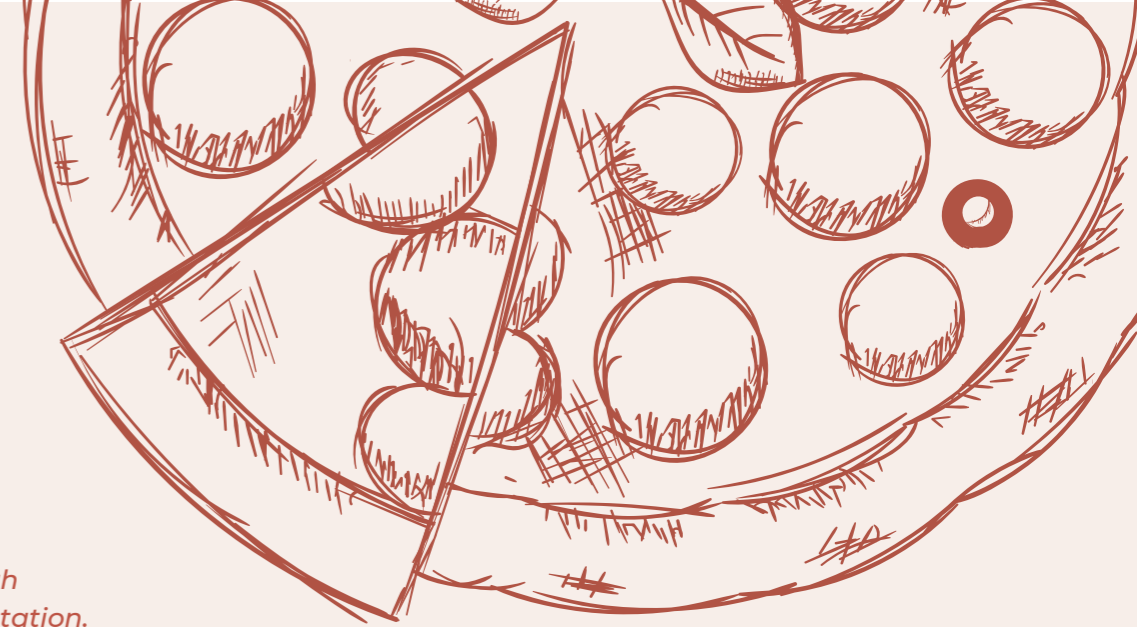


# DA VERONA CON AMORE

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## LE PIZZE DI ARALDO

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

### APPETIZER

#### LA PANUCCIA DI ARALDO

Our bread served with:

Oil and Grana Padano aged 24 months. **11,90 €**  
Burrata with semi-dried red cherry tomatoes and oregano. **11,90 €**

#### POLPETTE AL POMODORO

Homemade meatballs accompanied by ours slightly spicy tomato sauce. **11,40 €**

#### LASAGNA VERONESA

Artisanal lasagna with old cow and pork ragout. **13,90 €**

### INSALATE

Mixed salad with mozzarella, tuna and semi-dried red and yellow cherry tomatoes. **13,10 €**

Burrata salad, semi-dried red and yellow cherry tomatoes and oregano. **13,10 €**

### SALUMI

Plate of typical Italian cured meats and cheeses. **22,00 €**

Vitello tonnato **13,90 €**  
*White beef with homemade tuna sauce, capers and anchovies.*

Truffle mortadella with burrata. **13,90 €**

### WITH TOMATO

Homemade confit San Marzano tomato sauce with ingredients brought directly from Italy

Try it with Italian cooked ham +2€

#### SAN GIACOMO

**14,80 €**

Tomato sauce, Grana Padano aged 24 months, semi-dried red and yellow tomatoes, burrata and oregano.



#### SABROSA

**14,80 €**

Tomato sauce, fiordilatte mozzarella, bacon, spicy salami and gorgonzola.

#### AMATRICIANA

**14,80 €**

Tomato sauce, fiordilatte mozzarella, bacon, onion, pecorino romano cheese and black pepper.

Try it with grana padano +1,50€

#### ARALDO PICCANTE

**13,90 €**

Salsa di pomodoro, mozzarella fiordilatte e spicy salami.

Try it with gorgonzola cheese +1,50€

#### SALSICCIA E CIPOLLA

**14,70 €**

Tomato sauce, fiordilatte mozzarella, Italian sausage, caramelized onion and parmesan cheese.

#### PROSCIUTTO CLÁSICA

**13,90€**

Tomato sauce, fiordilatte mozzarella, Italian cooked ham and Grana Padano cheese aged 24 months.

