

# *La Pappardella*

— A TASTE OF ITALY —

**PUERTO DEPORTIVO  
ESTEPONA**

RISTORANTE PIZZERIA  
Est. 1985

[www.lapappardella.es](http://www.lapappardella.es)

 952 80 21 44

 @lapappardellaestepona



# ANTIPASTI

<b>Zuppa del giorno</b> 🍴🌱🌿 8.95 Sopa del día Soup of the day
<b>Insalata Pomodoro e Cipolla</b> 8.95 Ensalada de tomate fresco y cebolla, ideal para acompañar a una de nuestras pizzas Fresh tomato & sliced onion salad, perfect to combine with a tasty pizza
<b>Bruschetta</b> 8.95 Tostada con aceite de oliva, tomate fresco y albahaca fresca Fresh tomato, basil and extra virgin olive oil on toast
<b>Bruschetta con Avocado</b> 10.95 Bruschetta con aguacate Bruschetta with fresh avocado
<b>Bruschetta Burrata</b> 14.50 Bruschetta con tomates, burrata cremosa, aceite oliva y albahaca Bruschetta with fresh tomatoes, creamy burrata cheese, oliva oil and basil
<b>Prosciutto e Mozzarella</b> 15.00 Jamón de Parma acompañado de mozzarella di Bufala Parma ham served with delicious buffalo mozzarella
<b>Carpaccio di Manzo</b> 15.00 Ternera cruda, cortada muy fina con parmesano y aceite de oliva virgen extra Slivers of raw beef topped with the perfect accompaniment shavings of pamesan cheese & a drizzle extra virgin olive oil
<b>Avocado con Gamberetti</b> 12.95 Aguacate con gambas en salsa rosa Fresh Mediterranean prawns placed artistically in a perfectly ripe avocado and gently covered in our own pink sauce
<b>Insalata Speciale</b> 14.95 Tomate, aguacate, atún, cebolla, maíz y huevo Our really special salad of various green leaves, tomato, avocado, boiled egg, sweetcorn, tuna and onion
<b>Insalata Caprese</b> 11.50 Ensalada de tomate, buffalo mozzarella y albahaca A traditional Italian salad of buffalo mozzarella and slices of fresh tomatoes caressed with extra virgin olive oil and fresh basil
<b>Insalata Tricolore</b> 13.50 Ensalada caprese con aguacate The Caprese with additional slices of ripe avocado
<b>Caesar Salad</b> 14.95 Ensalada Caesar Tasty dressing drizzled over grilled chicken, hard boiled egg, lettuce, parmesan and croutons
<b>Melanzane alla Parmigiana</b> 12.95 Berenjena, tomates cocidos, mozzarella y queso de parmesano Slices of aubergines stacked with cooked tomatoes, mozzarella and parmesan cheese
<b>Gamberetti alla Diavola</b> 15.00 Gambas pil-pil The Italian version of pil-pil. Just as hot, just as oily, only better!
<b>Cozze Marinara</b> 15.00 Mejillones en salsa de vino blanco, tomate y ajo Fresh mussels in tomato, garlic and white wine sauce
<b>Calamari Fritti</b> 11.95 Calamares fritos Tender squid rings covered in flour, fried until golden
<b>Insalata Burrata</b> 15.90 Ensalada de tomate cherry, burrata, rucula y pesto A traditional burrata salad, rocket, cherry tomatoes & pesto
<b>Burrata al Tartufo</b> 16.50 Burrata fresca trufada Truffle flavoured burrata cheese
<b>Provolone</b> 13.00 Queso Provolone a la plancha Grilled Provolone Cheese

# SECONDI PIATTI

<b>Uova e Prosciutto</b> 14.50 Huevos rotos con jamon y patatas Fried eggs and parma ham on a bed of chips
<b>Pollo Milanese</b> 16.90 Filete de pollo empanado con patatas fritas Chicken breast coated in breadcrumbs then fried until golden with chips
<b>Scaloppina Milanese alla Londinese con Spaghetti</b> 25.95 Ternera blanca empanada con spaghetti Veal escalope with spaghetti
<b>Tagliata di manzo</b> 29.75 Trinchado de entrecote en cama de rucula, con escamas de parmesano y tomate cherry Sliced, grilled entrecote on a bed of rocket, parmesano & cherry tomatoes
<b>Filetto alla Griglia</b> 29.75 Filete a la brasa con patatas fritas (salsa pimienta +2€) Fillet steak grilled with chips (pepper sauce +2€)
<b>Surf N'Turf</b> 35.75 Langostino y entrecote a la plancha King prawns and grilled entrecote steak
<b>Gamberoni alla Griglia</b> 29.95 Langostinos a la plancha King prawns grilled lovingly by our Chef
<b>Nuggets di Pollo</b> 12.50 Nuggets de pollo acompañados de patatas fritas Chicken nuggets and chips

