



## MANIFEST

*At Gonzo Bitter Bar, we have selected our pasta from the finest pasta makers in Campania, the region that for more than five hundred years has produced the durum wheat pasta that feeds Italy. Producers such as Faella and Setaro make their pasta truly unique: they mix their flours with water from the region's springs, cut the pasta with bronze blades, and allow it to dry very slowly beneath Mount Vesuvius. Faithful to their methods, at Gonzo Bitter Bar we cook the pasta just as they have taught us—respecting the cooking point that allows us to appreciate the delicate work that makes it possible. And, out of the same respect for their craft, here we eat pasta al dente. Because for us, good pasta must have a leading structure, one that almost crunches when you bite into it.*

*Pasta cooked al dente is done on the outside while its interior retains a slightly undercooked core, allowing the quality of the wheat and the technique used in its production to be fully appreciated. Our way of cooking it also allows for better use of its carbohydrates, which in turn aids digestion and helps the body make better use of its energy. For all these reasons, if you still feel that pasta cooked al dente may not be to your liking, we recommend choosing another option from the menu.*



@GONZOBITTERBAR



# STARTERS

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## CHIPS WITH FONDUTA AND PEPERONCINO

*Homemade potato chips with Parmesan cream  
and chili powder*

**7€**

## PARMIGIANO CROQUETTES

*Croquettes made with 24-month aged Parmesan cheese*

**8 pieces: 13,5€ | 4 pieces: 7€**

## BURRATA STRACCIATELLA

*Oven-roasted San Marzano tomato salad, pesto,  
stracciatella and pistachios*

**Full portion: 20€ | Half portion: 10,5€**

## CAESAR SALAD

*Baby gem lettuce, chicken, guanciale, crispy bread and our  
homemade Caesar dressing*

**Full portion: 19€ | Half portion: 10,5€**

## CARPACCIO ALLA CIPRIANI

*Pink veal tenderloin carpaccio topped with our  
Cipriani sauce, served with fresh arugula  
and shaved Parmesan*

**19€**

## MELLANZANE ALLA PARMIGIANA

*Roasted eggplant gratinated with San Marzano tomato,  
fior di latte mozzarella, Parmesan and basil*

**16€**

## FOCACCIA ROMANA

*Extra virgin olive oil, oregano and flaky salt*

**Whole 30 cm: 7€ | Half: 4€**

## FOCACCIA MARINARA

*Tomato sauce seasoned with garlic, parsley,  
anchovy and black olives*

**Whole 30 cm: 10€ | Half: 5,5€**

**BREAD... 1€**

# PINSA ROMANA

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*Dough fermented for 72 hours,  
similar to pizza but lighter and crispier.*

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## PINSA WITH FIOR DI LATTE, TOMATO AND BASIL

*San Marzano tomato, fior di latte mozzarella  
and fresh basil*

**Whole 30 cm: 20€ | Half: 11€**

## PINSA QUATTRO FORMAGGI

*San Marzano tomato, fior di latte mozzarella,  
gorgonzola, fontina and 24-month aged Parmesan*

**Whole 30 cm: 22€ | Half: 12€**

## PINSA WITH PROSCIUTTO, MUSHROOMS AND GORGONZOLA

*San Marzano tomato, prosciutto,  
mushrooms and gorgonzola*

**Whole 30 cm: 22€ | Half: 12€**

## PINSA WITH TRUFFLE MORTADELLA

*Parmesan cream, truffled mortadella,  
egg and shaved seasonal truffle*

**Whole 30 cm: 25,5€ | Half: 13,5€**

# COTOLETTA

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*Escalope alla milanese*

## MILANESE-STYLE BREADED ESCALOPE

**26€**

## COTOLETTA ALLA PIZZAIOLA

*Milanese-style escalope gratinated with  
San Marzano tomato, fior di latte mozzarella and basil*

**29€**

## COTOLETTA ALLA PARMIGIANA

*Milanese-style escalope gratinated with  
Parmesan cream, red onion, oregano and egg*

**29€**

# PASTE

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*All our pasta dishes are served topped with grated 24-month aged Parmesan. Except Vongole and Puttanesca.*

## **SPAGHETTI ALLA CARBONARA**

*Made as in Rome, NO CREAM, only four ingredients: egg yolk, pecorino cheese, black pepper and guanciale*

**19€**

## **RIGATONI ALL' AMATRICIANA**

*San Marzano tomato, onion, guanciale, black pepper, basil and Parmesan*

**19€**

## **PAPPARDELLE ALLA GENOVESE DI MANZO**

*Beef cheek ragù, oxtail, marrow bone, onion, bay leaf and white wine*

**21,5€**

## **TAGLIOLLINI CACIO, PEPE E TARTUFO NERO**

*Truffled pecorino cheese, black pepper and shaved seasonal black truffle*

**22,5€**

## **FETTUCCINI ALFREDO**

**PRICE PER PERSON / MINIMUM 2 PEOPLE**

*The great Roman classic, tossed at the table with butter and 24-month Parmesan. Supplement +€4 with seasonal truffle*

