

MIAMI | LAS PALMAS | MASPALOMAS | PUGLIA

**ANTIPASTI**

**MELANZANE ALLA PARMIGIANA**

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

19€

**PROVOLONE ITALIANO**

Italian smoked grilled cheese, honey, toasted walnuts

17€

**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'**

Rucula, bresaola IGP, cherry tomatoes, parmesan, white truffle oil, balsamic glaze

19€

**POLIPO ALLA LUCIANA**

Octopus stewed in a sauce of tomato sauce, capers and black olives and homemade crusty bread.

23€

**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)**

**CAMELLA DEL CHEF**

Egg pasta filled with pear with gorgonzola cream and toasted walnuts

19€

**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

27€

**RAVIOLI AL TARTUFO**

Egg pasta with butter, sage and black truffle sauce

21€

**SPAGHETTI ALLE VONGOLE**

Spaghetti with clams, garlic, cherry tomatoes, EVO oil, lemon and parsley zest

23€

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

### TATAKI DI TONNO

Selected fresh bluefin tuna fillet 450 Gradi soy marinated served with wok vegetables  
25€

### SALMONE REALE

Grilled salmon fillet with salad, optional garnish of your choice  
23€

### FILETTO DI ANGUS AL TARTUFO NERO (SHOW EN LA MESA)

Grilled beef tenderloin 450Gradi, dressed arugula base, porcini cream and black truffle  
27€

### 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

### LUBINA

Grilled sea bass fillet, served with mixed salad and optional garnish of your choice  
23€

### TOMAHAWK STEAK (SHOW AL TAVOLO)

Tomahawk premium selection 450Gradi, served with baked potato and tossed salad  
9€ X 100GR

### 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€

## PIZZA

### CARBONARA (SHOW EN LA MESA)

Black truffle cream base, mozzarella, guanciale, egg yolk and pecorino cream, basil, parmesan, EVO oil  
19€

### SPECIAL SOLOMILLO (SHOW EN LA MESA)

Black truffle cream base, mozzarella, arugula, lightly roasted cherry tomatoes, Uruguayan sirloin steak, parmesan cheese  
25€

### DELIZIA

Pistachio cream and ricotta cheese, mozzarella, pistachio mortadella IGP, pistachio earth, parmesan, EVO oil and basil  
15€

### (GLUTEN-FREE OPTION)

### PARMIGIANA

"San Marzano" tomato sauce Mozzarella, eggplant Parmigiana, basil, parmesan,  
14€

### NAPOLI

Tomato sauce "San Marzano", mozzarella, Cantabrian anchovies, capers, oregano from Sicily, burrata cream and lemon zest.  
15€

### 450 GRADI

Homemade basil pesto base, mozzarella, cheese stuffed rim, spicy salami  
15€

### 4 FORMAGGI CON TARTUFO

Mozzarella, honey cheese emulsion flavored with truffle, walnuts and gorgonzola  
15€

### DIAVOLA

Salsa de tomate "San Marzano", mozzarella, salami picante italiano, parmesano, aceite EVO y albahaca  
14€

### FARCITA

Tomato sauce "San Marzano", mozzarella, Parma ham, arugula, cherry tomatoes, parmesan cheese  
15€

### 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€

### 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.  
19€

## 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€