# LE PIZZE

<b>Focaccia Bianca</b> 9.50 Pan de Pizza, ajo, aceite de oliva y romero Pizza bread, garlic, olive oil and rosemary
<b>Pane Pizza</b> 9.95 Pan de Pizza con tomate, ajo y aceite de oliva Pizza bread with tomato, garlic and olive oil
<b>Margherita</b> 11.95 Lo más famoso. Pizza de tomate y mozzarella Tomato and mozzarella. Simply the simplest
<b>Braccio di ferro</b> 13.95 Pizza cubierta en espinacas Tomato, fresh spinach and mozzarella. Popeye's favourite!
<b>Melanzane</b> 13.95 Tomate, mozzarella, berenjena y ricotta salada curada Tomato, mozzarella, aubergine and cured ricotta cheese
<b>American Hot</b> 14.50 Tomate, mozzarella, salami italiano picante Tomato, mozzarella, Italian spicy salame
<b>Funghi</b> 13.95 Tomate, mozzarella y champiñones Tomato, mushrooms and mozzarella. Carluccio's favourite
<b>Prosciutto</b> 13.95 Tomate, mozzarella y jamón de york Tomato, mozzarella and ham
<b>Prosciutto e Funghi</b> 14.95 Tomate, mozzarella, jamón de york y champiñones Tomato, mozzarella, ham and mushrooms
<b>Vegetariana</b> 15.50 Tomate, mozzarella y verduras frescas del día Tomato, mozzarella and fresh vegetables of the day. Veggie's delight
<b>Carbonara</b> 15.50 Mozzarella, nata, beicon y huevo Mozzarella, cream and bacon with an egg on top
<b>Bolognese</b> 15.50 Salsa bolognesa Our freshly made minced meat sauce
<b>Napoletana</b> 16.95 Alcaparras, anchoas, mozzarella y tomate Capers, anchovies, mozzarella and tomato
<b>Quattro Stagioni</b> 15.95 Tomate y mozzarella, jamón de york, champiñones y salchicha. No cabe más... Tomato and mozzarella, ham, mushrooms and sausage. Nothing else fits!
<b>Calzone</b> 15.95 Quattro Stagioni doblado The same as a Quattro Stagioni but folded over. À la cornish pastie!
<b>Quattro Formaggi</b> 15.50 Tomate, queso de dolcelatte, parmesano, mozzarella y un poco de crema Tomato, dolcelatte, parmesan, mozzarella and a dash of cream. You will need two napkins!
<b>Pollo e Funghi</b> 16.50 Salsa de tomate, mozzarella, trozos de pollo y champiñones Tomato, mozzarella, chicken and mushrooms
<b>Nettuno</b> 15.50 Tomate, atún, cebolla y mozzarella Tomato, tuna, onion and mozzarella
<b>Capricciosa</b> 17.50 Quattro stagioni con huevo As we found some space, we added an egg to the Quattro Stagioni!
<b>Tutto Mare</b> 21.00 Tomate, mariscos y ajo Tomato, seafood and garlic. The Original Fisherman's Friend
<b>Parma</b> 19.50 Tomate, mozzarella, jamón de parma, rucula y parmigiano Tomato, mozzarella, parma ham, rocket and parmesan cheese
<b>Tartufo e Rucula</b> 21.50 Mozzarella, trufa, funghi porcini, rucula y queso parmigiano, ésta pizza no falla! Mozzarella, truffle, porcini mushrooms, rocket & parmigiano, it's a best seller!
<b>Pizza Burrata</b> 25.50 Tomate, Mozzarella, jamón parma, burrata y rucola Tomato, Mozzarella, parma ham, burrata and rocket
<b>Pizza Mortadella e Burrata</b> 25.50 Mozzarella, mortadela, burrata entera, pistacho y pesto. Espectacular! Mozzarella, mortadella ham, pistachio a whole burrata covered in fresh pesto
<b>Pizza Hawaii</b> 15.50 Aunque nos duela tener esta pizza en la carta; por vosotros la hemos puesto! Tomate, mozzarella, jamon cocido y piña Even though it kills us to have this non-Italian pizza on the menu, we know it's a favorite! Tomato, mozzarella, ham and pineapple
<b>Pizza Regina</b> 14.95 Mozzarella, jamon cocido, cebolla y champiñones Mozzarella, ham, onion and mushroom
<b>Pizza Pil Pil</b> 18.50 Pizza Margherita con gambas al estilo pil pil Pizza Margherita with spicy prawns in a pil pil sauce
<b>Pizza Pesto</b> 18.90 Mozzarella, pesto casero, tomate seco, mozzarella fresca de bufala y parmigiano. Mozzarella, pesto, sun dried tomatoes, fresh mozzarella di bufala and parmigiano
<b>Pizza Barbacoa</b> 16.50 Tomate, mozzarella, pollo, bacon y salsa barbacoa Tomato, mozzarella, chicken, bacon and BBQ sauce

