

DON GIOVANNI

RISTORANTE BARCELONA

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"

24.⁹⁰€

Free-range egg yolk, truffle caviar, parmesan cheese, sliced truffle & boletus edulis cream

Uovo con tartufo nero

24.⁹⁰€

Fried free-range egg, truffled salt, sliced truffle & black truffle caviar

Tagliolini con tartufo nero

25.⁴⁰€

Pasta, bird broth, butter, truffle powder & sliced truffle

Burrata pugliese con tartufo

29.⁹⁰€

Fresh burrata, truffle oil, truffle powder, salt flakes & sliced truffle

Starters

Il nostro tagliere di salumi

19.⁴⁰€

Assorted Italian cold meats

Sardine marinate

13.⁴⁰€

Sardines marinated with basil, parsley, dried tomato, extra virgin olive oil, apple cider vinegar and lemon

Provolone

13.⁴⁰€

Melted cheese with oregano

Provolone alla pizzaiola

14.⁴⁰€

Pasta filata cheese with tomato sauce, onion, olives, capers & oregano

Burrata con marmellata di pomodoro e sardina costiera Marinata

19.⁴⁰€

Burrata with tomato jam and marinated coastal sardine

Burrata Pugliese

21.⁴⁰€

Fresh burrata with olive oil, pepper, oregano & spicy tomato sauce

Burrata pugliese affumicata e caramellata

22.⁹⁰€

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

Carpaccio d'entrecote di vitello

20.⁹⁰€

Veal entrecote carpaccio with salt flakes, olive oil & black pepper with grissini



Starters

- Carpaccio di tonno rosso Balfegó** 22.⁹⁰€
Balfegó bluefin tuna carpaccio, Modena balsamic vinegar matured 30 years and almonds
- Carpaccio di gamberi rossi con lardo di colonnata e limoncello Villa Massa** 24.⁹⁰€
Slices red prawns with lard & Villa Massa limoncello reduction
- Zuppa / Crema di verdure di stagione** 12.⁹⁰€
Soup / Cream of seasonal vegetables
- Carciofi fritti (unità)** 8.⁹⁰€
Fried candied artichokes with pecorino cheese & black pepper (unit)
- Melanzane alla parmigiana** 13.⁹⁰€
Aubergine with tomato, mozzarella, cooked ham & parmesan cheese

Salads

- “Don Giovanni”** 12.⁹⁰€
Lettuce, tomato, onion, tuna, sweet corn, hard-boiled egg, anchovies, olives & mozzarella
- “Caprese”** 13.⁹⁰€
Tomato slices, buffalo mozzarella, olive oil, basil & oregano
- “Fantasía”** 15.⁴⁰€
Rocket, cornsalad, spinach, goat and parmesan cheese slices & olive oil ice cream

Fresh short pasta

- Rigatoni alla norma** 15.⁹⁰€
Rigatoni with eggplant, tomato sauce, basil, parsley, garlic & salted ricotta
- Garganelli amatriciana** 15.⁹⁰€
Garganelli with purple onion, tomato, smoked bacon, white wine, nduja (spicy) & basil



Pasta fresca corta

Garganelli alla diavola

15.⁹⁰€

Garganelli with tomato, chili pepper, cream & parmesan cheese

Gnocchi

Gnocchi ibérico

17.⁹⁰€

Gnocchi with "presa ibérica" (pork meat), garlic sprouts, boletus edulis, meat juice & dried tomatos

Gnocchi al pesto

17.⁹⁰€

Gnocchi with basil, garlic, olive oil, pine nuts, pecorino cheese & parmesan cheese

Gnocchi quattro formaggi

15.⁹⁰€

Gnocchi with provolone cream, parmesan cheese, gorgonzola & pecorino

Gnocchi al pomodoro e basilico

15.⁹⁰€

Gnocchi with tomato sauce, basil & parmesan cheese

Fresh long pasta

Pappardelle ai funghi porcini

16.⁴⁰€

Pappardelle with boletus edulis, garlic & parmesan cheese

Tagliolini al nero di seppia

20.⁴⁰€

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

Tagliatelle alla bolognese

15.⁴⁰€

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

Linguine con calamaretti e vongole

20.⁴⁰€

Linguine with baby squids, clams & nduja (spicy)



Stuffed fresh pasta

Tortelli di astice

23.⁴⁰€

Lobster- stuffed tortelli with shrimps, zucchini, cherry tomato & red shrimp biscuit

Cappellacci di zucca

18.⁴⁰€

Pasta stuffed with pumpkin, butter, parsley & scamorza

Raviolini del Plin al Asiago

17.⁹⁰€

Raviolini stuffed with meat with Asiago cream & white wine

Lunette di formaggio e tartufo

20.⁹⁰€

Truffle-stuffed lunnettes with ricotta cheese , boletus cream & parmigiano

Lasagna della mamma

15.⁹⁰€

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

Fagottini formaggio e pera

16.⁹⁰€

Fagottini stuffed with cheese and pear with gorgonzola cheese cream

Spaghetti

Spaghetti alla puttanesca

15.⁹⁰€

Spaghetti with olives, anchovy cream, capers, tomato sauce, parmigiano basil & spicy

