

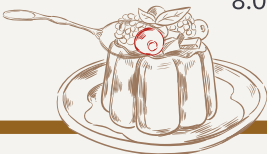
FOCACCINE to share

GIRELLO Pizza roll filled with mozzarella, pesto and Mortadella di Bologna PGI served on a bed of rocket, cherry tomato and parmesan.	16.00 €
LA PORCHETTA Our focaccia with house porchetta (Italian pork roast), sauteed aubergines, stracciatella, truffle caviar, rocket and EVOO.	16.00 €
FOCACCINA PICCANTE Our focaccia with tomato, mozarella, spicy ibizan sobrasada, stracciatella and aubergine parmigiana.	17.00 €
	
PIZZE	
MARGHERITA V Tomato, mozzarella & basil.	12.00 €
PROSCIUTTO Tomato, mozzarella and ham.	14.00 €
PROSCIUTTO E FUNGHI Tomato, mozzarella, ham & mushrooms.	15.00 €
MASCARPONE E BACON Tomato, mozzarella, bacon and mascarpone cheese.	16.00 €
FANTASÍA Tomato, mozzarella, bacon, mushrooms and fried egg.	16.50 €
CACIO E PEPE CON SALSICCIA E PROVOLA Pecorino cheese cream, parmesan, black pepper, sausage and smoked provola.	16.50 €
SORRENTO Tomato, mozarella, capers and anchovies.	16.00 €
LA VERACE V Cherry tomato, tomato, buffalo mozzarella Campana PDO and basil.	15.50 €
DELLO CHEF Tomato, mozzarella, gorgonzola, spicy salami, mushrooms and oregano.	16.00 €
HAWAI Tomato, mozzarella, ham & pineapple.	15.00 €
VEGETARIANA V Tomato, mozzarella, peppers, courgete & aubergine.	17.00 €
TONNO E CIPOLLA Tomato, mozzarella, tuna & onion.	15.00 €
CAPRICCIOSA Tomato, mozzarella, ham, mushrooms, olives & artichoke.	17.00 €
DIAVOLA Tomato, mozzarella, spicy salami & olives.	15.50 €

4 FORMAGGI V Tomato, mozzarella, scamorza, gorgonzola & parmesan.	17.00 €
CALZONE TRADIZIONALE Folded pizza filled with tomato, mozzarella, ham & neapolitan salami.	17.50 €
CALZONE FRITTO Mozzarella, ricotta, salami napoli, roasted ham and mushrooms.	17.50 €
SAN MARTINO Tomato, mozzarella, serrano ham, rocket and parmesan.	16.50 €
DELLA NONNA Mozarella, ragu, buffalo mozzarella Campana PDO , homemade meatballs and parmesan.	18.50 €
BIANCA V Mozzarella, spinach, goat cheese, sundried tomatoes and caramelised onions.	16.00 €
SANTA CHIARA Pizza Bianca with mozzarella, sautéed mixed mushrooms, truffled ricotta cream and caramelized onion.	19.00 €
LA MORTADELLINA White margherita, Italian mortadella, pistachio pesto and burrata.	18.50 €
SALSICCIA, FRIARIELLI E PATATE Mozzarella, sausage, french fries, scamorza and friarielli.	16.00 €
PIZZA MARE Tomato, mozzarella, squid, prawns & mussels.	18.00 €
CARBONARA Mozzarella, smoked pancetta, pecorino cheese, black pepper and yolk egg.	17.50 €
PORCINI, SALSICCIA E TARTUFO Mozzarella, creamy ricotta, sicilian sausage, porcini mushrooms, black truffle, basil and parmesan shavings.	19.00 €
CALABRESE Tomato, smoked mozzarella, ‘nduja (calabrese spicy sausage), provola and basil.	16.00 €
* Gluten free pizza.	+ 3.50 €

DOLCI CASARECCI desserts

• Raspberry, lime and creamy yogurt tart.	9.00 €
• Tiramisú.	8.00 €
• Nutella pizza calzone style. + extra pistachio.	10.00 € 2.50 €
• "Sticky toffee pudding", served with toffee sauce and vanilla ice cream.	9.00 €
• Chocolate and walnut brownie on chocolate ganache, served with vanilla ice cream (gluten free option).	8.00 €
• White chocolate cheesecake served with pistachio sauce or red fruits coulis.	9.00 €
• Affogato coffee with vanilla ice cream / amaretto liqueur.	7.00 € / + 3.00 €
• Crepe with pistachio sauce or Nutella with vanilla ice cream.	8.00 €
* All our desserts are homemade.	



