

We present you the new Ôven menu, fresh from the oven, the new “**Newpolitan**” dough. Our version of the famous Neapolitan Pizza.

In Ôven you will also find our wonderful handmade pasta made daily. Organic San Marzano tomato, a burrata brought directly from Puglia and a Campana Buffalo mozzarella that... oh, what a mozzarella! Protected Designation of Origin.

In addition, we cook our pasta in an artisanal way... our hands are worth gold!

Still wondering why visit us?
Let it surprise you



Fabio Morisi's SUGGESTIONS.

MEDITERRANEAN FOCACCINA

Freshly baked. With parmesan cheese, vegetable pisto, fresh basil and burrata

CHEESE FONDUE IN A BREAD LOAF

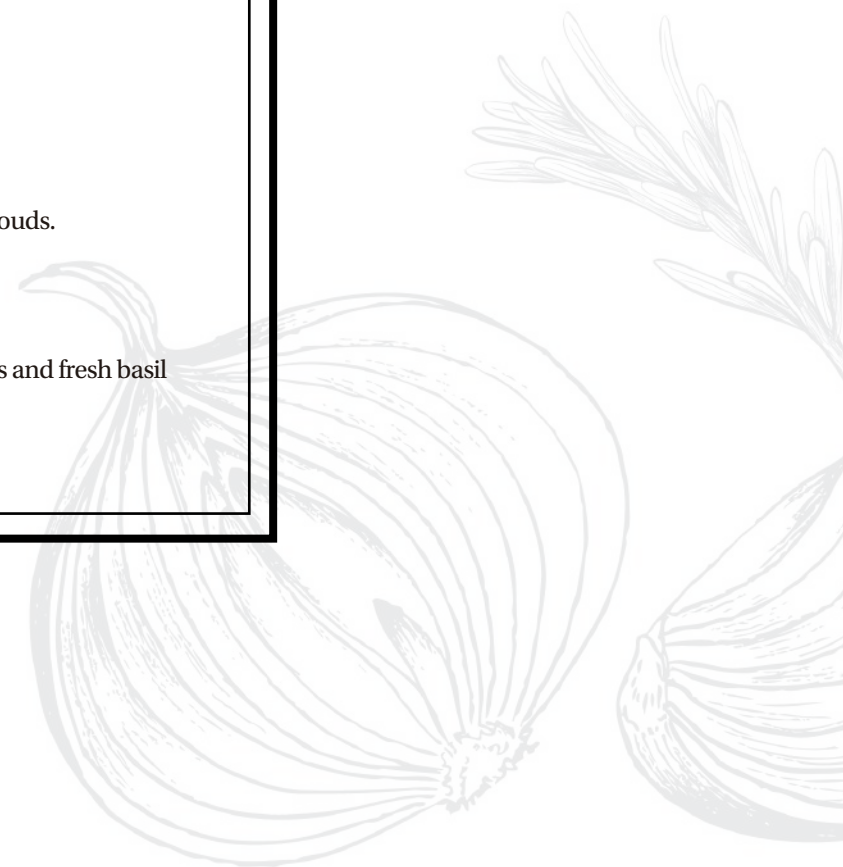
cheeses with sun Mix of italian dried tomatoes, fresh basil and vegetable chips to dip

TRADITIONAL GNOCCHI

Confined Sicilian tomato, pomodoro sauce, basil and burrata clouds.

TAGLIATELLE CON CAPONATA DE VERDURAS

Sauted vegetables, black olives, pomodoro sauce, burrata clouds and fresh basil
Perfect option for vegetarians...



Sharing Plates.

LA TAVOLA ★

Platter with a selection of our best products: buffalo's mozzarella chesse, gorgonzola, Creole sausage, truffle mortadella Caponata, parmesan flakes, capers, pesto sauce and sun dried tomatoes

CHESE FONDUE IN A BREAD LOAF

Mix of italian cheeses with sun dried tomatoes, fresh basil and vegetable chips.

PARMIGIANA DE MELANZANE

Baked aubergines with Parmigiano Reggiano cheese and homemade Pomodoro sauce

MEDITERRANEAN FOCACCINA

Freshly baked. With parmesan cheese, vegetable pisto, fresh basil and burrata

TRUFFLE FOCACCINA

Freshly baked. With parmesan cheese, truffle and burrata

 Basket of homemade bread, baked in a wood-fired oven with glass grills

Burratas & mozzarellas.

