



PROPAGANDA

Italian Wine Bar



STARTERS

To Share

Sicilian Caponata 11€ -16€

Aubergine Stew with Tomato, Almonds, Pine Nuts and Raisins

Confit Artichokes with Parmesan Fondue 8€ ud

Served with Parmesan fondue

Cauliflower Steak Cacio e Pepe 14€ ud

Roasted Cauliflower Steak
Cacio e Pepe

Three Heirloom Tomatoes 15€

A trio of locally grown heirloom tomatoes: Negro Bárbaro, Rebel and Raf organically cultivated, Km 0

Abruzzese Arrosticini 14€

8 skewers of Abruzzese-style lamb

Vitello Tonnato 11€ -18€

Veal with tuna sauce, Piedmont-style

Aubergine Muhammara 13,50€

Roasted Aubergine with Sweet Pepper and Walnut Pesto

Beef Tongue in Green Sauce, Giudia Style 14€

Tender beef tongue with green sauce, Giudia style

Prosciutto & Melon 15€

Sweet, juicy cantaloupe with thinly sliced Prosciutto San Daniele

CURED MEATS

To Share

Truffle Mortadella 10€ - 15€

Bologna Mortadella with Truffle

Classic Pistachio Mortadella 8€ - 14€

Classic Mortadella with Pistachio Crumbs

San Daniele Prosciutto 10€ - 15€

San Daniele Prosciutto D.O.P., cured and thinly sliced

Coppa di Parma 8€ - 14€

Italian cured meat from the Parma region

Speck del Trentino 10€ - 15€

Italian smoked prosciutto from the Trentino region

Pork & Roll 24€

Italian cured meats selection, served with pickles and Dijon mustard

Tris de Mortadella 24€

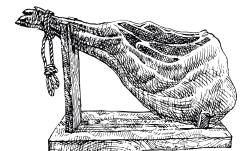
Mortadella Trufada, Mortadella clásica, Salame rosa di Bologna servidas con Mostaza Dijon

Mortadella Trio 7,5€

Warm focaccia with rosemary

THE GREAT IBERIAN HAM 35€

80 g of 100% acorn-fed Iberian ham
hand-carved



CHEESE BAR

Three-Cheese Board 26€ (uds 9€)

Moliterno al Tartufo, Buffalo Green and Whiskey-Cured cheeses, served with orange marmalade, grapes and nuts

Burrata di Andria 21€

Fresh burrata with boozy peach and grated tomato

Treccia di Mozzarella di Bufala 25€

Buffalo mozzarella braid with tomatoes and basil pesto

Five-Cheese Board 36€ (uds 9€)

Gorgonzola al Champagne, Buffalo Green, Moliterno al Tartufo, Parmesan and Whiskey-cured cheeses, served with orange marmalade, grapes and nuts

Champagne Gorgonzola 12€

Champagne Gorgonzola cream served with Tarallucci Pugliesi

Camembert grillé 18€

Baked Camembert with tomato jam and toasted bread

Natural Oysters 6€

Natural Oyster



Mignnette Oysters 6€

Oyster with mignonette sauce

SALADS

Prosciutto San Daniele 18€

San Daniele prosciutto salad with buffalo green cheese, baby spinach, cherry tomatoes, basil and vinaigrette

Tataki de Tonno 18€

Tuna tataki salad with baby leaf mix, avocado, sun-dried tomatoes, Kalamata olives and vinaigrette

Caprese di Treccia di Búfala 18€

A trio of locally grown heirloom tomatoes — Negro Bárbaro, Rebel and Raforganically cultivated, Km 0, with buffalo mozzarella, black olives and fresh basil, served with garlic bread

CROSTONI & PIZZETTA

By Propaganda

Crostone Milano 15€

A bite of Northern Italy: toasted rustic bread with spiced salsiccia and mascarpone with dill

Crostone di Mozzarella & Alici del Cantábrico 18€

Warm artisanal toast with buffalo mozzarella, Cantabrian anchovies and white anchovies

Crostone di Carciofi alla Pizzaiola 16€

Warm artisanal toast with artichokes, tomato sauce, capers, black olives and parsley

Pizza alla Romana 16€

Buffalo mozzarella, spinach, classic mortadella, roasted cherry tomatoes, Parmesan and basil pesto

RAWS

Steak Tartare 24€

Hand-cut beef tenderloin with quail egg and rosemary potato chips

Beef Carpaccio 21€

Thinly sliced beef tenderloin with arugula, Parmesan, cherry tomatoes and shaved mushrooms

Tartare di Tonno 18€

Crispy corn toast with tuna tartare, avocado, jalapeño, lime and dried chili, served over fresh burrata

MAINS

Porcini and Truffle Ravioloni 26€

Fresh pasta filled with porcini and black truffle, with butter, Parmesan and sage

Gnocchi di Patate alla Sorrentina 19€

Potato gnocchi with tomato sauce, mozzarella, Parmesan and fresh basil

Spaghettone Carbonara / Truffle Carbonara 19€ - 22€

Classic Spaghetti Carbonara / with Truffle

Lasagna di Zucchine e Pesto Genovese 21€

Zucchini, mozzarella and basil pesto lasagna

Pasta of the Day 19€

A different fresh pasta every day. Ask us

Spaghettone ai Frutti di Mare 26€

Spaghetti with a selection of seafood and fish, cooked en papillote

Barolo-Braised Beef Cheek 26€

Beef cheek in Barolo red wine sauce, served with polenta

Galletto al Mattone 24€

Free-range poussin al mattone, crispy golden skin, juicy and full of flavor, with roasted potatoes

Tataki di Tonno 24€ ud

Tuna tataki with caramelized onions

Polpette Propaganda 21€

Beef meatballs in tomato sauce, served with mashed potatoes and Parmesan shavings

Warm rosetta bread with buffalo butter, extra virgin olive oil and rosemary + cover charge €2.50 Allergen information is available upon request
Tenemos a su disposición toda la información sobre los alérgenos que pueda contener nuestra carta.