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The most beautiful day? Today

***T**here is an ancient tradition in Italy: the olds eating houses called “trattorie”. A cult sites for provident voyagers that are looking for refuge and the family heat typical of these small restaurants. We at Lambrusqueria are inspired to these little hash houses that offer great masterpieces of freshness and simplicity for a small price.*

***B**ehind every “Trattoria” there is the figure of the host. A figure never overpowering and very discreet. A man every time ready to start a pleasant conversation and to discuss the public virtue of always rich wine.*

# Salads and Soups

*The water treasure of the North and the sunny heat of the South are the responsible of the great variety of vegetable in Italy.*

**Pasqualina (typical of Piemonte)**  **7,95**

SALAD, TOMATOES, EGGS, ONION, RADDISH, BALSAMIC VINEGAR, OLIVE OIL

**Victoria**   **7,95**

LETTUCE, GOAT CHEESE, BANANAS, PEAR, RAISIN, WALNUT, BALSAMIC VINEGAR

**Depurativa**  **7,95**

FRESH SPINACH LEAVES, ONION, TOMATOES, RICOTTA OLIVE OIL AND BALSAMIC VINEGAR

**Siciliana**  **7,95**

LETTUCE, CHEESE, ORANGES, OLIVES

**Orientale**  **7,95**

LOIN, ORANGE, OLIVES, MASCARPONE CHEESE, GORGONZOLA AND TONNATA SAUCE

**Refrescante** **7,95**

LETTUCE, RUCULA, CHERRY TOMATOES, RADDISH, ONION

**Brazil** **9,95**

CANONS, PINK ONION, RADISHES, MANGO, PAPAYA, AVOCADO AND LIME VINAIGRETTE

**Caprese (a classic from Capri Island)**  **11,95**

TOMATOES, MOZZARELLA (BUFALA) AND BASIL

**Burrata**   **12,95**

CREAMY BURRATA CHEESE SERVED WITH SLICED TOMATOES, PESTO AND TOASTED BREAD

**Soup of the day** **4,35**

*We kindly ask our customers to inform us of any intolerance or allergies from our ingredients*



GLUTEN



DAIRY



EGGS



NUTS



FISH



SEAFOOD

# Cheese and Cold Meat

*The Alps are around the North of “Bel Paese” in these valley the tradition of cow milk cheese (fontina, taleggio, bitto) has growth.*

*But it's not all: there are the provola and other well know cheese like Parmesan born in the foggy northern prairie near the Po river. In the centre of Italy are the sheep and the goat the protagonist on the table. Near Caserta we will find the “Bufala” the mother of all mozzarellas. Now these genuine products are well known worldwide.*

**Mascarpone and Gorgonzola**  **6,95**  
PROBABLY THE BEST COMBINATION OF CHEESE

**Scamorza**  **7,65**  
FRESH SMOKED CHEESE SERVED IN A TERRA-COTTA SHELL

**Pecorino al tartufo**  **9,45**  
AGED SHEEP'S MILK CHEESE FILLED WITH OF GENEROUS SLICES  
BLACK TRUFFLE

**Fagottino**     **7,45**  
PUFFPASTRY WITH APPLE, CHEESE AND TRUFFLE

**Coppa** **7,45**  
ONE OF MORE NOBLE COLD MEAT OF ITALY

**Speck** **7,45**  
SMOKED DRY MEAT FROM NORTHERN MOUNTAINS

**Mix Fiambre** **12,95**  
A SELECTION OF OUR TYPICAL ITALTALIAN COLD CUTS

**Cheese Selection (little)**  **8,45**

**Cheese Selection (big)**  **12,95**

**Mixed Selection**  **17,90**

# Pasta

(All our pastas are served with parmesan cheese)

*Its said that was Marco Polo, the Venetian traveler, who introduced the pasta to Italy. For Italians, pasta is a poetry.*

*Strozzapreti is a typical hand rolled pasta from the region of “Emilia Romana”.*

*The explanation for the name Strozzapreti (“priest-choker” in italian) refers to the azdora (housewife) who “chokes” the dough strips to give its original shape. “...in that particular moment, we would presume that azdora express such rage to be able to choke a priest!”*

**Pasta all'Olio**   **6,90**  
OLIVE OIL AND PARMESAN

**Pasta Lucia**   **7,60**  
BUTTER AND PARMESAN

**Spaghetti Aglio, Olio e Peperoncino**  **7,95**  
GARLIC, OLIVE OIL AND CAYENNE PEPPER. ONE OF THE MOST TRADITIONAL AND TASTY RECIPE FROM THE CAMPANA'S REGION

**Strozzapreti a la Ligure**    **9,45**  
ALL FLAVORS OF LIGURIA: PINE NUTS, BASIL, PARMESAN CHEESE AND FRESH TOMATO

**Tagliatelle Norcina**     **9,90**  
(THE DELICATE FLAVORS OF CENTRAL REGION OF ITALY)  
FETTUCCINE WITH MUSHROOMS, SAUSAGE AND TRUFFLE FRESH CREAM

**Trofie al Ragù**   **9,45**  
ROMAGNOLA'S ORIGINAL RECIPE (MINCED MEAT, TOMATOES SAUCE, CELERY, CARROTS AND AROMATIC HERBS)