**19€**

## **SPAGHETTI AGLIO, OLIO E PEPERONCINO**

*Garlic, olive oil and chili*

**17€**

## **GIGLI AL PESTO**

*Basil, toasted pine nuts, extra virgin olive oil and 24-month Parmesan*

**21€**

## **PENNE ALL' ARRABIATA**

*Spicy tomato sauce made with Calabrian 'nduja*

**17€**

## **CASARECCE ALLA PUTTANESCA**

*San Marzano tomato, garlic, parsley, anchovy and black olives*

**17€**

## **LINGUINE ALLA NERANO**

*Provolone del Monaco cheese cream with basil and fried zucchini*

**17€**

## **TAGLIATELLE ALLA BOLOGNESA**

*San Marzano tomato, minced beef, vegetables, fresh sage and red wine*

**19€**

## **LASAGNA BOLOGNESA**

*Homemade fresh spinach pasta layered with Bolognese sauce, béchamel and 24-month Parmesan*

**17€**

# DESSERT

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## **TIRAMISÚ**

*Savoiardi sponge soaked in espresso and Amaretto, mascarpone cream and cocoa*

**7€**

## **PANNA COTTA**

*Cream custard*

**6€**

## **GIANDUIA**

*Belgian chocolate and toasted hazelnut cream, crunchy chocolate pearls and vanilla ice cream*

**8€**

# FRAPPÉ COFFEE

*Espresso shaken and served over crushed ice*

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**FRAPPÉ BLACK · 4€**

**FRAPPÉ WITH MILK · 4,50€**

**FRAPPÉ WITH BAILEYS · 5,00€**

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*¿Don't recognize an ingredient? Ask our team..*

*You can also order takeaway.*

# GLUTEN-FREE



*We offer fresh gluten-free pasta made by one  
of Italy's finest artisans.*

*We can also adapt all our sauces for celiac guests.*



## **GLUTEN-FREE PAPPARDELLE**

*Pair it with any sauce  
from the menu.*

**SUPPLEMENT +€1**

# WINES

## WHITE WINES

### D.O. SOMONTANO

El Mielerero	glass 3,5€ / 20€
RIESLING, GARNACHA BLANCO	
Enate 234	glass 3,5€ / 20€
CHARDONNAY	
Enate Gewürztraminer	23€
GEWÜRZTRAMINER	

### D.O. RUEDA

Tarsus	glass 3,5€ / 20€
VERDEJO	
José Pariente	30€
VERDEJO BARREL FERMENTED	

### D.O. RÍAS BAIXAS

Pazo San Mauro	glass 4,5€ / 26€
ALBARIÑO	

### D.O. VALDEORRA

Gaba Do Xil o Barreiro	25€
GODELLO	

### D.O. MOSCATO D'ASTI

Tosti	glass 4€ / 23€
MOSCATO BLANCO	

## ROSE WINES

### D.O. RIOJA

Aurora	glass 3,5€ / 20€
PINOT NOIR, SAUVIGNON BLANC AND CHARDONNAY	

### D.O. VT 3 RIBERAS

Chivite Las Fincas	22€
GARNACHA TINTA, TEMPRANILLO	

### D.O. AOC COTÉS DE PROVENCE

Miraval Rosé	33€
CINSAULT, GARNACHA TINTA, SYRAH AND VERMENTINO	

## RED WINES

### D.O. CAMPO DE BORJA

Tres Picos	27€
GARNACHA	

Palmeri Navalta	40€
GARNACHA	

### D.O. CALATAYUD

Honoro Vera	glass 3,5€ / 20€
GARNACHA	

### D.O. CASTILLA Y LEÓN

Mauro	56€
SYRAH, TEMPRANILLO	

### D.O. RIOJA

Azpilicueta Crianza	glass 3,5 / 20€
TEMPRANILLO	

Marqués de Vargas Reserva	31€
TEMPRANILLO, GRACIANO	

Las Cenizas	33€
TEMPRANILLO, GRACIANO	

Contino Reserva	44€
TEMPRANILLO, GRACIANO, MAZUELA, GARNACHA TINTA	

Ysios Finca El Nogal	55€
VIÑEDO SINGULAR TEMPRANILLO	

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## Cava

### D.O. CAVA

Juve & Camps	glass 6€ / 30€
RESERVA DE LA FAMILIA XAREL.LO, MACABEO, PARELLADA	

Juve & Camps	35€
RESERVA DE LA FAMILIA ROSÉ XAREL.LO, PINOT NOIR, GARNACHA TINTA	

## Champagne

Mumm Grand Cordon	glass 9€ / 55€
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Jean Dumangin Brut	50€
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Ayala Brut Majeur	50€
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Moët & Chandon Imperial Brut	60€
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Veuve Clicquot YT	65€
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Mumm Grand Cordon Rosé	65€
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Bollinger Special Cuvée	80€
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*All wines contain sulfites.*