

La Pappardella
PUERTO BANUS
SINCE 1985

ANTIPASTI

Prosciutto di Parma DOP e Gnocco Fritto Parma ham served with Fried Gnocco (E,L)	18	Gamberoni in Panatura di Cocco con Malonese allo Zenzero e Yogurt al Lima King Cocco Prawns with Ginger mayo and Lime Yoghurt (A,B,C,E,L)	22
Vitello Tonnato Antica Ricetta Thin sliced baby veal with homemade Tuna Sauce and Capers (A,D,L)	18	Insalata Cape 'Mont Goat Cheese, Apple, Red Berries, Walnuts and Vinaigrette (C,G,L)	18
Carpaccio di Manzo Marinato Homemade Beef carpaccio served with Rocket and Grana Padano (C,L)	20	Insalata Classica Rocket Salad with Cherry Tomatoes and Grana Padano (C)	15
Bresaola della Valtellina con Rucola e Grana Raw cured Beef with Rocket and Parmesan (C,L)	20	Burrata con le tre Consistenze del Pomodoro Burrata Mozzarella with three textures of Tomato (C,L)	18
Carpaccio di Wagyu Wagyu Carpaccio served with Lamb's Lettuce (L)	60	Insalata Caprese di Bufala Buffalo Mozzarella with Tomatoes and Basil (C)	16
Bruschetta Toasted Bread with diced Tomato, Garlic, Basil and Olive Oil (E,L)	15	Caesar Salad Grilled Chicken Breast, Lettuce, Grana Padano, Croutons and Caesar sauce (C,D,E)	18
Tartare di Salmone marinato con Pepe rosa e Aneto Accompagnato da Avocado e Lime Marinated Salmon tartare with Dill and Pink Pepper served with Avocado and Lime (D,L)	22	Minestrone di Verdure Secondo la tradizione The traditional soup of Vegetables and potatoes served with croutons (K)	15
Pil Pil di Gamberi come da Ricetta Basca Pil Pil Prawns in a white wine sauce, Garlic Cayenne (B)	18	Cacciucco con Patate, Piselli, Pomodoro Fresco e Secco Squid stew with potatoes, peas, fresh and dried tomato (B,D,K)	18
Sauté di Cozze alla Marinara Mussels in Tomato sauce with Garlic and Parsley (M)	18		

PRIMI PIATTI

<p>Ravioli al porcini e provola affumicata spadellati con ragu di verdure e promodoro Ravioli filled with Porcini and Smoked Provola served with a red Vegetable Ragout sauce (A,C,E,K)</p>	28	<p>Spaghetti Bolognese 100% di Manzo With 100% Beef Bolognese (E,K)</p>	28
<p>Cannelloni gratinati con ragu bianco di Pollo, Porcini e Tartufo di Norcia Cannelloni au gratin stuffed with white Chicken ragout, Porcini and Truffie (A,C,E)</p>	32	<p>Lasagna della Nonna With tomato sauce, bechamel, bolognese and mozzarella fior di latte (A,C,E,K)</p>	28
<p>Spaghetti alla Carbonara come da Tradizione The real carbonara sauce with Egg, Pecorino, Grana Padano, Guanciale and Black Pepper (A,C,E)</p>	28	<p>Pennette al Salmone Fresco affumicato e Timo Smoked and Fresh Salmon in a Pink Sauce (B,C,D,E)</p>	28
<p>Spaghetti ai Frutti di Mare Sea food spaghetti with a touch of tomato sauce, cherry tomatoes and garlic (B,D,E,M)</p>	35	<p>Gnocchi Artigianali alla Sorrentina con Bufala Homemade Potato dumplings in a Tomato Sauce with Mozzarella Fior di Latte, Grana Padano and Basil (A,C,E)</p>	25
<p>Spaghetti alla Chitarra con Astice Guitar Spaghetti with Lobster red sauce (A,B,D,E)</p>	80	<p>Spaghetti alle Vongole With Clams, Garlic, White Wine and Parsley (B,E)</p>	30
<p>Paccheri Mari e Monti Paccheri with Confit Tomatoes, Scallops and Porcini (B,E,M)</p>	28	<p>Orecchiette Broccoli e Spinaci With broccoli, spinach, garlic and a little spicy (E)</p>	25
<p>Risotto con Tartufo e Gamberoni bardati con Guanciale Risotto with Truffie and King Prawns wrapped with Guanciale (B,C,K)</p>	35	<p>Pennette all'Arrabbiata With Spicy Tomato Sauce, Garlic and Parsley (E)</p>	25
		<p>Spaghetti Pil Pil With Garlic, Olive Oil, Chilli Flakes and Prawns (B,E)</p>	28
		<p>Pappardelle con Salsa Artigianale di Garciofi Pappardelle pasta with a fresh homemade artichoke sauce (A,C,E)</p>	26

THE HOME OF SEXY PASTA

SexyPasta Classica (C,E,G)