SAN MARTINO

Discover San Martino experience. Our aim is to provide great quality for an authentic Italian food. Using the finest ingredients and traditional recipes from Naples, we're sure you will be able to taste the difference here. Traditional Neapolitan Pizza, delicious pastas, colourful salads, gorgeous desserts... There is going to be something here that represents our promise of quality... and it's got your name on it!

Paseo Marítimo, s/n Local 8, Edificio Cruz del Sur
+34 971 33 22 71
07840 · Santa Eulalia del Río · Ibiza

SFIZIETTI to nibble on

1. LE NOSTRE BRUSCHETTE	
• Homemade toasted bread with pesto, stracciatella, Mortadella di Bologna PGI and crushed pistachios.	12.50 €
• Homemade toasted bread with cherry tomato in aromatic herbs, black olive tapenade and parmesan cheese. V	10.00 €
2. LE CROCCHETTE DEL CHEF	
• Red prawn croquettes with miso and lime aioli.	14.00 €
• Lamb and gorgonzola cheese croquettes.	13.00 €
• Roasted ham and smoked mozzarella croquettes.	12.50 €
3. I NOSTRI PULLED	
• Brioche bun with slow-cooked pulled veal, onion jam and spicy.	16.50 €
• Focaccina with pulled pork, crispy potato, cheese fondue and rooster's beak.	15.00 €
4. "FOCACCINA" ALL'AGLIO V	11.00 €
Homemade garlic bread.	
+ extra cheese.	1.50 €
+ extra caramelized onions.	1.50 €
5. SALUMI E FORMAGGI <i>charcuterie and cheese</i>	
• Mortadella di Bologna PGI.	7.50 €
• Speck (smoked and cured ham).	8.50 €
• Tuscan salami finocchiona.	8.50 €
• House-made italian porchetta.	9.00 €
• Creamy Gorgonzola cheese.	8.50 €
• Spicy Pecorino cheese.	10.00 €
• Grana cheese with truffle.	11.00 €
* Portion of mixed rustic homemade breads to accompany.	5.00 €

ANTIPASTI starters

6. I CARPACCI	
• Red prawn carpaccio with burrata, grated tomato, lime, black olive powder and EVOO.	23.50 €
• Angus beef fillet carpaccio served with rocket leaves, parmesan shavings, pine nuts and pesto.	19.00 €
7. FRITTURA DI CALAMARI CON SALSA TARTARA	12.50 € / 22.00 €
Fried squid with homemade tartar sauce.	
8. GAMBERI CON OLIO INFUSO ALL'AGLIO, ERBE E PEPERONCINO	15.00 €
Garlic king prawns with aromatic oil, garlic and chilli served with homemade bread.	
9. TARTARE DI SALMONE	19.00 €
Salmon tartare with avocado, Ponzu sauce and yuca chips.	
10. PARMIGIANA DI MELANZANE V	15.00 €
Aubergine filled with mozzarella and basil with tomato sauce and parmesan.	
11. PROVOLONE A'PIZZAIOL V	14.00 €
Provolone cheese fondue with tomato sauce, oregano and homemade ciabatta bread freshly baked.	
12. POLPETTE CON SOBRASADA IBICENCA	13.00 €
Our homemade meatballs with ibizan sobrasada, cooked in ragu sauce with fontina cheese fondue.	
+ extra homemade garlic bread freshly baked.	3.50 €
13. BURRATA PUGLIESE V	15.50 €
Burrata with tomato marmalade, pine nuts, pesto and ciabatta crisp.	

INSALATE salads

14. INSALATA PANZANELLA CON POLPO	19.00 €
Tomato, cucumber, red onion, octopus, croutons, basil and mild vinaigrette.	
15. INSALATA CAPRESE V	16.00 €
Caprese salad with buffalo mozzarella Campana PDO, mixed cherry tomatoes, basil and balsamic dressing.	
16. INSALATA CESARE	17.00 €
Chicken fillet, smoked panceta, parmesan shavings, quail eggs, caesar dressing and croutons.	