OVEN BURRATA 200gr

Lettucesprouts, Pink pepper, black olives, sun dried tomatoes, walnuts and pesto sauce.

MOZZARELLA CAPRESE ★

Buffala's mozzarella cheese (PDO Campana), Millefeuille of tomato and Genovese pesto oil.

IBERIAN BURRATA 200gr ★

With Iberian ham, glass bread tomato, extra virgin olive oil and lettuce sprouts.

Salads.

ESPINACAS Y QUESO DE CABRA ★

Sicilian tomato, honey oil, tempered goat cheese, dates, walnuts, balsamic and crunchy pancetta

SALMÓN Y AGUACATE ★

Salmon, lettuce sprouts, buffalo's mozzarella, Sicilian tomato, avocado, sweet tomato oil and dill leaves.

★ *Our star diches*



Pastas.

TAGLIATELLE FROM BOLOGNA

Minced beef, pomodoro tomato and thin layers of parmesan

TRADITIONAL GNOCCHI ⓘ

Confined Sicilian tomato, pomodoro sauce, basil and burrata clouds.

LINGUINI CON GAMBÓN ALLA DIAVOLA 🔥

Fresh egg pasta nest, chilli and garlic oil, red shrimp, cherry tomatoes and Pomodoro sauce with peperoncino threads

RIGATONI 4 FORMAGGI ★

Creamy sauce of Italian cheeses, nuts and fresh basil

RIGATONI AL FORNO 🔥

Tomato, mozzarella, mushrooms, pepperoni and Parmigiano

PENNE CALABRESE

Pomodoro sauce, cherry tomatoes, chorizo criollo de la Finca and cayene

PAPPARDELLE DE TRUFA Y SETAS CON HUEVO POCHÉ

Mushroom mix, boletus, truffle pearls and poached egg cooked at low temperature and cream tartufata

TAGLIATELLE AL PESTO GENOVÉS ⓘ

With sautéed chicken, zucchini, cherry tomatoes and a dash of nuts

GNOCCHIS TARTUFATO CON JAMÓN IBÉRICO Y HUEVO POCHÉ

¡Our version of version of the traditional "huevos rotos"!

LA ESTRELLA DE OVEN

Nest of fresh Linguini, Grana Padano cheese sauce, Cherry tomatoes and red shrimps a little spicy

THE CARBONARA 3.0

Fresh pasta linguini, crispy smoked pancetta, poached egg, shaved Grana Padano and pink pepper
I can't believe it's not a Carbonara!

FUNGHI & TRUFFLE RISSOTO ★

Creamy risotto with assorted mushrooms, Iberian ham chips and Tartuffe sauce.

TORTELLONE DE TERNERA BRASEADA Y SALSA DE PEDRO XIMENEZ

Creamy Pedro Ximénez sauce and provolone cheese

FIG, GOAT CHEESE RAVIOLONE AND FOIE

With Foie, mushroom and Porto creamy sauce.

LASAGNA FROM BOLOGNA

Bechamel sauce, Parmesan cheese, pomodoro tomatoes and Bolognese sauce.

FAGOTTINO BASILICO AND 4 FORMAGI SAUCE ★

Filled pasta with ricotta cheese and pesto, creamy 4 cheeses sauce and nut.

Filled pastas.

POLLO PICATA

Juicy chicken breast cooked at low temperature with lemon and capers, served with tagliatelle al burro and Parmigiano

ÔVEN BREADED VEAL

Pink veal filet, marinated in spices for 24 hours, breaded with homemade bread crumbs, served with creamy parmesan tagliatelle

NAPOLITAN BREADED VEAL FILET

Pink veal filet, marinated in spices for 24 hours, breaded with homemade bread crumbs, pomodoro sauce, gratin with mozzarella cheese. Served with arugula, cherry tomatoes, parmesan flakes and honey oil salad

Meats

★ *Our star dishes*

ⓘ New addition to the menu.

Oven Pizzas.

REGINA MARGHERITA DI BUFALA P.D.O CAMPANA

Organic tomato, buffalo's mozzarella and fresh basil.

PROSCIUTTO E FUNGHI

Organic tomato, mozzarella, prosciutto ham and mushrooms.

BBQ ★

Organic tomato, mozzarella, beef, chicken, onion, cilantro and BBQ sauce.

PEPPERONI

Organic tomato, mozzarella, spicy artisan made pepperoni and a touch of organic honey.

