

Basile

PINSERIA ROMANA



LEGGERA · FRAGRANTE · CROCCANTE

The difference between a pinsa and a pizza lies in the dough. Pinsa dough is made with 100% plant-based, natural ingredients, using soy, rice, and wheat flours, with no added fat other than virgin olive oil. Pinsa dough is much lighter and easier to digest than traditional pizza dough. It contains a higher percentage of water, as rice flour helps retain moisture. Our Roman Pinsa is made with BIO sourdough which is naturally fermented for 48 hours, resulting in a softer and lighter crust than traditional pizza dough, which is also softer on the stomach.



IL DOLCE FAR *niente*



WHAT *croquette* DO YOU FANCY?

POTATO CROQUETTE Potato purée with Italian Fior di Latte mozzarella, provolone, and Speck Alto Adige (PDO). €2.50

GORGONZOLA CROQUETTE Italian Fior di Latte mozzarella, sweet Gorgonzola cheese (PDO), chicory, and walnuts. €2.50

 **SAUSAGE CROQUETTE** Italian Fior di Latte mozzarella with spicy Calabrian sausage. €3.00

AUBERGINE CROQUETTE Oven-roasted aubergine, San Daniele prosciutto crudo (PDO), provolone, and basil. €3.00

BREADED PROVOLONE Authentic Italian provolone cheese in a crispy corn and honey coating. €5.00€

CARBONARA CROQUETTE Pecorino Romano, egg yolk, guanciale, and black pepper. €4.00

TO share

SELECTION OF ITALIAN CHEESES & CURED MEATS

Buffalo Mozzarella from Campania (PDO), truffle cheese matured in caves, spicy Primo Sale cheese, Pecorino Romano (PDO), Parmigiano Reggiano (matured for 18 months), and a selection of Italian cured meats, subject to availability. 18.00€

SELECTION OF ITALIAN CURED MEATS

Selection varies depending on what's available at the market. 13.00€

ROASTED VEGETABLE PLATTER

A selection of oven-roasted seasonal vegetables. 10.00€

PROVOLONE FILANTE

Provolone cheese, BIO tomato sauce, Parmigiano Reggiano (matured for 18 months), and oregano. 10.00€

GARLIC PINSA

Our Roman pinsa topped with Italian Fior di Latte mozzarella and homemade garlic oil. 7.50€

FRENCH FRIES

A portion of crispy French fries. 4.00€

CARPACCIO DI CARNE Mushroom sauce, cured meat, rocket and parmesan. €16.00

SALADS - *eat your greens*

IL GRANO Iceberg lettuce, cherry tomatoes, goat's cheese, bacon, and walnuts. 13.00€

LEGGERA Iceberg lettuce, cherry tomatoes, rocket, carrot, sweetcorn, pine nuts, and Parmigiano Reggiano (matured for 18 months). 12.50€

MELETTA Iceberg lettuce, apple, goat's cheese, walnuts, and honey. 12.50€

CAPRESE Ripe tomatoes, Buffalo Mozzarella di Campania (PDO), basil, and oil (EVOO). 11.50€

LA FRESCA Lettuce, smoked salmon, stracciatella, and guacamole. 13.50€ nonna's recipes

nonna's RECIPES

PARMIGIANA Breaded aubergine with Italian Fior di Latte mozzarella, BIO tomato sauce, provola, Parmigiano Reggiano (matured for 18 months), and fresh basil. 11.00€

LASAGNA Our grandmother's recipe with BIO tomato sauce and minced beef, a traditional Basile family dish. 11.00€

handmade PASTA

SPAGHETTI · TAGLIATELLE · GNOCCHI

CARBONARA Guanciale from Amatrice (PDO), egg yolk, Pecorino Romano (PDO), and black pepper. 13.00€

GENOVESE Pesto Genovese pesto, oven-roasted cherry tomatoes, and Parmigiano Reggiano (matured for 18 months). 12.50€

CUATRO QUESOS Parmigiano Reggiano (matured for 18 months), provolone, Pecorino Romano (PDO), and sweet Gorgonzola (PDO) cream. 13.50€

