



LA FAMILIA

ALWAYS STRONG, ALWAYS TOGETHER

La Pappardella
PUERTO BANUS
SINCE 1985

ANTIPASTI

Prosciutto di Parma DOP e mozzarella di bufala Parma ham and bufala mozzarella (E, L)	20	Sauté di Cozze alla Marinara Mussels in tomato sauce with garlic and parsley (M)	22
Vitello Tonnato Antica Ricetta Thin slices of veal with homemade tuna sauce and capers (A, D, L)	20	Gamberoni in Panatura di Cocco con Maionese allo Zenzero Coconut-breaded prawns with ginger mayonnaise (A, B, C, E, L)	22
Carpaccio di Manzo Marinato Marinated beef carpaccio with rocket and grana padano (C, L)	24	Insalata Cape 'Mont Goat cheese, apple, strawberries, spinach, walnuts and vinaigrette (C, G, L, N)	20
Bresaola della Valtellina con rucola e grana padano Raw cured beef with rocket and grana padano (C, L)	20	Insalata Classica Rocket leaves with cherry tomatoes and grana padano shavings (C)	16
Tagliere misto di salumi e formaggi italiani Mixed table of Parma, mortadella Bologna, capocollo, bresaola, gorgonzola, caciottina and parmesan	60	Burrata con le tre Consistenze di Pomodoro Burrata mozzarella with three tomato textures (C, L)	22
Bruschetta Toasted bread with roasted cherry tomatoes, basil, creamy burrata and pesto (L, F, G)	18	Insalata Caprese di Bufala Bufala mozzarella with fresh tomatoes and basil (C)	20
Tartare di Salmone marinato con Pepe rosa e Aneto accompagnato da Avocado e Lime Marinated salmon tartare with pink pepper and dill, served with avocado and lime (D, H)	24	Caesar Salad Lettuce, chicken breast, grana padano, croutons and Caesar dressing (C, D, E)	22
Pil Pil di Gamberi come da Ricetta Basca Traditional Basque-style Pil Pil Prawns (B, N)	22	Minestrone di Verdure Traditional vegetable soup (K)	16
		Zuppa di giorno Soup of the day (D)	18

Cover charge 4€pp

PRIMI PIATTI

Ravioli ripieni di porcini e provola affumicata con burro salvia e parmigiano Porcini and smoked provola ravioli served with sage butter and parmesan sauce (A, C, E, K)	28	Lasagna della Nonna Lasagna with tomato sauce, bechamel, bolognese and fior di latte mozzarella (A, C, E, K)	28
Cannelloni di pasta all'uovo gratinati ripieno da ragù bianco di manzo, e Tartufo di Norcia Gratinated egg pasta cannelloni stuffed with white chicken ragù, porcini mushrooms and Norcia truffle (A, C, E)	32	Pennette al Salmone Fresco affumicato e Aneto Penne with smoked fresh salmon, cream, dill and tomato (D, E, C)	28
Spaghetti alla Carbonara come da Tradizione Traditional carbonara with egg, pecorino, guanciale and black pepper (A, C, E)	28	Gnocchi Artigianali alla Sorrentina con Bufala Gnocchies with tomato sauce, fior di latte mozzarella, grana padano and basil (A, C, E)	25
Spaghetti di Frutti di Mare Seafood, squid, prawns, a touch of tomato, garlic and cherry tomatoes (B, D, E, M)	35	Spaghetti alle Vongole Spaghetti with clams, garlic, white wine and parsley (B, E, N)	30
Fettuccine alla Chitarra con Astice Chitarra-style fettuccine with lobster in red sauce (A, B, D, E)	SIN 80 198	Orecchiette con salsa di Broccoli, Spinaci e Parmigiano Orecchiette pasta with broccoli, spinach, garlic and parmesan (C, E)	25
Paccheri alla Nerano Creamy zucchini sauce with pecorino and mint (C, E)	25	Pennette all Arrabbiata Penne pasta with tomato sauce, garlic, chili and parsley (E)	25
Risotto Mantecato con trufa nera e gamberi Creamy risotto with black truffle and king prawns (E, D, K)	35	Spaghetti Pil Pil Spaghetti with garlic, olive oil, chili flakes and prawns (B, E)	28
Spaghetti Bolognese 100% di Manzo Spaghetti with 100% beef Bolognese sauce (C, E, K)	28	Pappardelle con Salsa Artigianale di Carciofi e Pecorino Pappardelle with homemade artichoke sauce, pecorino and mint (E, C)	26
		Spaghetto aglio, olio, peperoncino, basilico, battuta di gambero e lime Spaghetti with garlic, oil, chili, basil, shrimp tartare and lime.	26