FOUR CHEESES

Organic tomato, softcream of roquefort, mozzarella and provolone cheese with fine chips of parmesan.

DIAVOLA

Smoked chipotle sauce base, mozzarella, beef bolognese and spicy pepperoni

ROMEO

Organic tomato base, chorizo, fresh burrata, arugula, black olives and parmesan cheese

CARBONARA

Mozzarella, Iberian pancetta, Parmigiano and egg yolk

COUNTRY PIZZA

Organic tomato, mozzarella, Parmigiano Grana Padano, mushrooms, Sicilian tomatoes, green and red peppers, aubergine and goat cheese flakes.

TRUFFLE & EGG POCHÉ ★

Base of boletus sauce, mozzarella, mushroom mix and poached egg cooked at low temperature

BURRATA & IBERIAN HAM ★

Organic tomato base, mozzarella, fresh burrata, Iberian ham shavings and fresh basil.

LA MALLORQUINA

Tomato base, mozzarella, fresh burrata, Sobrassada DOP Mallorca and a touch of honey

JULIETA

Organic tomato base, fresh burrata, arugula, cherry tomatoes, parmesan flakes, olive oil and balsamic cream. Light and elegant

Newpolitana

Our version of the world-renowned Pizza Napolitana, we have baptized as "NEWPOLITANA" made with our secret recipe, our dough mother and triple fermentation for 72 hours. Crispy on its upper edges and fine on the center, we cook it on the fire with temperatures close to 400 degrees, a complete success.

"Authentic Craft Made Pizza"



★ Our star dishes

 New addition to the menu.

Dessert.

HOMEMADE TIRAMISÚ

Our favorite! Made daily in our kitchens with the first day formula.

TORTA DI MELE

Fine puffy pastry, apples and mascarpone ice cream.

CREAMY CHEESECAKE

Recipe from the famous Chef Albert Adriá

PANNA COTTA

Made daily, with the traditional recipe, try it with berries sauce or chocolate.

ARTISAN ICE- CREAMS

Ask for flavours

BISCOTTI

Crispy cookie over chocolate coulant, straciatella ice cream and chocolate fudge

AFFOGATO

Straciatella ice cream with coffee and whipped cream

CIOCCOLATO E NOCCIOLA

Chocolate and hazelnut mousse with chocolate cake bites.



Drinks .

WATER

SOFT DRINKS

DOUBLE BEER

ESTRELLA DAMM

PINT

INEDIT

MALQUERIDA BEER

VOLL DAMM

IPA

VERNA LIMÓN

FREE DAMM

PERONI

SANGRÍA

TINTO DE VERANO

SODA WATER

SAN PELLEGRINO

Red wines.

RAMÓN BILBAO CRIANZA 🌸
Tempranillo. La Rioja

HABLA DEL SILENCIO 🌸
Syrah, Cabernet Sauvignon,
Tempranillo, Cabernet Franc

PAGOS DE VALDERRACÍN 🌸
D.O. Ribera de Duero

BOSQUE DE MATASNOS 🌸
Merlot, Tempranillo. Ribera del
Duero

EMILIO MORO 🌸
D.O. Ribera del Duero

🌸 *Spanish wines*

🌸 *Italian wines*

ENEMIGO MIO 🌸
Garnacha. Jumilla

JUAN GIL 🌸
Monostrell. Jumilla

NERO D'AVOLA
Nero D'Avola, Shiraz. Sicilia

PILUNA PRIMITIVO
Primitivo. Salento

NUBORI 🌸
Rioja





White.

TAMBORA

Delicious monovarietal of Godello belonging to the D.O. Ribeiro

MOSCATO ASTI DOCG 🍇

Moscato. Dasti

RAMON BILBAO 🌸

Verdejo. Rueda

NUBORI

Verdejo. Rueda



Rose

VINO LAMBRUSCO DIAMANTE ROSATO 🍇

Lambrusco.
Emilia Romagna

RAMÓN BILBAO 🌸

Garnacha, Viura. La Rioja

Glass of wine.

RAMÓN BILBAO

Blanco o rosado

NERO D´AVOLA

Tinto

NUBORI

Tinto Rioja

PAGOS DE VALDERRACÍN

Tinto Ribera

Shots.

ESPRESSO 43

Licor 43, espresso coffee and ice

LIMONCELLO

ASIÁTICO 43 DE CARTAGENA

Spirits.

CÓCTELES

GIN TONICS

COMBINADOS

APEROL SPRITZ

See our special Oven menu