**Trofie Vegetal**   **8,45**

ZUCCHINI, FRESH MUSHROOMS AND OTHER SCENTS FROM THE ORCHARD

**Spaghetti Pomodoro fresco e Basalico**   **8,95**

FRESH TOMATO AND BASIL, ONE OF THE MOST FAMOUS DISH FROM THE ITALIAN COUSINE

**Penne Arrabbiata**   **8,45**

A ROMAN CLASSIC WITH FRESH TOMATOES AND CAYENNE PEPPER

**Trofie al Queso**   **9,45**

FRESH CHEESES FROM SHEEP, GOAT, GORGONZOLA AND TALEGGIO

**Ravioli**    **11,50**

HOME MADE RAVIOLI

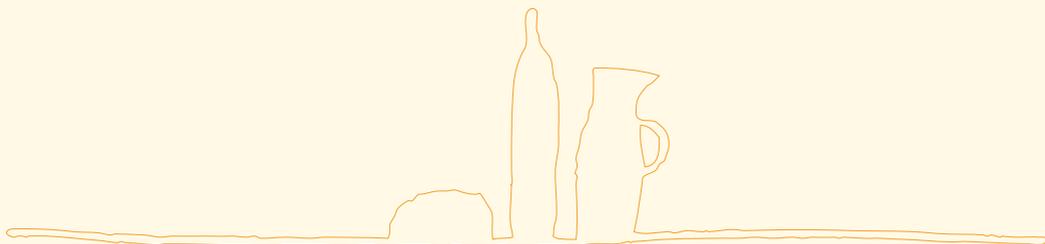
**Linguine alle Vongole**   **12,50**

PASTA SERVED WITH CLAMS (SEASONAL)

*Trofie is traditional pasta from Ligure, known by its peculiar twisted shape.*

*In the past Ligurian women used to prepare Trofies at home, and its name refers to the specific hand motion required to produce this kind of pasta.*

\* Ask for our gluten free pastas



# Meats

*From the green pasture of the Padana praire to the coldest zone of north east the tradition of red and white meat and it's great red wines.*

## **Porchetta di Ariccia** \_\_\_\_\_ **7,50**

PORK ROAST STUFFED WITH AROMATIC HERBS SERVED IN THIN SLICES

## **Tonnato** \_\_\_\_\_ **7,95**

PORK MEAT WITH TUNA FISH AND CAPER SAUCE

## **Carpaccio alla Albese** \_\_\_\_\_ **10,95**

CARPACCIO OF UNCOOKED BEEF FILET WITH EXTRA VIRGIN OLIVE OIL, LEMON JUICE AND PARMESAN

## **Carpaccio alla Monegasca** \_\_\_\_\_ **10,95**

CARPACCIO OF UNCOOKED BEEF FILLET WITH EXTRA VIRGIN OLIVE OIL AND FOIE GRAS

## **Chicken Drumsticks** \_\_\_\_\_ **10,90**

BONELESS CHICKEN LEG COOKED ON VOLCANIC STONE GARNISHED WITH POTATOES, AUBERGINES, PEPPERS AND ZUCCHINI

## **Solomillo al Romero** \_\_\_\_\_ **19,45**

BEEF FILET GRILLED ON VOLCANIC STONES AND SERVED WITH ROASTED VEGETABLES

## **Solomillo con Foie Gras** \_\_\_\_\_ **21,45**

BEEF FILET GRILLED ON VOLCANIC STONES AND SERVED WITH THIN SLICES OF FOIE GRAS AND ROASTED VEGETABLES

## **Tagliata** \_\_\_\_\_ **22,00**

ENTRECOTE STEAK PREPARED ON VOLCANIC STONES ON A "TAGLIATA ITALIANA" STYLE SERVED WITH GRILLED VEGETABLES

## **Bread** \_\_\_\_\_ **2,00**

# The Pastry from Lambrusqueria

*Some Italian ancient traditional recipe from Piemonte Valley. A wise heredity of taste for your palate.*

**Tiramisù**     **4,95**

A CLASSIC OF THE ITALIAN PASTRY. SPONGE CAKE, CAFÉ,  
MASCARPONE AND CHOCOLATE.

**Monte Bianco**    **4,95**

A FANTASTIC PIEMONTE'S SWEET CAKE WITH A CHOCOLATE SPONGE  
CAKE AND MUCH CREAM

**Tarta de Coco**    **4,95**

COCONUTS CAKE

**Semifrio de Champagne**    **4,95**

**Tarta della Pasione**    **5,45**

CHOCOLATE CAKE WITH VANILLA ICECREAM

**Dessert of the day** **4,95**

**Fresh Season Fruit** **4,95**

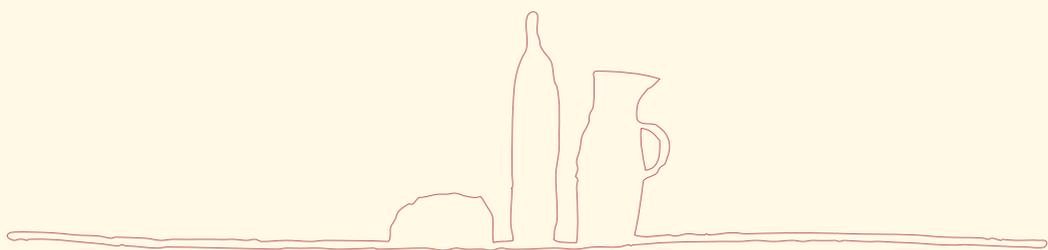


*Menú of the day*

*Menú depurativo*

FROM MONDAY UNTIL FRIDAY OF 13 ' 30 TO 16 ' 00 H.

for **8,45 €**



LAMBRUSQUERÍA  
Pane, vino e fantasia