

San Pietro

TRATTORIA

ANTIPASTI

Provolone Grigliato - grilled provolone, confit tomatoes, bread, salsa verde	12
Arancino Caprese - stuffed with dried tomatoes, mozzarella, basil; pea sauce	8
Carpaccio di Manzo e Erbe - beef fillet, herbs, Parmigiano Reggiano, balsamic vinegar, rocket, capers	14
Cannelloni di Zucchine - stuffed with mushrooms, shallots, sheep's milk cheese; peas, truffle oil,	11
Bagna Cauda - cream of roasted garlic and anchovies from the Cantabrian Sea, red pepper, carrot and shallot crudités, croutons, burnt onion oil	9
Polipetti alla Pescatora - baby octopi in tomato sauce, chickpeas, parsley, bread	9
Caponata e Mozzarella - aubergine caponata, mozzarella di bufala, Taggiascha olives, pine nuts, pesto	10

PRIMI PIATTI

Spaghetti Carbonara - egg yolk, guanciale, Parmigiano Reggiano, Pecorino cheese, black pepper	13
Tagliatelle Bolognese - bolognese sauce, cherry tomatoes, basil	12
Paccheri alla Norma - aubergines, cherry tomatoes, smoked cheese, tomato sauce, basil	13
Garganelli Gorgonzola e Nocciole - gorgonzola sauce, hazelnuts, leeks	12
Raviolo Manzo Brasato al Sugo di Funghi - beef ravioli, mushroom sauce, cream, parsley	16
Mezzelune di Funghi al Burro - mezzelune stuffed with mushrooms, herb butter, fried artichokes, lemon	15
Trofie al Ragù Bianco - butifarra sausage, onion, fennel, cream, peas, parsley	13

SECONDI PIATTI

Anatra Invernale - slow cooked duck breast, coffee demi-glace, cous cous, hazelnuts, orange confit	18
Milanesa di Vitello - veal escalope, home-made chips, lemon	16
Risotto di Zucca e Taleggio - pumpkin risotto, Taleggio cheese, hazelnuts	15
Polpette di Agnello e Polenta - lamb meatballs, creamy polenta, confit cherry tomatoes, leeks	17

LE PIZZE

Margherita tomato sauce, mozzarella, Parmigiano Reggiano, basil, olive oil	12
Prosciutto tomato sauce, mozzarella, Parmigiano Reggiano, ham, oregano	14.5
Pompei tomato sauce, mozzarella, Parmigiano Reggiano, serrano ham, arugula, olive oil	15.5
Pepperoni tomato sauce, mozzarella, Parmigiano Reggiano, pepperoni	14.5
Regina tomato sauce, mozzarella, Parmigiano Reggiano, prosciutto cotto, mushrooms, Taggiascha olives, oregano	13.5
Vegetariana tomato sauce, mozzarella, Parmigiano Reggiano, cherry tomatoes, red onion, mushrooms, courgette, olive oil	14.5
Diavola tomato sauce, mozzarella, Parmigiano Reggiano, spicy sobrassada, red onion, peppers, parsley	13.5
Capricciosa Bianca cream, mozzarella, Parmigiano Reggiano, bacon, mushrooms, red onion	13.5
Ai Quattro Formaggi cream, mozzarella, Parmigiano Reggiano, provolone, gorgonzola	14.5
Bufala mozzarella, Parmigiano Reggiano, mozzarella di bufala, cherry tomatoes, pesto, olive oil	16
Contadina cream, rosemary, Parmigiano Reggiano, mozzarella, butifarra, potato	14.5

DOLCI

Tiramisú	6
Baba al Rhum - gingerbread soaked in rum, nutella, strawberries, confit oranges	7
Pipasener e Zabaione - home-made cake with raisins, walnuts, chocolate, zabaione	6
Assortimento di Gelati - dark chocolate, pistachio, cheesecake with dulce de leche, raspberry	6

BIBITE

Soft drinks	3.5
Beer	3.5
Water	3
Sparkling water	3
Fruit juices	3.5

VINI

Red	
Clos de la Terra - DO Catalunya	12 / 4
Adaras Aldea Bio - DO Almansa	14 / 4
Coto de Hayas - Campo de Borja	13.5
Mas del Mets - DO Montsant	14.5
Finca Iriarte - DO Rioja	15
Villadelops Bio - DO Penedès	15
Viñabuena Crianza - DO Ribera del Duero	16
Martinez Coria - Rioja Crianza	17
Les Couins L'Inconscient - DO Priorat	23
White	
Coto de Hayas Chardonnay - Campo de Borja	13 / 4
Tacho y Toya - DO Rueda	14.5
Parras do Formigal - Albariño	17.5
Vignes d'Altitude Vermentino - IGP Côtes Catalanes	18.5
Rosé	
Vieux Château Lamothe - AOC Bordeaux	14.5 / 4
Rosé Mariné - DO Utiel - Requena	16
Bubbles	
Mondet Grande Réserve Brut - Champagne	40
Albet i Noya Can Vendrell - DO Cava	16
Lambrusco Rosso - Italia	17
Lambrusco Rosato - Italia	17

Allergen information available

 **TRATTORIASANPIETRO**

WWW.SANPIETROANDORRA.COM

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