

Casa Morelino

• MENU •

Starter

NUVOLE DI PARMIGIANO

BURRATA

SAPORI D'ITALIA

PROFUMO DI MARE

First courses

GNOCCHI CON ZUCCA KM 0 E GORGONZOLA

RISOTTO ACQUERELLO PORCINI & PARMIGIANO

PASTA AI FRUTTI DI MARE

PASTA ALL'AMATRICIANA

PASTA ALLA CARBONARA

LASAGNE CLASSICHE AL RAGÙ

Main courses

IL PULPO DEL MORELINO

PESCE DEL GIORNO

CARNE DEL GIORNO

POLENTA CON PORCINI

IL 300

IL CHICCHIRICHÌ

Vegetables

LA CANARIA

BATATA KM 0 CROCCANTE

VERDURE DI STAGIONE

"I have very simple tastes: I am always satisfied with the best.." Oscar Wilde

Casa Morelino

• DISH PROCESSING •

Starter

NUVOLE DI PARMIGIANO	16
Parmesan clouds with egg white	
BURRATA	14
fresh burrata in Parmesan crust with basil cream and dehydrated black olives	
SAPORI D'ITALIA	24
careful selection of Italian cold meats and cheeses, accompanied by fried pizza dough	
PROFUMO DI MARE	20
quality seafood seasoned with extra virgin olive oil, local tomatoes, fresh celery, ginger, garlic and parsley; served warm	

First courses

GNOCCHI CON ZUCCA KM 0 E GORGONZOLA	16
0 km potato and pumpkin gnocchi with Italian DOP Gorgonzola and pepper	
RISOTTO ACQUERELLO PORCINI & PARMIGIANO	20
aged Acquerello rice with porcini mushrooms and Parmesan	
PASTA AI FRUTTI DI MARE	21
fresh egg pasta with quality seafood, local ripe tomatoes, garlic, basil, parsley and extra virgin olive oil	
PASTA ALL'AMATRICIANA	13
fresh egg pasta with peeled Italian tomatoes, guanciale DOP and Pecorino romano DOP	
PASTA ALLA CARBONARA	13
fresh egg pasta with two egg yolks, guanciale DOP, Pecorino romano DOP and black pepper	
LASAGNE CLASSICHE AL RAGÙ	13
egg pasta with meat sauce, Parmesan and béchamel sauce with nutmeg	

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• DISH PROCESSING •

Main courses

IL PULPO DEL MORELINO 20

local octopus cooked in sea water, accompanied by ripe tomatoes of Tinajo and ginger, served with polenta

PESCE O CARNE DEL GIORNO

the specifications of these dishes vary according to the raw material of the day

POLENTA CON PORCINI 18

Italian corn polenta accompanied by porcini mushrooms served with Belgian butter, Parmesan, parsley and pepper

IL 300 16

artisanal bread with selected beef burgers (g 300), bacon, fresh goat cheese, kale, crispy batata km 0 and misko sauce
(reinterpretation of the local mojo without garlic and slightly spicy)

IL CHICCHIRICHÌ 14

artisanal bread with chicken fillet in Panko tempura, goat cheese, Tinajo tomato, local salad, batata km 0 crunchy, almonds in sliced and mayonnaise

Vegetables

LA CANARIA 14

fresh local salad with salmon, canary avocado, goat cheese and canary palm honey

BATATA KM 0 CROCCANTE 6

batata km 0 fried with misko sauce
(reinterpretation of the local mojo without garlic and slightly spicy)

VERDURE DI STAGIONE 16

vegetables "of the month" in the pan, fried, baked or grill
according to the type of product available

• VAT INCLUDED •

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• PIZZAS •

FOCACCIA LISCIA	4,5
oil, salt	
MARINARA	5,5
tomato, garlic, basil, oregan	
MARGHERITA	8
tomato, mozzarella, basil	
BUFALA	11
tomato, Bufala mozzarella DOP, basil	
CALZONE ALL'ANTICA	10
tomato, mozzarella, ham	
PROSCIUTTO COTTO	10
tomato, mozzarella, ham	
PARMA	11
tomato, mozzarella, Parma ham	
DIAVOLA	10
tomato, mozzarella, spicy pepperoni	
CAPRICCIOSA	12
tomato, mozzarella, ham, artichokes, olives, mushrooms	
VEGETARIANA	9,5
tomato, mozzarella, aubergines, courgettes, peppers	
PARMIGIANA	10
tomato, mozzarella, fried aubergines, Grana cheese, basil	
NAPOLI	8,5
tomato, mozzarella, anchovies, oregan	
TONNO E CIPOLLA	10
tomato, mozzarella, tuna, onion	
ATOMICA	12
tomato, mozzarella, tuna, spicy pepperoni, onions	
FRUTTI DI MARE	12
tomato, mozzarella, mixed seafood, parsley	

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• PIZZAS •

PACHINO	12
Bufala mozzarella DOP, Pachino cherry tomatoes, basil	
BRESAOLA	13
mozzarella, bresaola IGP, rocket salad, Grana cheese	
4 FORMAGGI	9,5
mozzarella, Taleggio cheese, Zola cheese, Grana cheese	
UGA	14
mozzarella, goat's cheese, salmon, avocado, lime	
MORELINO	15
Bufala mozzarella DOP or burrata, Pachino cherry tomatoes, bresaola, rocket salad, Grana cheese	

Extra ingredients

DATES / PINEAPPLE 2,00
KING PRAWNS 2,00 PER UNIT
BUFALA MOZZARELLA 3,50

• VAT INCLUDED •

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• DESSERTS •

tiramisù

La Lemon

Il Salamino

Brownie con gelato artigianale

*Tarta de queso
gelato artigianale*

TIRAMISÙ	7
mascarpone cheese, eggs, savoiardi biscuits, canary palm honey, coffee and sugar	
LA LEMON	7
cake with base of butter and cereal powder made with lime, lemon, condensed milk, fresh cream and meringue (egg white and sugar)	
IL SALAMINO	7
chocolate salami made with pure cocoa powder, dried fruit, raisins, dried biscuits, rum, butter and Maldon salt	
BROWNIE CON GELATO ARTIGIANALE	7
chocolate 64%, walnuts, eggs, flour, butter and white and brown sugar accompanied by homemade ice cream	
TARTA DE QUESO	7
cake made with Lanzarote cheese, cream cheese, eggs, sugar served with a sprinkling of Canary saffron, almonds in foil and palm honey	
GELATO ARTIGIANALE	7

• VAT INCLUDED •