# LE PASTE

<b>Spaghetti Aglio e Olio</b> 10.95 Espaguetis en salsa de ajo y aceite Spaghetti in a simple fresh garlic and extra virgin olive oil sauce
<b>Spaghetti Pomodoro</b> 12.50 Espaguetis en una salsa de tomate, ajo y albahaca Now for a far more gentler sauce. Tomato, garlic and fresh basil. Very simple but always a classic
<b>Spaghetti Bolognese</b> 13.50 Espaguetis en una salsa muy clásica de carne 100% Ternera Another classic from our Italian kitchen. Our own 100% Beef meat sauce delicately simmered until it all its flavours have fused together beautifully
<b>Spaghetti con Polpette di Carne</b> 16.50 Espaguetis con albondigas caseras 100% Ternera Pasta with home made meatballs 100% Beef
<b>Spaghetti Vongole o Cozze in bianco o al Pomodoro</b> 21.95 Espaguetis con almejas o mejillones en salsa blanco o tomate Pasta with clams or mussels in a white wine or tomato sauce
<b>Spaghetti alla Diavola</b> 17.50 Espaguetis con gambas en salsa pil-pil Spaghetti with prawns, in a classic pil-pil sauce. Hot and soothing at the same time!
<b>Spaghetti Frutti di Mare</b> 23.00 Pasta en salsa de tomate y mariscos Spaghetti with a variety of fresh seafood and a dash of tomato
<b>Lasagne fatta in casa</b> 15.95 No se necesita explicación! 100% Ternera Please, no explanation needed! 100% Beef
<b>Penne Melanzane, Pomodoro e Ricotta</b> 15.50 Pasta con berenjena, tomate y queso de ricotta. Quill pasta with aubergine, tomato and ricotta cheese. Beautiful texture!
<b>Penne Arrabbiata</b> 13.50 Pasta en una salsa de tomate picante Quill pasta tossed in tomatoes, garlic and chili pepper. Say how "angry" you want it!
<b>Penne Pesto</b> 15.50 Pasta con pesto Quill pasta in pesto
<b>Penne Amatriciana</b> 15.50 Pasta con bacon, vino tinto, cebolla y tomate Quill pasta with bacon, red wine, onions and tomato
<b>Fettuccine Salmone</b> 16.50 Pasta en salsa de salmon ahumado Flat, thin pasta in a rich, creamy smoked salmon sauce.
<b>Fettuccine Carbonara</b> 13.50 Pasta en salsa de tocino, yema y nata Flat, thin pasta with bacon, egg yolk, cream, parmesan and butter...to die for!
<b>Fettuccine Broccoli e Gamberetti</b> 16.50 Pasta con brocoli y gambas. Una bonita combinación Flat, thin pasta with fresh broccoli and Mediterranean prawns. A lovely combination
<b>Fettuccine Tartufo e Funghi Porcini</b> 21.75 Fettuccine en una deliciosa salsa cremosa de funghi porcini y trufa Fettuccine pasta in a delicious creamy sauce, with porcini mushrooms and truffle. Be quick before it sells out!
<b>Fettuccine Carpaccio</b> 29.95 Fettuccine en salsa trufa con cama de carpaccio de carne y rucola, un plato indescriptible! Fettuccine pasta in a creamy truffle sauce on a bed of beef carpaccio, it leaves you speechless!
<b>Pappardelle Pollo e Funghi</b> 16.50 Pasta con pollo y champiñones Flat, wide-ribbed pasta with strips of tender moist chicken and mushrooms with a dash of cream
<b>Tortelloni Pappardella</b> 15.50 Pasta rellena de ricota y espinaca en una salsa de tomate, champiñones y nata Small pouches stuffed with ricotta and spinach in a tomato, mushroom and cream sauce
<b>Gnocchi Sorrentina</b> 15.50 Pasta de patata en salsa de tomate y mozzarella Small, light potato dumplings in a tomato and mozzarella sauce
<b>Cannelloni di Carne</b> 15.50 Canelones con carne 100% Ternera cubierto de tomate y bechamel Very large tubular pasta stuffed with 100% Beef meat sauce and covered in a tomato and bechamel sauce
<b>Sexy Pasta</b> (Nuestro plato más famoso) (Our most famous dish) 24.75 Fusilli en salsa de tomate, con un toque de nata, mozzarella, pesto y parmigiano Fusilli pasta in tomato sauce, covered in cream, mozzarella, pesto and parmesan cheese

# I RISOTTI

<b>Risotto di Pollo</b> 16.50 Arroz cremoso con pollo Arborio rice with chicken
<b>Risotto Funghi Porcini</b> 17.50 Arroz cremoso con champiñón de Porcini Arborio rice cooked over a slow flame, drinking the juices of the world famous Porcini mushroom
<b>Risotto Frutti di mare</b> 23.00 Arroz cremoso con marisco fresco Arborio rice with fresh seafood

DISPONEMOS DE MENÚ DEL DÍA, INCLUYE PRIMERO Y SEGUNDO LUNES A VIERNES - 12:30h A 16:30h

WE OFFER A DAILY MENU, INCLUDES A STARTER AND MAIN COURSE MONDAY TO FRIDAY - 12:30h TO 16:30h

17,95€ p/p



GLUTEN

CRUSTÁCEOS

HUEVOS

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CACAHUETES

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APIO

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DÍÓXIDO AZUFRE Y SULFITOS

MOLUSCOS

ALTRAMUCES