PIZZERIA

SEPTIEMBRE 1998

Emma y Julia

La Latina

• CAVA BAJA • 19 • MADRID •

MENU

Antipasti
Starters

Burrata — 16,5
Burrata with speck

Terrina di Funghi di Bosco — 16,5
Boletus casserole with free-range egg, truffle and cream

Vitello Tonnato — 17
Thin slices of veal with tuna and caper sauce

Caponata — 15
Italian ratatouille with aubergines, pine nuts and celery

Tartar de Atún — 18,5
Tuna marinated with spices on a bed of avocado

Timbal de Remolacha — 14
Beetroot, fennel, egg, parmesan and cherry tomatoes

Melanzana alla Parmigiana — 15
Baked aubergine with tomato, parmesan and mozzarella cheese

Provola Affumicata — 14
Smoked grilled cheese with speck cheese

Provolone alla Pizzaiola — 13
Baked melted cheese with tomato and sesame seeds

Fagottino Seminara — 14
Sliced goat's cheese in filo pastry with honey

Pepata di Cozze — 15,5
Steamed mussels with tomato and chilli or with white wine

Carciofi (en Temporada) — 18
- Grilled Artichokes
- Artichokes Romana

Salumi Italiani — 16
Selection of Italian cold meats

Insalate
Salads

Caprese — 14
Mozzarella di bufala, tomatoes and basil

Rucola — 14
Arugula, tomato slices and parmesan shavings

Spinaci — 13
Spinach, red onion, Italian pecorino cheese and salmon

Enrico 13
Lamb's lettuce, tomatoes, avocado, croutons and bacon

Naomi 13,5
Selection of mixed greens, cherry tomatoes, mustard and honey vinaigrette and pumpkin seeds

Cod Salad 14,5
Lamb's lettuce, apple, cherry tomatoes and cod strips

Carpacci
Carpaccios

Salmone 16,5
Salmon Carpaccio with mango, avocado, rocket and cherry tomatoes

Tonno 18
Tuna Carpaccio with rocket, pomegranate, almond and sesame slices

Polipo 17
Octopus carpaccio with pomegranate and sesame seeds

Carne 18
Carpaccio of veal with rocket and parmesan shavings

Pasta
Pasta

Spaghetti Carbonara 15,5
Egg, bacon and parmesan cheese

Spaghetti al Pesto 15
Basil, pine nuts, garlic and parmesan cheese

Spaghetti Frutti di Mare 17,5
Seafood, cherry tomatoes and chilli pepper

Spaghetti Vongole 17
Clams and chilli

Spaghetti Bottarga 18
Mullet roe and lemon zest

Spaghetti Seppia 15
Onion, cuttlefish and squid ink

Spaghetti Maia 14,5
Garlic, chilli, sun-dried tomatoes and goat's cheese crumbs

Spaghetti Cacio e Pepe 15
Pecorino Romano cheese and black pepper

Rigatoni Norma 14
Aubergines, tomato and ricotta cheese

Fettuccine Jabalí 18
Wild boar ragout

Fettuccine ai Funghi 17
Fettuccine with mushrooms and wild asparagus

Fettuccine Salmone 15
Fettuccine with smoked salmon and cream

Fettuccine Cozze e Menta 14
Sautéed fettuccine with mussels, courgette and herbs

Malloreddus Campidanese 17
Sardinian short pasta with fresh sausage ragout

Lasagna Emma y Julia 16
Classic Lasagna Bolognese

Lasagna Vegana 15
Organic spelt pasta with béchamel sauce, seasonal vegetables and vegan mozzarella

Penne all'arrabbiata 13
Garlic, chilli and tomato

Penne al Tartufo 18
Spinach cream, cream and truffle slices

Pasta Fresca
Fresh Pasta

Ravioli Spinaci 16
Pasta stuffed with ricotta cheese and spinach with tomato and basil

Ravioli Funghi Porcini 17
Pasta stuffed with boletus with cream and walnut sauce

Ravioli Nero 18
Pasta stuffed with prawns with cherry tomatoes and chilli pepper

Ravioli Zucca 16
Pasta stuffed with pumpkin with a choice of sauce:
Tomato and basil or butter and sage

