



# ARALDO

MADRID

## DURANTE L'ATTESA

### ANTIPASTI

Our bread with:

Olive oil and melted Grana Padano cheese aged 24 months. **11'90 €**

Burrata cheese with semi-dried red tomatoes and orégano. **11'90 €**

### POLPETTE AL POMODORO

Homemade meatballs with by our slightly spicy tomato sauce. **10'40 €**

### LASAGNA

Artisanal lasagna with "vaca vieja" beef. **13'60 €**

### INSALATE

Mixed salad with mozzarella cheese, tuna and semi-dry red and yellow tomatoes. **12'10 €**

Burrata cheese salad, semi-dried red and yellow tomatoes and oregano. **12'10 €**

### SALUMI

Typical Italian charcuterie plate. **22'00 €**

Vitello tonnato **12'60 €**  
*White veal with a homemade tuna sauce, capers and anchovies.*

Truffled Mortadella with burrata. **12'60 €**

## LE PIZZE DI ARALDO

*Lighter and more digestible pizzas made with stone-ground organic flour dough, sourdough and 60 hours of fermentation.*

### PIZZA ROSSA

#### SAN GIACOMO (V)

San Marzano tomato sauce, 24 months cured grana padano cheese, red and yellow semi-dried tomatoes, Burrata cheese and oregano. **14'20 €**

#### SABROSA 🌶️

San Marzano tomato sauce, mozzarella fiordilatte cheese, pancetta, spicy salami and gorgonzola cheese. **14'20 €**

#### AMATRICIANA

San Marzano tomato sauce, fiordilatte mozzarella cheese, pancetta, onion, pecorino romano cheese and black pepper. **14'20 €**

#### ARALDO PICCANTE 🌶️

San Marzano tomato sauce, fiordilatte mozzarella cheese and spicy salami. **12'90 €**

#### MARGHERITA CONFIT (V)

San Marzano tomato sauce, fiordilatte mozzarella cheese and 24 months cured grana padano cheese. **12'60 €**

#### SAN MARZANO (V)

San Marzano tomato sauce, fiordilatte mozzarella cheese, black olives, 24 months cured grana padano cheese and fresh basil emulsion. **9'90 €**

#### SALSICCIA E CIPOLLE

Tomato Sauce, Mozzarella Fiordilatte, Italian Sausage, Onions caramelized and grana padano **14'10 €**

#### CLASSIC PROSCIUTTO

San Marzano tomato sauce, Mozzarella cheese, ham and grana padano cheese. **12'90 €**

#### VEGANA (V)

San Marzano tomato sauce, semi-dried yellow tomatoes, roasted peppers and roasted onion. **12'90 €**

### PIZZA BIANCA

#### VERONESA

Mozzarella fiordilatte cheese, gorgonzola cheese, speck, walnuts and honey. **14'20 €**

#### PANCETTA E FUNGHI

Mozzarella fiordilatte cheese, Asiago P.D.O. cheese, mushroom and pancetta. **13'60 €**

#### SHAKESPEARE

Mozzarella fiordilatte cheese, truffled mortadella, burrata and oregano. **14'20 €**

#### QUATTRO FORMAGGI (V)

Queso mozzarella fiordilatte, asiago, grana y gorgonzola. **12'60 €**

#### JULIETA

Mozzarella fiordilatte cheese, truffle cream, mushrooms and italian ham. **13'60 €**

#### ROMEO

Mozzarella cheese roasted Porchetta (pork cured meat) artichokes and pecorino romano cheese. **14'20 €**

## DOLCI

#### NUTELLA CALZONE

**11'00 €**

#### HOMEMADE TIRAMISÙ

**6'00 €**

#### GELATO ARTIGIANALE

**6'00 €**

##### COPA AMARENA

Fiordilatte ice-cream, meringues and candied cherry sauce.

##### COPA CHOCOLATE

Chocolate ice cream, chocolate chips and hazelnut sauce.

##### COPA MILLEFOGLIE

Fiordilatte ice cream, honey, walnuts and millefeuille

##### COPA CARAMELLO

Vanilla ice cream with caramel and peanuts.

##### COPA CAFÉ

Vanilla ice cream, espresso and bitter cocoa powder.

#### TWO SCOOPS OF ICE CREAM

**4'50 €**

Fiordilatte, cioccolato o vaniglia

#### FRUIT SORBET

**4'50 €**



## BEVANDE

### RED WINES

Lambrusco Reggiano D.O.C.	3,90 €	18 €
Nero D'Avola D.O.C	3,90 €	18 €
Valpolicella D.O.C.		19 €
Montepulciano d'Abruzzo D.O.C		22 €
Chianti Classico D.O.C.G		23 €

### WHITE WINES

Pinot Grigio Trentino D.O.C.	3,80 €	18 €
Prosecco D.O.C.	3,90 €	18 €
Soave D.O.C.	—	19 €
Vermentino D.O.C	—	20 €
Chiarretto D.O.C (Rosado)	—	21 €

### BOTTLED BIRRA

Cerveza italiana	4 €
Cerveza sin gluten	3 €
Cerveza sin alcohol	3 €

### CERVEZA LA VIRGEN ON TOP

	<b>30 cl</b>
<i>Amber ale</i>	
Madrid Lager	3,80 €
Jamonera	3,80 €

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Still water	2 €	Soft Drinks	3 €
Sparkling water	2,30 €		

### COCKTAILS

9,00 €

Negroni

*Campari, vermouth rojo, gin*

Negroni sbagliato

*Campari, vermouth rojo, cava*

Aperol Spritz

*Aperol, cava, soda*

Americano

*Campari, vermouth rojo, soda*

Hugo

*Prosecco, flores de saúco y hierbabuena*

Tinto de verano 5 €

## CAFFÈ

Espresso italiano	1,90 €
Italian "carajillo"	2,40 €
Caffè latte	2,60 €
Capuccino	2,90 €

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Herbal teas 2,50 €

Limoncello 2 €

Amari 3 €

*Italian liqueurs*