PASTE DI TERRA

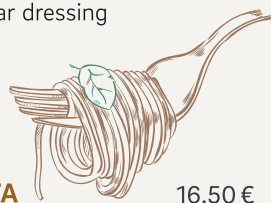
17. PACCHERI CON BOLOGNESE E PANCETTA AFFUMICATA	16.50 €
Neapolitan large tube pasta with bolognese sauce, smoked panceta and parmesan.	
18. RAVIOLOTTI DI PERA E TALEGGIO	19.50 €
Homemade raviolis filled with pear and taleggio cheese served with sausage, bacon and pecorino sauce.	
19. CANNELLONI AL FORNO	18.00 €
Homemade canelloni filled with roast veal and ricotta cheese, topped with bechamel and gruyere cheese.	
20. RAVIOLI DELLA CASA CON CUORE DI BURRATA V	19.00 €
• Homemade raviolis filled with burrata, served with genovese pesto.	
• Homemade raviolis filled with burrata, served with caprese sauce and mozarella.	
21. TONNARELLI CON MELANZANE, POMODORINI E RICOTTA SALATA V	16.50 €
Homemade tonnarelli with sauteed aubergine, cherry tomato and basil sauce and salty ricotta.	
22. O' GNOCC V	
• Homemade gnocchi with gorgonzola fondue and truffle caviar.	19.50 €
• Homemade gnocchi <i>alla Sorrentina</i> with tomato, mozzarella, basil and parmesan.	18.00 €

23. PACCHERI AL RAGÙ NAPOLETANO CON POLPETTE DELLA NONNA ANNA	19.00 €
Large tube pasta with neapolitan ragu and homemade meatballs grandma Anna style.	
24. RISOTTO AI FUNGHI V	18.00 €
Mixed mushrooms risotto with truffle essence.	
25. LASAGNA TRADIZIONALE	18.00 €
Homemade lasagna with bolognese ragu, mozarella and parmesan cheese.	

PASTE DI MARE

26. TAGLIATELLE CON GAMBERI, ZAFFERANO E ASPARAGI	21.00 €
Homemade tagliatelle with prawns, green asparagus, saffron and parmesan cheese.	
27. SPAGHETTI AI FRUTTI DI MARE	24.00 €
Homemade spaghetti with clams, mussels, cuttlefish and king prawn.	
28. SPAGHETTI ALLE VONGOLE	22.00 €
Homemade spaghetti with clams, cherry tomatoes, garlic, parsley and chilli.	
29. RISOTTO CON CALAMARI DI FORMENTERA, VONGOLE, COZZE E GAMBERETTI ROSSI	24.00 €
Risotto with Formentera squid, clams, mussels and red prawn.	

* We offer short gluten free pasta with sauce at your choice.
* All the pastas are served with parmesan cheese except seafood pastas.



SECONDI DI CARNE mains

30. COSTINE DI MAIALE A LENTA COTTURA GLASSATE ALLA BBQ	21.00 €
Pork rib strips glazed with our homemade BBQ sauce, lightly caramelized, served with crispy chips and flavored sea salt.	
31. TENERISSIMO BRASATO	21.50 €
Glazed beef cheek, served with mashed potatoes, mixed mushrooms and fresh truffle.	
32. BISTECCA AI FERRI CON LA NOSTRA SALSA BOURBON	24.00 €
Black Angus steak served with Bourbon sauce and french fries.	
33. TAGLIATA CON RUCOLA E SCAGLIE DI PARMIGIANO	27.00 €
250gr. Argentine Angus ribeye, served with rocket and parmesan shavings.	
34. COTOLETTA ALLA PARMIGIANA	18.50 €
Chicken milanese parmigiana style with tomato and melted cheese served with french fries and salad.	

SECONDI DI PESCE mains

35. BACCALÀ NERO CON ASPARAGI, PANCETTA E CIPOLLINE	24.00 €
Black cod fillet served with asparagus, panceta and caramelized shallots.	
36. SALMONE ALLA PIASTRA CON SALSA PUTTANESCA E PATATE PARMENTIER	22.00 €
Grilled salmon with puttanesca sauce served with parmentier potatoes.	

* You can obtain information about allergens asking to a member of the staff.

CONTORNI side dishes

Mixed roasted vegetables.	6.50 €
French fries.	6.50 €
Mixed salad.	6.50 €
Tomato and onion.	6.50 €
Rocket, parmesan and balsamic.	6.50 €

PANINI-HAMBURGER served with french fries

37. MR. CHEESE STEAK	17.50 €
Our freshly baked pizza bread with beef milanese, melted cheese, rocket and truffle mayonnaise, served with french fries.	
38. MR. MATURE	19.50 €
Aged beef burger with provola, fontina, bacon and mixed mushrooms, served with french fries.	
39. MR. BACON	18.00 €
100% Beef burger with cheddar cheese, triple bacon, lettuce, tomato and our house sauce, served with french fries.	
40. MR. KENTUCKY	17.50 €
Burger bun with fried chicken thigh, cheddar cheese, lettuce, tomato and chipotle mayonnaise, served with french fries.	