Tomato sauce, single cream, grana padano, pesto and mozzarella 30

With Pan-Fried Chicken Chunks +6

With Steamed Prawns (B) +6

With Vegetables +6

With Bolognese (K) +6

With 'Nduja +6

With Prosciutto +6

With Meatballs (A,C,E) +6

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SexyPasta Gold Edition

With Seafood

45

With Lobster

80

With Porcini & Truffie

45

With Grilled Sirloin

50

SECONDI PIATTI

<p>Ossobuco di Vitello alla Milanese con il suo Riso allo Zafferano Veal shank braised with Vegetables served with Saffron Risotto (C,E,K)</p>	36	<p>La Dolce Vita Beef Sirloin topped with Maître d'Hôtel Butter, Gratinated Lobster, mixed Veggies and Baby Baked Potatoes (B,C)</p>	90
<p>Filetto di Manzo al Pepe Verde Beef Sirloin served with Peppercorn Sauce (C,I,L)</p>	38	<p>Trancio di Salmone con granella di Pistacchio Salmon fillet topped with pistachio crumble (D,E,G)</p>	34
<p>Cotoletta di Vitello o Pollo impanata alla Milanese Veal or Chicken Breaded Escalope served with Spaghetti Tomato (A,C,E)</p>	38	<p>Gran Fritto di Calamari Baby calamari served with aioli sauce (A,B,E)</p>	32
<p>Tagliata di Angus con Cipolle Rosse caramellate Boneless Rib-Eye, thick sliced cut served with Caramelized Red Onion (E)</p>	34	<p>Rosetta di Branzino al forno, Erbe aromatiche, riso bianco e nero Roasted seabass with aromatic herbs served with Black and White rice (D)</p>	34
<p>Parmigiana di Melanzane Thin sliced Eggplant layered with Tomato Sauce and Mozzarella (C,E)</p>	30	<p>Smash Burger artigianale di Mano Smash Burger with smoked Provola and Lamb's Lettuce (C,E)</p>	30
<p>Scaloppine di Vitello al Limone Veal scallops in a lemon and white wine sauce (E)</p>	34	<p>Coscia di Pollo con salsa Funghi Chicken Thigh with a Mushroom Sauce served with Baby Baked Potatoes</p>	32

PIZZE

Pizza Bread Tomato sauce, garlic olive oil and oregano (E)	16	Diavola Tomato sauce, mozzarella, salame and dry chilli (C,E)	24
Margherita Tomato sauce, mozzarella fior di latte and basil (C,E)	20	Capricciosa Tomato sauce, mozzarella, ham, salame, artichokes, mushrooms and black olives (C,E)	26
Quattro Formaggi White base with mozzarella, blue cheese, parmesan and goat cheese (C,E)	24	Vegetariana Tomato sauce, mozzarella and seasonal vegetables (C,E)	24
Bufalina Tomato sauce, buffalo mozzarella, cherry tomatoes and basil (C,E)	26	Pollo Pep e Cap Tomato sauce, mozzarella, chicken, sweet peppers, black olives and capers (C,E)	26
Calzone Tomato sauce, mozzarella, ricotta, ham and black pepper (C,E)	26	Gamberi e Bisque White base with mozzarella, bisque, prawns, cherry tomatoes and Rocket (B,C,E)	30
Bianca White base with mozzarella, spinach, soft ricotta, eggplant, grana padano and pepper (C,E)	24	Burrata White base with mozzarella, pesto and pistacchio (C,E,G)	28
Tonno e Carciofi Tuna and artichoke with tomato sauce, mozzarella and oregano (C,D,E)	28	Tartufo White base, mozzarella fior di latte, garlic oil, wild mushrooms, potatoes and truffie carpaccio (C,E)	35
Tutto Mare Seafood, squids, prawns, tomato sauce, mozzarella, parsley and garlic (B,C,E,M)	30	Wurstel Tomato sauce, mozzarella, wurstel and baby baked potatoes (C,E)	26
Pascal Tomato sauce, mozzarella, egg and ham (A,C,E)	24		

DOLCI

Torta di Cioccolato e Mandorle Chocolate tart with almond slices served with vanilla ice cream (A,C,G)	12
New York Cheesecake Served with a homemade red berries sauce (A,C,E)	12
L'Autentico Tiramisù The authentic tiramisù! Coffee, sponge fingers and mascarpone (A,C,E)	12
La Panna Cotta Served with moka sauce (A,C,E)	10
Crepe Pappardella Homemade crepe filled with vanilla ice cream, covered with nutella (A,C,E,G)	14
Millefoglie Homemade mille-feuille cake with custard and strawberry tartar (A,C,E)	14
Garpaccio di Ananas Marinato Pineapple marinated with star anise and citrus, served with coconut ice cream (A,C)	10
Tortino al Cioccolato Fondente Dark chocolate fondant served warm with a creamy pistachio heart (A,C,E,G)	14

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EGG
(A)



CRUSTACEANS
(B)



DAIRY
(C)



FISH
(D)



GLUTEN
(E)



PEANUTS
(F)



TRACES
(G)

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SOY
(H)



SESAME
(I)



LUPIN
(J)



CELERY
(K)



MUSTARD
(L)



MOLLUSKS
(M)



SULPHITE
(N)