Ravioli Tartufo 18
Pasta stuffed with parmesan and truffle with truffle sauce

Ravioli 4 Formaggi 16
Pasta stuffed with Italian cheeses with 4-cheese sauce

Gnocchi di Patata 16
(With pesto, four cheese or tomato sauce)

Risotti
Rice

Trigueros 16,5
Rice with wild asparagus cream, truffle oil and parmesan cheese

Funghi Porcini e Taleggio 17,5
Rice with boleuts and taleggio cheese

Allo Scoglio 18,5
Rice with seafood

Carni
Carne

Filetto 28
Grilled sirloin of veal with mustard or green pepper sauce
or with green pepper with vegetables or potatoes

Tagliata 28,5
Strips of veal sirloin with rocket and parmesan slices

Ossobuco 19
Stewed meat with lemon zest

Milanese Carlos 18
Breaded veal escalope with rocket and tomatoes

Pollo Sardo 17
Breaded chicken fillet flavoured with fine herbs and sheep's cheese
with pecorino cheese

Pizze
Pizzas

Margherita 12
Mozzarella, tomato and basil

Capricciosa 13,5
Mozzarella, tomato, mushrooms, ham and olives

Prosciutto 12,5
Mozzarella, tomato and ham

Prosciutto e Funghi 13
Mozzarella, tomato, mushroom and ham

Napoli 13
Mozzarella, tomato, black olives, anchovies and oregano

Emma y Julia Mozzarella, asparagus, parmesan, egg and truffle	15
Caprina Tomato, mozzarella, goat cheese, speck (smoked ham), rocket and cherry tomatoes	13,5
Bosco Mozzarella, forest mushrooms, Parmesan and asparagus	14,5
Assassina Tomato, mozzarella, sausage, aubergine, garlic and chilli pepper	14
Primavera Mozzarella, fresh tomato, cured ham and oregano	14
Campagnola Mozzarella, gorgonzola, arugula and mushrooms	13
Marinara Tomato, octopus, prawns, clams, mussels, king prawns and parsley	15,5
Diavola Tomato, mozzarella, spicy salami, onion, olives and oregano	13,5
Parmigiana Tomato, mozzarella, aubergine, parmesan and basil	13
Vegetariana Tomato, mozzarella and vegetables	13,5
Jocelyn Tomato, mozzarella, bacon, onion and mushroom	13
Carbonara Mozzarella, cream, parmesan, bacon, egg and onion	13
Norma Tomato, mozzarella, semi-cured ricotta cheese, aubergines and basil	13
Rughetta e Prosciutto Tomato, mozzarella, rocket and cured ham	14
Quattro Formaggi Mozzarella, Gorgonzola, Parmesan and Brie	13
Siciliana Tomato, anchovies, capers, black olives and oregano	13
Bonanno Tomato, mozzarella, gorgonzola and onion	13
Focaccia Rossa Tomato, garlic and oregano	8
Tonno e Cipolle Tomato, mozzarella, tuna, onion, oregano	13
Bresaola Mozzarella, Italian cured meat, rucola and parmesan cheese	14,5

Corallina 14
Bufala, cherry tomatoes and arugula

Speck 14
Mozzarella, smoked ham, cream and brie

Calzone 13,5
Stuffed with mozzarella, tomato, ham and mushrooms

Rughetta 14,5
Mozzarella, tomato, rucola, sundried tomatoes, pesto and parmesan cheese

Extras

Extra

Bread basket (baked in a wood-fired oven) 2,5

Extra Parmesan 1,5

Alérgenos

GLUTEN	HUEVO	CRUSTACEOS
PESCADO	FRUTOS SECOS	APIO
LACTEOS	MOSTAZA	SULFITOS
MOLUSCOS	SOJA	SÉSAMO
ALTRAMUCES	CACAHUETES	

Durante el fin de semana, tenemos turnos de comida con horarios que deben ser respetados y en las mesas se requiere una consumición mínima de un plato por persona.

Todas nuestras pastas y pizzas que llevan mozarella, leche o nata pueden ser sustituidas por sus versiones sin lactosa o vegetales.

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Síguenos en:
www.emmayjulia.com