

PICCOLI

Bocconcini di Parmigiano (v) 10

Crispy bites of parmesan cheese with truffle mayonnaise and parmesan cream.
Intense and addictive!

Ana's Caprese Bruschetta (v) 12

Toasted homemade brioche bread, served with creamy stracciatella, confit cherry tomatoes, and basil gel

Marinated Olives (v) 5

A selection of Italian olives marinated with citrus and aromatic herbs

STARTERS

Gazpacho all'Italiana (v) 14

Refreshing tomato gazpacho with creamy stracciatella, confit cherry tomatoes, and crispy croutons

Mediterranean Ceviche 17

Corvina, leche de tigre, cherry tomatoes, red onion, fresh basil and popcorn. Ideal to pair with a Verdejo or a Pinot Grigio

Smoked Eggplant with Stracciatella (v) 14

Grilled smoked eggplant with creamy stracciatella, toasted pistachios, and a balsamic reduction. The perfect combination of smoky and fresh flavors

Arancini all'Amatriciana 11

A flavor-packed rice ball all'amatriciana, crispy on the outside, creamy on the inside. Tomato sauce, crispy guanciale, pecorino, and mozzarella, served with amatriciana sauce and caramelized guanciale

Gran Fritto del Mediterraneo 24

An exquisite selection of sea bass, monkfish, squid, prawns, and boquerones, lightly battered and fried. Accompanied by lime-lemon mayonnaise and salmon eggs.
Perfect for sharing

Beef Tenderloin Tartare 19

Selected beef tenderloin, served on roasted bone marrow, with pickled cucumber, capers, and finished with grated cured egg yolk

SIGNATURE PASTAS

Gnocchi with Truffle Sauce (v) 18

Homemade gnocchi, sautéed in a truffle, butter, and sage sauce. Served with a parmesan cheese and saffron fondue. Creamy, intense, and absolutely unforgettable!

Spaghetti al Limone e Gamberi 23

Lemon infused spaghetti, emulsified with Parmigiano Reggiano for a creamy texture.

Served with butter-basted, grilled tender shrimp.

Summer on a plate, perfect to pair with a glass of white wine

Ana's Cannelloni 19

Our most iconic dish. Cannelloni filled with sausage ragu and smoked eggplant cream, gratinéed with béchamel sauce, Parmigiano Reggiano and smoked scamorza cheese, finished with demi-glace and lemon zest

Paccheri alla Norma 2.0 (v) 17

Paccheri served on a bed of smoked eggplant cream, tomato sauce, fried eggplant, and grated ricotta salata

Pappardelle alla Genovese 21

Pappardelle with oxtail and beef cheek, slow-braised with onions and white wine, and finished with a parmesan fondue

CLASSIC PASTAS

Lasagna Portofino (v) 17

Layers of fresh pasta with pistachio pesto, creamy stracciatella, confit cherry tomatoes, béchamel sauce, and gratinated parmesan cheese

Classic Spaghetti alla Carbonara 17

The great Roman classic. Creamy sauce of pecorino, parmesan cheese, and egg yolk. With crispy guanciale and black pepper

Lasagna Bolognese 18

Layers of fresh pasta with a sauce of minced beef braised with tomatoes, béchamel, and gratinated parmesan cheese

RISOTTOS

Porcini Risotto (v) 20

Creamy rice with porcini mushrooms cooked in white wine and parmesan cheese, accompanied by grilled oyster mushrooms

Classic Risotto alla Milanese with Ossobuco 26

Creamy Milanese risotto infused with saffron and served with a terrine of ossobuco alla Milanese, slow-cooked and shredded for a melt-in-your-mouth texture. Served with its seared marrow and demi-glace reduction.

An authentic Italian experience

Asparagus Risotto with Stracciatella and Prawn Tartare 25

Creamy rice with green asparagus and parmesan cheese, served with prawn tartare and a touch of lemon zest

SALADS

Caprese Salad (v) 15

Burrata with confit cherry tomatoes, arugula, lamb's lettuce, pistachio pesto, and toasted pistachios

Chicken Caesar Salad 17

Fresh Romaine lettuce leaves, served with crispy chicken, golden croutons, our homemade Caesar dressing, and lots of grated parmesan

MEATS

Ossobuco Ana's Style 25

A masterpiece of slow-cooked tradition: tender, hand-shredded ossobuco terrine served alongside its rich, flame-seared bone marrow, on a bed of silky potato parmentier and demi-glace reduction. Tender, rich, and full of flavor.

Tagliata of Sirloin Steak 32

Tagliata of sirloin steak served with celeriac purée, confit potatoes, demi-glace, and crispy parmesan cheese.

Corvina alla Puttanesca 26

Roasted corvina served on a puttanesca sauce with tomato, capers, and olives.

PIZZAS

Prosciutto & Arugula 18

Tomato sauce, fior di latte mozzarella, cured Italian ham, arugula, and grated parmesan cheese

La Norma (v) 17

Tomato sauce, smoked eggplant cream, fior di latte mozzarella, roasted eggplant, confit cherry tomatoes, grated ricotta salata, and fresh basil

The Roast Beef 21

Slow-cooked ossobuco sauce base, fior di latte mozzarella, smoked scamorza cheese, and slices of roast beef tenderloin, finished with demi-glace and freshly grated parmesan cheese. Intense, juicy, and absolutely irresistible.