AMATRICIANA BIO tomato sauce, oven-roasted cherry tomatoes, red onion, Guanciale from Amatrice (PDO), Pecorino Romano (PDO), and chilli. 13.00€

BOLOGNESE BIO tomato sauce with mixed minced meat, slow cooked for 4 hours. 13.50€


MEZZALUNA Pasta filled with seafood and scallops, served with pepper sauce, stracciatella, basil, and lemon zest. 15.00 €

RAVIOLO DE TRUFA Pasta filled with truffle and mozzarella, served with mushroom sauce, Pecorino Romano, and cream. 14.50 €



MOST LOVED PINSAS

 **CARBONARA** Italian Fior di Latte mozzarella, Guanciale from Amatrice (PDO), egg yolk, Pecorino Romano (PDO), and black pepper 13.00€

 **VALERIA** BIO tomato sauce, Italian Fior di Latte mozzarella, spicy salami, ham, red onion, and sweet Gorgonzola (PDO). 13.50€

CAPRICCIOSA BIO tomato sauce, Italian Fior di Latte mozzarella, artichokes, Taggiasca olives, oven-roasted mushrooms, egg yolk, and San Daniele prosciutto crudo (PDO). 13.50€

IL GRANO Italian Fior di Latte mozzarella, Speck Alto Adige (PDO), oven-roasted mushrooms, provolone, and truffle sauce. 13.00€


TARTUFINA Italian Fior di Latte mozzarella, ham, and truffle sauce. 13.00€

BARBECUE BIO tomato sauce, Italian Fior di Latte mozzarella, ham, minced beef, and barbecue sauce. 13.50€

CLASSIC PINSAS


AMARINADA BIO tomato sauce, Italian Fior di Latte mozzarella, tuna, red onion, and anchovies. 12.50€

MARGHERITA BIO tomato sauce, Italian Fior di Latte mozzarella, basil, and oil (EVOO). 10.00€

 **DIAVOLA** BIO tomato sauce, Italian Fior di Latte mozzarella, and spicy salami from Verona. 11.00€

PROSCIUTTO BIO tomato sauce, Italian Fior di Latte mozzarella, and ham. 10.50€

REGINA BIO tomato sauce, Italian Fior di Latte mozzarella, ham, and oven-roasted mushrooms. 11.50€

 **AMATRICIANA** BIO tomato sauce, Guanciale from Amatrice (PDO), red onion, Pecorino Romano (PDO), and chilli. 12.00€

VEGETARIANA Cherry tomatoes, mushrooms, peppers, aubergines, courgettes, and pesto. 11.50€

TUTTO QUESO Italian Fior di Latte mozzarella, Parmigiano Reggiano (matured for 18 months), provolone, Pecorino Romano (PDO), and sweet Gorgonzola (PDO). 12.50€

FOCACCIA Made with our authentic homemade dough. 6.00 €

HOUSE SPECIALS

L'ITALIANA Rocket, cherry tomatoes, Buffalo Mozzarella from Campania (PDO), San Daniele prosciutto crudo (PDO), Parmigiano Reggiano (matured for 18 months), and a drizzle of oil (EVOO). 15.00€

NORDICA Rocket, Buffalo Mozzarella from Campania (PDO), Norwegian salmon, cherry tomatoes, and a drizzle of oil (EVOO). 15.00€

BASILADA Homemade tomato sauce, Italian Fior di Latte mozzarella, Taggiasca olives, Galician Blond beef sausages, stracciatella, and honey 14.00€

GOLOSA Italian Fior di Latte mozzarella, speck, walnuts, goat's cheese, caramelised onion, and honey 15.00€

FIORI DI MARZO Pea cream, scamorza affumicata, guanciale, truffle, and parmesan. 16.00€

PANCETTINA Italian Fior di Latte mozzarella, oven-roasted potatoes, pancetta arrotolata, and truffle. 16.00€

IBERICA BIO tomato sauce, rocket, burrata, Iberian ham, and truffle. 16.50 €

MEDITERRANEA BIO tomato sauce, anchovies, sun-dried tomatoes, stracciatella, pepper sauce, lemon zest, and basil. 15.00 €

