

MIAMI | LAS PALMAS | MASPALOMAS | PUGLIA

ANTIPASTI

MELANZANE ALLA PARMIGIANA

Smoked cheese mousse, eggplant medallions, tomato sauce, parmesan, basil oil with homemade focaccia
17€

PROVOLONE ITALIANO

Italian smoked grilled cheese, honey, toasted walnuts
15€

**TARTARE DI ANGUS
(SHOW AT THE TABLE)**

Minced and marinated beef, capers, egg, red onion, Dijon mustard
23€

TARTARE ESOTICA

(SHOW AT THE TABLE)

Choose your protein: marinated tuna/salmon, mango crème fraiche, fruits of the forest.
19€

FOCACCIA 450GRADI

Fresh burrata served with rosemary focaccia and basil pesto
17€

CARPACCIO 'PUNTA D'ANCA'

Slices of bresaola stuffed with arugula pesto, lightly roasted cherry tomatoes and parmesan fondue
19€

POLIPO DI CRISTALLO

Octopus tentacle at low temperature, steamed leek, smoked cheese fondue, toasted hazelnuts
19€

TAGLIERE NAPOLETANO

The best selection of Italian cured meats and cheeses selected by 450Gradi, served with homemade focaccia.
X2 19€/ X4 29€

450GRADI INSALATA

Mixed lettuce, avocado, homemade cocktail sauce, toasted pistachio soil
13€
Add Prawns 4€ Add Salmon 9€

PASTA

(OPCIÓN SIN GLUTEN)

CARAMELLA DEL CHEF

Egg pasta filled with pear with gorgonzola cream and toasted walnuts
17€

**TAGLIATELLE GAMBERI E
ZUCCHINI**

Fresh egg pasta with glazed prawns, black zucchini and pistachio cream
19€

**CARBONARA AL TARTUFO
(SHOW AT THE TABLE)**

Spaghetti with guanciale, egg yolk, pecorino romano, grana padano, and fresh black truffle and fresh black truffle served in a form of pecorino
25€
Add Fresh Truffle 5€

SPAGHETTI DI MARE

Spaghetti with fish bisque, mussels, clams and shrimps
25€

RAVIOLO ALLA GENOVESA

Homemade pasta stuffed with onion stew, brown butter and parmesan fondue
19€

SPAGHETTI ALLE VONGOLE

Spaghetti with clams, garlic, cherry tomatoes, EVO oil, lemon and parsley zest
21€
Add 5€ Prestige Caviar

GNOCCHI SORRENTO

(SHOW AT THE TABLE)

Homemade pasta with tomato sauce, Parmigiano, fresh cheese Burrata served with pizza dough
17€

**PAPPARDELLE CON FILETTO DI
ANGUS**

(SHOW EN LA MESA)

Fresh egg pasta with beef tenderloin sautéed in red wine, premium black truffle sauce, served with pizza dough
25€

RISOTTO CON GAMBERO ROSSO

Carnaroli rice with shrimp bisque, prawn tartareXL de Huelva premium selection 450Gradi and Gold leaf 24KT
33€

CHILDREN'S MENU

(WITH FREE TOY)

PIZZA MICKEY MOUSE

Pizza margarita con forma de Mickey Mouse
15€

PASTA FOR CHILDREN

Sauce of your choice: tomato/butter/ham cream
15€



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SECONDI PIATTI

<p>TATAKI DI TONNO Selected fresh bluefin tuna fillet 450 Gradi soy marinated served with wok vegetables 25€</p> <p>SALMONE REALE Grilled salmon fillet, citrus carrot reduction, lemon burrata, sweet and sour onion, optional garnish to choose from 23€</p>	<p>FILETTO DI ANGUS AL TARTUFO NERO (SHOW EN LA MESA) Grilled beef tenderloin 450Gradi, dressed arugula base, porcini cream and black truffle 27€</p> <p>BISTECCA DI VITELLO (SHOW EN LA MESA) Bone-in veal chop, salad and baked potatoes, served at table with a barolo wine reduction. 8€ X 100GR</p> <p>GUARNITIONS Baked Potatoes 3.90€ - French Fries 4.90€ with Truffle 5.90€ - Marinated Zucchini 5€ - Mixed Insalata 5€ -Vegetable Wok 5€ -White Rice 5€</p>	<p>LUBINA Grilled sea bass fillet, served with mixed salad and optional garnish of your choice 23€</p> <p>TOMAHAWK STEAK (SHOW AL TAVOLO) Tomahawk premium selection 450Gradi, served with baked potato and tossed salad 9€ X 100GR</p>
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PIZZA