Try it with anchovies +2,00€

#### MARGHERITA CONFIT

**10,90 €**

Tomato sauce, fiordilatte mozzarella and Grana Padano aged for 24 months.



#### VEGANA

**14,60€**

Tomato sauce, semi-dried red and yellow cherry tomatoes, olives, mushrooms and fresh basil emulsion.



### WITHOUT TOMATO

Are you more into cheese?  
Enjoy some of our White Pizza without tomato sauce

#### VERONESA

**14,80€**

Fiordilatte mozzarella, gorgonzola, speck, walnuts and honey.

Try it with grana padano +2,00€

#### SANDOVAL

**14,80€**

Fiordilatte mozzarella, truffle mortadella, burrata and oregano.

#### PANCETTA E FUNGHI

**14,00 €**

Fiordilatte mozzarella, D.O.P. asiago cheese, mushrooms and bacon.

Try it with tomato sauce +2,00€

#### QUATTRO FORMAGGI

**13,50€**

Fiordilatte mozzarella, asiago, grana padano and gorgonzola.



Vegetarian

\*All pizzas are available with a gluten-free base + €2.00  
\*\* You can add extra ingredients to your pizza + from €1.50 to €3.00

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### OUR IMPROVED MARGHERITA PIZZAS

#### MADRAZO

**14,20 €**

Fiordilatte mozzarella, roast porchetta, pepper cream, gorgonzola, caramelized onion and oregano.

#### SAN MARZANO

**13,50€**

Tomato sauce, fiordilatte mozzarella, black olives, Grana Padano cheese aged 24 months and fresh basil emulsion.



# BENVENUTI A VERONA

# DRINKS

## RED WINES

		
Lambrusco Reggiano D.O.C. <i>Emilia Romagna</i> - Sparkling with sweet notes	3,90 €	18 €
Nero D'Avola D.O.C. <i>Sicilia</i> - Intense with good body	3,90 €	18 €
Valpolicella D.O.C. <i>Veneto</i> - Delicate and balanced	—	19 €
Montepulciano d'Abruzzo D.O.C. <i>Abruzzo</i> - Full-bodied and harmonious	—	22 €

## WHITE WINES

Pinot Grigio Trentino D.O.C. <i>Trentino</i> - Dry and fresh	3,90 €	18 €
Prosecco D.O.C. <i>Friuli</i> - Sparkling and dry	3,90 €	18 €
Soave D.O.C. <i>Veneto</i> - Floral and fruity	—	19 €
Vermentino D.O.C. <i>Sardegna</i> - Fruity and sweet	—	20 €

## BOTTLED BEER

Italian beer	4 €
Gluten-free beer	3,50 €
Non alcoholic beer	3,50 €

## LA SAGRA BEER ON TAP

	<b>30 cl</b>
La Sagra Lager	3,80 €

Still water	2,50 €	Alcohol-free drinks	3,50 €
Sparkling water	2,50 €		



# DESSERTS

## CALZONE WITH NUTELLA

11,50 €

## HOMEMADE TIRAMISÙ

6,00 €

## VERONA CHEESECAKE

6,00 €

## OUR ARTESAN ICE CREAM

### CHERRY BOWL

Fiordilatte ice cream, meringues and candied cherry sauce.

6,00 €

### CHOCOLATE BOWL

Chocolate ice cream, pralines and hazelnut sauce.

6,00 €

### MILLEFEUILLE BOWL

Fiordilatte ice cream, honey, hazelnuts and millefeuille.

6,00 €

### CARAMEL BOWL

Vanilla ice cream with caramel and peanuts.

6,00 €

### COFFEE BOWL

Vanilla ice cream, espresso coffee and bitter cocoa powder.

6,00 €

### TWO BALLS OF YOUR CHOICE

4,50 €

Fiordilatte, chocolate or vanilla

### FRUIT SORBET

4,50 €



# ARALDO

MADRID

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\*\* Prices with VAT included

# COCKTAILS

9,00 €



Negroni  
*Campari, red vermouth, gin*

Negroni sbagliato  
*Campari, red vermouth, prosecco*

Aperol Spritz  
*Aperol, prosecco, sparkling water*

Americano  
*Campari, red vermouth, sparkling water*

Tinto de verano 5 €

# CI PRENDIAMO UN CAFFÈ?

Espresso	1,90 €
Caffé with grappa	2,40 €
Flat white	2,60 €
Cappuccino	2,90 €
Thé	2,50 €
Limoncello	2 €
Amari <i>Italian liqueurs</i>	3 €