KIDS MENU

PFRENCH FRIES

MINI PINSA choose from Classic Pinsas

or

TAGLIATELLE with tomato and Parmesan / Bolognese sauce

DRINK

BOWL OF ICECREAM 10.00€

Extra Toppings (Max. 3) :Mozzarella €1.00, Prosciutto crudo €2.00, Olives €0.80, Egg yolk €0.80, Mushrooms €0.80, Speck €1.50, Truffle €2.00, Buffalo €2.00, Salmon €3.00, Ham €1.00, Salami €1.20, Guanciale €1.20, Minced meet €1.20.

Basile

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DELICIOUS *desserts*

Cheesecake. 6,00€
Classic Tiramisù. 5,00€
Pistacchio Tiramisù. 5,50€
Nutella Tiramisù. 5,50€
Pistacchio Souffle. 5,50€
Nutella Pinsa. 7,00€

COFFEE

Espresso 1,20€
Espresso macchiato 1,50€
Caffè latte 1,50€
Tea 1,50€

DRINKS

Water 500ml 1,50€
Water 1000ml 3€
Soft Drinks 2,50€
Bitter kass 2,50€
Tónica 2,50€
Latino (wine with Lemonade) 3€
Glass of wine 3€

BEERS

Caña 2€
Draft Beer (Small) 2,00€
Draft Beer (½ Litre) 3,50€
Draft Beer (1 Litre) 6,00€
Estrella Galicia 3,00€
Estrella Galicia 0.0 3,00€
Radler 2,50€
1906 3,00€
Nastro Azzurro 3,00€
Sangria (½ Litre) 7,50€
Sangria (1 Litre) 15,00€
Aperol Spritz 6,00€
Aperol Spritz 6,00€

craft BEERS

BALADIN IPA

(5.5% ABV, 33cl)
5.50€

BALADIN GLUTEN FREE

(6.5% ABV, 33cl)
5.50 €

red WINE

SYRAH SICILIA 19,00€

A deep, full-bodied Sicilian Syrah with great elegance and intensity, aged for 6 months in French oak barrels. It offers a concentrated bouquet of ripe blackberries, spices, and red fruits, with a strong, structured, intense, and mineral aftertaste.

MONTEPULCIANO D'ABRUZZO

15,00€

Your senses are awakened with clear hints of Mediterranean scrubland, first with black olives and dried plums, followed by a fresh and smooth sensation in your mouth. Young, lively tannins with a savoury aftertaste.

LA CASICA DEL ABUELO 21,00€

Mediterranean and elegant, with hints of plums, herbs, and soft tannins. Aged for 6 months in oak barrels.

rose WINE

LAGREIN ROSATO TRENINO 13,00€

Bright pink colour with light violet reflections. Aromas of fresh fruit. On the palate, it offers vibrant acidity and a persistent aftertaste.

white WINE

GRILLO 15,00€

Deep straw-yellow in colour, with a distinctive tropical bouquet of hints of mango and papaya, complemented by touches of jasmine and white flowers. Balanced and aromatic, with a delicate acidity.

PECORINO 17,00€

Pecorino is an expressive white wine with a strong sense of place, smooth and light on the palate, aged in oak and steel barrels. Rich in fruity aromas with subtle vegetal hints, it offers a dynamic, fresh, and clean taste.

FRESCO VERDEJO 21,00€

A vibrant and well-balanced Verdejo with tropical aromas and a subtle herbal touch, followed by a fruity and slightly bitter aftertaste.

lambrusco WINE

RED LAMBRUSCO 19,00€

A lightly sparkling Italian wine with a subtle sweetness and fine bubbles. Refreshing and fruity, it pairs beautifully with light dishes and pasta and is also enjoyable well chilled on its own.

We are Spain's first Roman pinseria, and thanks to our restaurants in Elche and Santa Pola, we have managed to be included in the list of pinserias certified worldwide by L'Associazione OPR; there are currently only 47.



BUON *appetito*