

DON GIOVANNI

RISTORANTE & GASTROBAR

Menu

“Para ser feliz no hay que hacer lo que se quiere, sino querer lo que se hace”

Andrea Tumbarello

The gastronomy of Don Giovanni restaurant is tasty,
passionate and delicate for the cooking times.

Chef Andrea Tumbarello's choice for the best products, from pasta and pizzas to a wide selection of cold cuts, cheeses and wines of the best quality. It is the search to pay tribute to the authenticity and simplicity of Italian gastronomy, always prepared with exquisiteness.

Don Giovanni Barcelona is the perfect option to reach the enjoyment around a table under an exquisite and wide culinary proposal. The place to enjoy the best Italian dishes in the purest style of a trattoria in a Dolce vita atmosphere



The truffle specialities

Uovo “Millesimé”	23. ⁹⁰ €
Free-range egg yolk, truffle caviar, sliced truffle & boletus edulis cream	
Uovo con tartufo nero	23. ⁹⁰ €
Fried free-range egg, truffled salt, sliced truffle & black truffle caviar	
Tagliolini con tartufo nero	23. ⁴⁰ €
Pasta, bird broth, butter, truffle powder & sliced truffle	
Burrata pugliese con tartufo	28. ⁴⁰ €
Fresh burrata, truffle oil, truffle powder, salt flakes & sliced truffle	

Starters

Il nostro tagliere di salumi	17. ⁵⁰ €
Assorted Italian cold meats	
Provolone	11. ⁹⁰ €
Melted cheese with oregano	
Provolone con funghi porcini e rucola	13. ⁴⁰ €
Melted cheese with tomato sauce, boletus edulis, rocket & oregano	
Carciofi fritti (unitá)	7. ⁹⁰ €
Fried candied artichokes (unit)	
Melanzane alla parmigianai	12. ⁴⁰ €
Aubergine with tomato, mozzarella, cooked ham & Parmesan cheeses	
Carpaccio d’entrecote di vitello	18. ⁹⁰ €
Veal entrecote carpaccio with salt flakes, olive oil & black pepper with grissini	
Zuppa / Crema di verdure di stagione	11. ⁹⁰ €
Soup / Cream of seasonal vegetables	
Burrata Pugliese	19. ⁴⁰ €
Fresh burrata with olive oil, pepper, oregano & spicy tomato sauce	



Starters

Carpaccio di polpo

21.⁹⁰€

Octopus carpaccio with rocket, dried black olive powder, lemon and orange juice & EVOO

Burrata pugliese affumicata e caramellata

20.⁴⁰€

Smoked and caramelised fresh burrata with olive oil, pepper & oregano

Salads

“Don Giovanni”

11.⁹⁰€

Lettuce, tomato, onion, tuna, sweet corn, hard-boiled egg, anchovies, olives & mozzarella

“Fantasia”

14.⁴⁰€

Rocket, canons, spinach, goat and Parmesan cheese slices & olive oil ice cream

“Caprese”

12.⁹⁰€

Tomato slices, buffalo mozzarella, olive oil, basil & oregano

“Carlotta”

11.⁹⁰€

Rocket, emmental cheese, speck, apple, walnuts, cherry tomatoes

Fresh long pasta

Tagliatelle alla bolognese

14.⁴⁰€

Tagliatelle with ground beef, onion, celery, carrot, tomato & Parmesan cheese

Pappardelle ai funghi porcini

15.⁴⁰€

Pappardelle with boletus edulis, garlic & Parmesan cheese

Tagliolini al nero di seppia

18.⁴⁰€

Tagliolini with squid ink, garlic, cherry tomato, cuttlefish & a spicy touch

Linguine con calamaretti e vongole

18.⁴⁰€

Linguine with baby squids, clams & nduja (spicy)



VAT included

Fresh short pasta

Garganelli amatriciana

14.⁹⁰€

Garganelli with purple onion, tomato, smoked bacon, white wine, nduja (spicy) & basil

Rigatoni alla norma

14.⁹⁰€

Rigatoni with eggplant, tomato, basil, garlic, parsley & grated cured curd

Mezze penne alla diavola

14.⁹⁰€

Mezze penne with tomato, chili pepper, cream & Parmesan cheese

Gnocchi

Gnocchi al pomodoro e basilico

14.⁹⁰€

Gnocchi with tomato sauce, basil & Parmesan cheese

Gnocchi al pesto

16.⁴⁰€

Gnocchi with basil, garlic, olive oil, pine nuts, Pecorino cheese & Parmesan cheese

Gnocchi ibérico

16.⁴⁰€

Gnocchi with “presa ibérica” (pork meat), garlic sprouts, boletus edulis, meat juice & dried tomatoes