Truffa & Co. 20

Fior di latte mozzarella, guanciale, truffled burrata, roasted oyster mushrooms and black truffle cream

Calabrese 18

A vibrant tribute to the South. A creamy white base of fior di latte and gorgonzola, topped with fiery 'nduja and a sweet-heat honey vinaigrette. Toasted Sicilian pistachios add a crunch to every bite

Queen Margherita (v) 14

The queen of all pizzas. Tomato sauce, fior di latte mozzarella and fresh basil

The Chef's 18

Tomato sauce, fior di latte mozzarella, spicy spianata, gorgonzola, red onion and spicy honey vinaigrette

La Burrata (v) 19

Tomato sauce, arugula, creamy burrata, confit cherry tomatoes, pistachio pesto and balsamic cream

DESSERTS

Tiramisu 9

Velvety mascarpone cream layered with espresso-soaked ladyfingers, finished with cocoa crumble

Cheesecake with Flamed Crema Catalana 9

Creamy cheesecake on a Lotus biscuit base, with a layer of traditional Catalan cream and caramelized sugar

Brioche Royale 9

Homemade brioche with vanilla ice cream, warm chocolate ganache, and flamed Italian meringue

DRINKS

SOFT DRINKS

Water	3
Sparkling	3.5
Coca-cola	3.5
Coca-Cola Zero	3.5
Sprite	3.5
Fanta	3.5
Orange, Lemon	
Fuse Tea	3.5
Aquarius	3.5
Juice	3.5
Orange, Peach, Pineapple	
Homemade Lemonade	6

COFFEE

Espresso	2
Americano	2,2
Cortado	2,5
Cappuccino	3,2
Coffee With Milk	2,9
Vanilla Iced Latte	6
Tea	2
Green, Black Red, Rooibos, Mint, Chamomile, Blueberry And Orange, Chai	

BEERS

	0.33L	0.50L
Stella Artois	3.5	5.5
Alhambra Roja	5.5	7.5
Non-Alcoholic Beer	4.5	
Gluten Free Beer	4.5	
Clara	3.5	

WHITE WINE

	Glass	Bottle
Pinot Grigio Pietrame Region: Abruzzos / Terre Di Chieti Grape: Pinot Grigio	4	17
Vizar Verdejo Lias Region: Castilla Y León Grape: Verdejo, Sauvignon	6	27
Verdicchio Del Castelli Di Jesi Classico Region: Marche, Italy Grape: Verdicchio	6	27
Frascati Superiore Silvestri DOCG Region: Lazio Grape: Malvasía, Greco Y Trebiano		33
Chardonnay Conti D'arco Region: Trentino, Norte Grape: Chardonnay		34
Passione e Sentimiento Region: Veneto, Norte-Este Grape: Garganega		38
Bric Amel Langhe - DOC 2021 Region: Piemonte Grape: Arneis, Chardonnay, Sauvignon		80
Chardonnay Collezione Fabrizio Bianchi Region: Toscana Grape: Chardonnay		95

RED WINE

	Glass	Bottle
Montepulciano Pietrame Region: Abruzzo Grape: Montepulciano	4	17
Vizar Joven Tempranillo Region: Castilla Y León Grape: Tempranillo	4.5	20

RED WINE

	Bottle
Soraie - Cecilia Beretta Region: Veneto Grape: Merlot, Corvina, Cabernet And Croatina	29
Barbera D'asti Rinaldi DOCG Region: Piemonte Grape: Barbera	36
Antiche Vie – Chianti DOCG 2020 Region: Tosacana, San Miniato Grape: Sangiovese, Colorino, Canaiolo, Malvasia Nera	40
Cabernet Sauvignon Fossa Mala Region: Friuli, Norte-Este Grape: Cabernet Sauvignon	45
Mezzapezza Primitivo Bio Trullo Di Pezza IGP Region: Puglia Grape: Primitivo	50
Valpolicella Classico Superiore Zenato DOC Region: Zenato, Veneto Grape: Corbina, Rondenella, Corvinone	60
Barbaresco DOCG Giuseppe Cortese Region: Piemonte Grape: Niebbiolo	125

ROSÉ WINE

	Glass	Bottle
La Sastreria Region: Navarra Grape: Garnacha Rosé	4	17
Kreos Negroamaro Castello Monaci IGT Region: Puglia Grape: Kreos Negroamaro		34
Tempranillo Rose' Fresco Di Nero Region: Toscana Grape: Tempranillo		45

SPARKLING WINE

	Glass	Bottle
Marquès De Monistrol Brut Nature Region: Penedès, Spain Grape: Macabeo, Xarel-Lo, Parellada	5.5	24
Perelada Stars Brut Nature Region: Perelada, Spain Grape: Macabeo, Xarel-Lo, Parellada		38
Trevisiol Valdobbiadene Prosecco Region: Veneto, North-Este Grape: Glera		45
Juvé Y Camps Region: Penedès Grape: Macabeo, Xarel-Lo Y Parellada		45
Lini 910 Metodo Classico Bianco Region: Emilia-Romagna Grape: Pinot Nero		76
Moët & Chandon Region: Champagne Grape: Pinot Noir, Chardonnay Y Pinot Meunier		95