<p>CARBONARA (SHOW EN LA MESA) Black truffle cream base, mozzarella, guanciale, egg yolk and pecorino cream, basil, parmesan, EVO oil 19€</p> <p>SPECIAL SOLOMILLO (SHOW EN LA MESA) Black truffle cream base, mozzarella, arugula, lightly roasted cherry tomatoes, Uruguayan sirloin steak, parmesan cheese 23€</p> <p>DELIZIA Pistachio cream and ricotta cheese, mozzarella, pistachio mortadella IGP, pistachio earth, parmesan, EVO oil and basil 15€</p>	<p>(OPCIÓN SIN GLUTEN) VEGETARIANA Mozzarella cheese, seasonal vegetables, cherry tomatoes, Italian black olives, parmesan cheese 14€</p> <p>NAPOLI Tomato sauce "San Marzano", mozzarella, Cantabrian anchovies, capers, oregano from Sicily, burrata cream and lemon zest. 15€</p> <p>450 GRADI Homemade basil pesto base, mozzarella, cheese stuffed rim, spicy salami 15€</p> <p>4 FORMAGGI CON TARTUFO Mozzarella, honey cheese emulsion flavored with truffle, walnuts and gorgonzola 15€</p>	<p>DIAVOLA Salsa de tomate "San Marzano", mozzarella , salami picante italiano, parmesano, aceite EVO y albahaca 13€</p> <p>GENOVESA Mozzarella, onion marinated meat marinated 72h at low temperature, parmesan fondue 15€</p> <p>SPECIAL MILLENNIUM (GANADORA EN EL 'PIZZA SHOW DUBAI 2014) Star-shaped pizza, each tip with a different filling. spicy salami, porcini mushrooms, cooked ham and ricotta cheese, on top arugula, cherry tomato, EVO oil. 15€</p>
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EXTRA PIZZA

Baked Potatoes 3.90€ -Fries 4.90€ with Truffle 5.90€ -Fresh Burrata 3.90€ -Mozzarella di Bufala 3.90€ -Cheese Stuffed Bordeaux 3.90€ -Truffles

HAMBURGER ITALIANO (VEGAN OPTION)
Homemade hamburger with cheese, onion, arugula, truffle sauce and crispy guanciale, served with french fries.
17€

ADD TO YOUR PLATE

FRESH TRUFFLE 5€

CAVIAR PRESTIGE 5€

ORO24KT 7€.

- IGIC tax included -

We pride ourselves on using only the highest quality ingredients and preparing all our food fresh every day. If you have allergies, please let us know as not all ingredients are listed.

DOLCI

TIRAMISU

(SHOW AT THE TABLE)

Italian Savoiardi dipped in coffee,
mascarpone, fresh eggs,
cocoa powder
9€

PROFITEROL

Cream puff pastry ball
with dark chocolate
7€

BABA' AL RHUM

Typical dessert of the city of Naples
bathed in Rum
7€

QUESOS ITALIANOS

Selection of Italian cheeses
11€

TARTA CAPRESE

Cake from the island of capri made
with almonds and chocolate.
7€

PANNA COTTA

Italian dessert of sweetened cream
thickened with gelatine and amaretto
with hazelnuts
7€

SOUFFLE DE PISTACHO

Tartlet with hot pistachio cream heart,
served with pistachio granelas
7€

HELADO CASERO

Vanilla, chocolate
5€
Pistachio
7€

TERMINA TU EXPERIENCIA

DEGUSTACIÓN DE RONES PREMIUM

(zacapa XO, arehucas gran reserva 18, zacapa centenario)
con combinaciones de diferentes chocolates
19€

DEGUSTACIÓN DE GRAPPAS ITALIANAS PREMIUM

(bonollo d'orange, bonollo amarone barricata, bonollo moscato) con
combinaciones de diferentes chocolates
19€

EXPERIENCIA PUROS CIGARS

PUROS CIGAR + CAFÉ

19€

PUROS CIGAR + POSTRE

25€

PUROS CIGAR+ WHISKY +POSTRE

29€