Spaghetti alla carbonara l'originale

16.⁴⁰€

Spaghetti with guanciale (pork cheek cured meat), egg yolk, pepper & pecorino cheese

Spaghetti al pesto

14.⁹⁰€

Spaghetti with basil, garlic, olive oil, pine nuts, pecorino cheese & parmesan cheese

Spaghetti aglio, olio e peperoncino del nonno

15.⁹⁰€

Spaghetti with garlic, olive oil, chili pepper, anchovy, diced cherry tomato & parmesan cheese

Spaghetti con bacon e panna

14.⁹⁰€

Spaghetti with bacon, egg, pepper, parmesan cheese & cream

Spaghetti allá Luciana

19.⁴⁰€

Spaghetti with olives, anchovy cream, capers, tomato sauce, parmigiano basil & spicy



Spaghetti

Spaghetti alla gambonara

22.⁹⁰€

Spaghetti with smoked red prawn, brandy, egg yolk & pepper

Spaghetti alla bosconara

24.⁹⁰€

Spaghetti with boletus edulis, sliced truffle, egg yolk, pepper & pecorino cheese

Pizzas

Margherita

14.⁹⁰€

Tomato sauce, mozzarella, basil & oregano

Tartufo nero

25.⁴⁰€

Tomato sauce, smoked mozzarella & black truffle slices

Carpaccio

20.⁹⁰€

Tomato sauce, mozzarella, carpaccio, parmigiano cheese & arugula

Quattro formaggi

15.⁴⁰€

Tomato sauce, mozzarella, parmesan cheese, gorgonzola cheese & provolone

Traviata

14.⁹⁰€

Tomato sauce, mozzarella, cooked ham & oregano

Napoli

14.⁹⁰€

Tomato sauce, mozzarella, anchovies, black olives & oregano

Prosciutto e funghi

14.⁹⁰€

Tomato sauce, mozzarella, cooked ham, sliced fresh mushroom & oregano

Pizza Claudia

14.⁹⁰€

Tomato sauce, mozzarella, boletus edulis, arugula & parmesan

Andrea

18.⁹⁰€

Tomato sauce, mozzarella, cooked ham, sliced fresh mushroom, spicy salami, curdled egg & oregano

Bismarck

15.⁴⁰€

Tomato sauce, mozzarella, cooked ham, curdled egg & oregano

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Pizzas

Bufala

17.⁴⁰€

Tomato sauce, mozzarella, diced cherry tomato, buffalo mozzarella, cornsalad & oregano

Calzone

16.⁴⁰€

Folded pizza with tomato sauce, mozzarella, cooked ham, sliced fresh mushroom & oregano

Saltimbocca

16.⁴⁰€

Julienne mozzarella, tomato sauce, sweet ham, spicy salami, sun-dried tomatoes, arugula, oregano

Diavola

14.⁹⁰€

Tomato sauce, mozzarella, spicy salami & oregano

Risotto

Risotto al gorgonzola

17.⁹⁰€

Risotto with gorgonzola cream, butter & parsley

Risotto al cava e tartufo

19.⁴⁰€

Risotto with cava, parmesan cheese, truffle butter & sliced truffle

Risotto al nero di seppia

18.⁹⁰€

Black risotto with cuttlefish & a spicy touch

Meat

Bistecca alla milanese

20.⁴⁰€

Breaded veal steak with French fries

Tagliata con Parmigiano Reggiano e rucola

23.⁴⁰€

Tagliata with parmigiano reggiano cheese & arugula

Scaloppine al limoncello / a la crema di gorgonzola / al Marsala

21.⁴⁰€

Veal escalopes (with limoncello / with gorgonzola cheese cream / with Marsala)

Filetto alla griglia

29.⁴⁰€

Grilled sirloin steak with grilled seasonal vegetables



VAT included

Pescado

Corvina cotta al vapore con salsa di ricci di mare

23.⁹⁰€

Corvina al vapor en salsa de erizos

Branzino alla griglia

23.⁴⁰€

Grilled sea bass with grilled seasonal vegetables

Polpo arrosto

25.⁹⁰€

Roasted octopus with parmentier potato with truffle

Bread

Focaccia artigianale

3.⁹⁰€

Genovese bread with olive oil & salt flakes

Piadina con olio e origano

3.⁹⁰€

Piadina with olive oil / with emulsion of olive oil, garlic & oregano

Pane

3.⁹⁰€/pax

Bread

Desserts

Cannolo siciliano

7.⁴⁰€

Tube-shaped shells filled with ricotta cheese and English cream & citrus

Crema catalana

7.⁴⁰€

Crème brûlée

Coulant di cioccolato de Paco Torreblanca

9.⁴⁰€

Chocolate coulantby

Gelati e sorbetti

7.⁴⁰€

Ice cream & sorbets

Desserts

Panettone fritto con gelato mascarpone

7.40€

Panettone French toast with mascarpone ice cream

Panna cotta con miele al tartufo

7.40€

Milk, sugar & vanilla cream gelatine with truffle honey

Tiramisù

7.40€

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

Piatto di formaggi

9.40€

Assorted cheese platter

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