THE HOME OF SEXY PASTA

SexyPasta Clásica (C, E, G) 30

Tomato sauce, cream, grana padano,
pesto and mozzarella

With pan-fried chicken chunks +7

With steamed prawns (B) +7

With vegetables +7

With bolognese (K) +7

With 'Nduja +7

With prosciutto +7

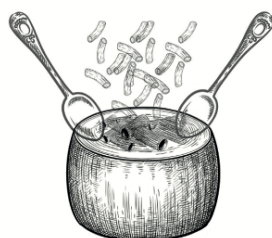
With meatballs (A,C,E) +7

La Pappardella

THE HOME OF GANGSTA PASTA

Gangsta Pasta (C, E, G) 35

Buttered rigatoni with parmesan cheese



**Chosse your topping from the sexy pasta
seccion Available from 12 to 18hrs**

SEXY PASTA GOLD EDITION

With Seafood	50	With Lobster	80
With Porcinni & True	50	With Grilled Sirloin	50

Cover charge 4€pp

SECONDI PIATTI

Ossobuco di Vitello alla Milanese con il suo Riso allo Zafferano Veal ossobuco with saffron risotto (C, E, K, N)	38	La Dolce Vita Beef tenderloin topped with maître d'hôtel butter, gratinated lobster, mixed vegetables and baked potatoes (B, C)	90
Filetto di Manzo al Pepe Beef tenderloin with creamy pepper sauce (C, E, I, L)	38	Trancio di Salmone con salsa cremosa di Aneto Salmon fillet with creamy dill sauce and sautéed vegetables (C, D, E, K)	36
Cotoletta di Vitello o Pollo impanata alla Milanese Breaded veal or chicken escalope served with tomato spaghetti (A, C, E)	38	Gran Fritto di Calamari Fried calamari served with ali-oli sauce (A, D, E)	36
Tagliata di Angus con salsa di cipolla rossa caramellata Angus beef tagliata served with caramelized red onion sauce (E)	38	Branzino alla piastra, con salsa di Cherry Arrostiti e verdure saltate Grilled sea bass with roasted cherry tomato sauce and sautéed vegetables (D, K)	38
Parmigiana di Melanzane Sliced eggplant layered with tomato sauce and mozzarella (C, E)	32	Smash Burger Artigianale 100% Manzo Beef burger with cheese, tomato, lettuce, fries and truffle mayonnaise (C, A)	30
Scaloppine di Vitello al Limone Veal in lemon sauce with baby potatoes and vegetables (E, N)	38	Coscia di Pollo con salsa Funghi Chicken thigh with mushroom sauce served with baked potatoes	34
Galletto alla piastra con erbe, patate arrosto e la sua salsa Grilled chicken with herbs, roasted potatoes and its sauce.	30		

PIZZE

Pizza Bread Tomato sauce, garlic oil and oregano (E)	20	Diavola Tomato sauce, mozzarella, salami and spicy chili (C, E)	26
Margherita Tomato sauce, fior di latte mozzarella and basil (C, E)	22	Capricciosa Tomato sauce, mozzarella, ham, salami, artichokes, mushrooms and olives (C, E)	26
Quattro Formaggi White base with mozzarella, blue cheese, grana padano and bufala cheese (C, E)	24	Vegetariana Tomato sauce, mozzarella and seasonal vegetables (C, E)	26
Bufalina Tomato sauce, mozzarella bufala, rucola, cherry tomatoes and basil (C, E)	26	Pollo Pep e Cap Tomato sauce, mozzarella, chicken, peppers, olives and capers (C, E)	26
Calzone Tomato sauce, mozzarella, ricotta, ham and pepper (C, E)	26	Gamberi e Zucchine White base with mozzarella, prawns, tomatoes, zucchini and rocket (B, C, E)	30
Bianca White base with mozzarella, spinach, ricotta, eggplant, grana padano and pepper (C, E)	24	Burrata White base with mozzarella, pesto and pistachio (C, E, G)	28
Tonno e Cipolla Tuna, onion, tomato sauce, mozzarella and oregano (C, D, E)	28	Tartufo White base, fior di latte mozzarella, garlic oil, mushrooms and truffle carpaccio (C, E)	35
Tutto Mare Seafood, squid, prawns, tomato sauce, mozzarella, parsley and garlic (B, C, E, M)	30	Pistacchio e Mortadella White base, mozzarella and Bologna mortadella (C, E)	26
Pascal Tomato sauce, mozzarella, egg and ham (A, C, E)	24		

DOLCI

Torta di Cioccolato e Mandorle

Chocolate cake with almond flakes, served with vanilla ice cream (A, C, G)

15

New York Cheesecake

Served with homemade red fruit sauce (A, C, E)

15

L Autentico Tiramisù

Classic tiramisu with coffee, savoiardi biscuits and mascarpone (A, C, E)

15

La Panna Cotta

Served with moka sauce (A, C, E)

15

Crepe Pappardella

Homemade crepe filled with vanilla ice cream, topped with Nutella and whipped cream (A, C, E, G)

15

Millefoglie

Phyllo pastry with homemade custard and strawberry tartare (A, C, E)

15

Carpaccio di Ananas Marinato

Pineapple slices marinated with star anis and citrus, served with coconut ice cream (A, C)

15

Tortino al Cioccolato Fondente

Hot chocolate coulant with a creamy pistachio heart served with vanilla ice cream (A, C, E, G)

15



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)