Stuffed fresh pasta

Lasagna della mamma

14.⁹⁰€

Ground beef, peas, hard-boiled egg, béchamel sauce & tomato sauce

Fagottini formaggio e pera

15.⁴⁰€

Fagottini stuffed with cheese and pear with gorgonzola cheese cream

Raviolini del Plin al Asiago

16.⁴⁰€

Raviolini stuffed with meat with Asiago cream & white wine

Cappellacci di zucca

16.⁴⁰€

Cappellacci stuffed with pumpkin with scamorza cheese au gratin

Raviolacci di cinghiale alla salsa di brasato

16.⁴⁰€

Wild pig ravioli with meat juice and organic tomato



VAT included

Spaghetti

- Spaghetti aglio, olio e peperoncino del nonno** 14.⁹⁰€
Spaghetti with garlic, olive oil, chili pepper, anchovy,
diced cherry tomato & Parmesan cheese
- Spaghetti con bottarga di tonno** 16.⁴⁰€
Spaghetti with bottarga (dried salted tuna roe)
- Spaghetti alla carbonara l'originale** 14.⁹⁰€
Spaghetti with guanciale (pork cheek cured meat),
egg yolk, pepper & Pecorino cheese
- Spaghetti alla bosconara** 23.⁹⁰€
Spaghetti with boletus edulis, sliced truffle, egg yolk, pepper & Pecorino cheese
- Spaghetti alla gambonara** 21.⁴⁰€
Spaghetti with smoked red prawn, brandy, egg yolk & pepper
- Spaghetti Napoli** 13.⁹⁰€
Spaghetti with tomato sauce & Parmesan cheese
- Spaghetti al pesto** 13.⁹⁰€
Spaghetti with basil, garlic, olive oil, pine nuts,
Pecorino cheese & Parmesan cheese
- Spaghetti con bacon e panna** 13.⁹⁰€
Spaghetti with bacon, egg, pepper, Parmesan cheese & cream



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Pizzas

Margherita	13.90€
Tomato sauce, mozzarella, basil & oregano	
Napoli	13.90€
Tomato sauce, mozzarella, anchovies, black olives & oregano	
Diavola	13.90€
Tomato sauce, mozzarella, spicy salami & oregano	
Traviata	13.90€
Tomato sauce, mozzarella, cooked ham & oregano	
Prosciutto e funghi	13.90€
Tomato sauce, mozzarella, cooked ham, sliced fresh mushroom & oregano	
Bufala	15.90€
Tomato sauce, mozzarella, diced cherry tomato, buffalo mozzarella, canons & oregano	
Bismarck	13.90€
Tomato sauce, mozzarella, cooked ham, curdled egg & oregano	
Quattro formaggi	14.40€
Tomato sauce, mozzarella, Parmesan cheese, gorgonzola cheese & provolone	
Calzone	15.40€
Folded pizza with tomato sauce, mozzarella, cooked ham, sliced fresh mushroom & oregano	
Andrea	16.90€
Tomato sauce, mozzarella, cooked ham, sliced fresh mushroom, spicy salami, curdled egg & oregano	
Vegetale	13.90€
Tomato sauce, mozzarella, grilled seasonal vegetables, salt & peppercorns	
Bottarga	21.40€
Tomato sauce, mozzarella & dried salted tuna roe	
Tartufo nero	23.40€
Tomato sauce, smoked mozzarella & black truffle slices	



VAT included

Risotto

- Risotto al gorgonzola** 16.40€
Risotto with gorgonzola cream, butter & parsley
- Risotto al cava e tartufo** 17.40€
Risotto with cava, Parmesan cheese, truffle butter & sliced truffle
- Risotto al nero di seppia** 17.40€
Black risotto with cuttlefish & a spicy touch

Meat

- Scaloppine al limoncello / a la crema di gorgonzola / al Marsala** 19.90€
Veal escalopes (with limoncello / with gorgonzola cheese cream / with Marsala)
- Entrecote alla griglia** 22.40€
Grilled entrecote steak with grilled seasonal vegetables
- Filetto alla griglia** 27.90€
Grilled sirloin steak with grilled seasonal vegetables
- Bistecca alla milanese** 18.40€
Breaded veal steak with French fried potatoes

Fish

- Branzino al forno** 21.40€
Oven baked sea bass with grilled seasonal vegetables
- Polpo arrosto** 24.90€
Roasted octopus with parmentier potato
- Coda di rospo alla griglia** 26.90€
Grilled trunk monkfish with tomato sauce, basil & black olives



Bread

Piadina con olio e origano 3.90€
Piadina with olive oil / with emulsion of olive oil, garlic & oregano

Focaccia artigianale 3.90€
Genovese bread with olive oil & salt flakes

Pane 3.40€/pax
Bread

*Ask our staff for our variety of gluten free options

Desserts

Tiramisù 6.90€
Mascarpone cream with cantucci (almond biscuit), coffee & sweet Marsala

Panna cotta 6.90€
Milk, sugar & vanilla cream gelatine

Cannolo siciliano 6.90€
Tube-shaped shells filled with ricotta cheese and English cream

Crema catalana 6.90€
Crème brûlée

Gelati e sorbetti 6.90€
Ice cream & sorbets

Piatto di formaggi 8.90€
Assorted cheese platter



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