peach blossom and apricots. Sweet in the mouth, characterized by a subtle freshness and long persistence. Historically, Moscato wine was known as a dessert wine. Its light bubblyness and fruity flavor made it perfect for after the meal. This is due to its sweetness, easy drinking and low alcohol content. between 9° and 16° alcohol.

PRECIO BOTELLA ... 17,00€

17. PROSECCO MILLESIMATO CARATI 015 REF. A11520 Prosecco is the Italian white, generally dry or extra dry sparkling, we could group it with Cava that is produced in Spain, and champagne in France. Although its flavor is closely linked to the differences that exist between the climates of the Catalonia region, where the majority of cava is produced; from Veneto, in northern Italy, where the vineyards used in the production of prosecco are located; and Champagne, the area in northern France that gives its name to that style of sparkling wine.



