

OUR MENU

LV

LA VENDETTA
P I Z Z E R I A

N U E S T R A
P I Z Z A
F A M I L I A R



¡Conoce más!

📞 615 27 67 77 / 📍 Calle Literato Azorín 20

www.lavendettapizzeria.com

Starters

Crispy squid rings (sauces: lemon pesto / spicy hot tomato) (1, 3, 8, 14)	8€
Fried meat turnovers (empanadas) *Recommended* (unit) (1)	3.80€
Polenta, Mozzarella and Parmesan cheese balls (sauces: spicy hot tomato / green peppers) (portion) (1, 3, 7, 8)	
Recommended	7€
Hummus with flavoured pizza sticks (ask for hummus of the day) (1, 7, 13). *Recommended*	7€
Breaded prawns (sauces: lemon pesto / spicy hot tomato) (portion) (1, 2, 3, 8)	8€
Croquettes:	2.20€
1- Artichokes with leek (1,3,7)	
2- Provolone cheese with dried tomatoes and basil (1, 3, 7)	
3- Oxtail in red wine (1, 3, 6, 7)	

Salads

Seasonal salad (burrata, tomatoes confit, green salad and black olives powder) (7)	12€
Tomatoes, Flank of tuna (Ventresca), purple onions, black olives, and flake Maldon salt salad (4, 7)	12€

Pasta

Spaguetti (mom Luisa's homemade)

1- with tomato sauce, whipped cream or tomato & cream sauce (1, 3, 7))	10.80€
2- Vendetta style Carbonara sauce (1, 3, 7)	12.90€
3- Vendetta style pesto sauce (1, 3, 7, 8)	12.90€

Crepes

1. Shredded chicken with whipped cream, onions and peppers sauté and mozzarella cheese ...	9.80€
2. Spinach, Béchamel sauce and Parmesan cheese with onions and peppers sauté	9.80€

SAUCES: Whipped cream /Tomato / Tomato & cream sauce (Pink sauce)

Veal/Chicken Milanese (breaded cutlet) served with fries

1. Neapolitan-style: tomato sauce, mozzarella cheese and fresh tomatoes	13.80€
2. Fugazzeta: tomato sauce, mozzarella cheese and purple onions	13.80€
3. Topped cutlet: breaded cutlet topped with two fried eggs	13.80€
4. Spinach: with Béchamel sauce and Parmesan cheese gratin	13.80€

Pizzas for two people (up to 2 choices combination)

Semi-crunchy dough, grill pre-cooked, made with all-purpose flour, extra-virgin olive oil, butter and Valencian region spices.

All our pizzas have tomato sauce and mozzarella cheese (request option without cheese)

INDIV.

- | | | |
|---|-----|-----|
| 1. Cantabrian anchovies, roasted red peppers and black olives and oregano (1, 4, 7) | 28€ | 15€ |
| 2. Extra-virgin olive oil sautéed mushrooms, bacon, garlic confit and fresh parsley (1, 7) | 27€ | 14€ |
| 3. All-natural ham, roasted red peppers, green olives and oregano (1, 7, 12) | 25€ | 13€ |
| 4. Spinach with Béchamel sauce and Parmesan cheese gratin *Recommended* (1, 7) | 28€ | 15€ |
| 5. Braised shredded chicken, cream, all-natural ham and fresh parsley *Recommended* (1, 7) | 30€ | 16€ |
| 6. Fugazzeta: La Vendetta's traditional pizza with extra-virgin olive oil sautéed onions,
mozzarella cheese and oregano (1, 7) | 21€ | 11€ |
| 7. Local produce tomatoes, garlic and oregano scented extra-virgin olive oil (1, 7) | 22€ | 12€ |
| 8. Emmental, Parmesan and Gorgonzola Dolce cheese (1, 7) | 27€ | 15€ |
| 9. Caramelized pineapple confit with brown sugar, all-natural ham and crunchy bacon (1, 7, 12) | 29€ | 16€ |
| 10. La Vendetta: sautéed veal, bacon, onions, peppers and mushrooms (our own pizza specialty) (1, 7) | 31€ | 17€ |
| 11. Tomato, basil and black olives (1, 7) | 22€ | 12€ |
| 12. Rocket, Parmesan cheese, Iberian ham and black olives and black olive powder (1, 7) | 30€ | 16€ |
| 13. Double portion of mozzarella cheese and oregano (1, 7) | 21€ | 12€ |
| 14. Garlic shrimp and fresh parsley (1, 2, 7) | 30€ | 16€ |
| 15. Peperoni with basil and black olives (1, 6, 7, 12) | 23€ | 13€ |
| 16. Blood sausage, goat cheese log, caramelized onion and Spanish Padrón peppers (1, 6, 7, 12) | 27€ | 15€ |

Desserts

- | | |
|--|-------|
| Delicious pies every day. Ask about the special pie of the day flavours (1, 7) | 6,80€ |
| Cortado / Nespresso coffee | 2.20€ |
| Carajillo / Nespresso Bonbon coffee | 2.80€ |

ALLERGENS	(3) Egg	(6) Soybeans	(9) Celery	(12) Sulfur dioxide and sulfites
(1) Contains gluten	(4) Fish	(7) Dairy	(10) Mustard	(13) Mollusks
(2) Crustaceans	(5) Peanuts	(8) Nuts	(11) Sesame seeds	(14) Lupines (lupine bean)

Wines

	Botella	Copa
1. Ojo plato, PDO Rueda. A 100% single-variety verdejo wine	18€	4€
2. Ojo plato Role, PDO Ribera del Duero. 100% Tempranillo, aged in oak barrels	22€	4.2€
3. SECTUM, PDO Rioja Crianza, Tempranillo and Grenache, 75% American oak, 25% French oak	18€	4€
4. Excelens rose, PDO Rioja, 60% red Grenache and 40% Tempranillo	17€	
5. Idrias, PDO Somontano. 100% Gwuztraminer	29€	
6. Anayon, PDO Carignan Chardonay. 100% fermented and aged in oak barrels for 6 months	24€	
7. Anayon. Selección, PDO Carignan, Tempranillo, Carignan and Syrah, 11 months in oak barrels	29€	
8. Beso de vino, PDO Carignan, Syrah and Grenache. 3 months in oak barrel	22€	4€
9. La capilla, PDO Ribera del Duero. 3% Merlot, 97% Tempranillo, French oak barrel	29.50€	
10. Abadia do seixo, PDO Rias Baixas. Albariño. A 100% single-variety wine, fermented in stainless steel wine tanks.	29€	
11. 22 PIES CRIANZA. Rioja, Tempranillo. It stands out for its intensity and fine aromas of red fruits with a background of elegant toasted notes from the aging process in French oak barrel	22€	3.90€
12. CELESTE CRIANZA. Ribera del Duero. Fine red wine. Opulent wine, with lots of fruit, body and colour that treasures the freshness, emotion and intensity of a starry night	25€	
13. SECRET DEL PRIORAT. Priorat, Grenache, Carignan, Cabernet Sauvignon, Merlot and Syrah. Gentle and velvety. Speaks of the terroir and diversity of this prodigious region	28€	
14. VIELLE FERME ROSE. Rhône, Cinsault, Grenache and Syrah. Fresh, lively and extra fruity. Balanced sweetness and acidity	18€	3.50€
15. TRUMPETER. Argentina, Uco Valley, Mendoza. Malbec. Intense violet colour, fruity and floral notes. Full-bodied with intense tannins.	27€	4.50€

CELLARS

ERRER DE LA CREU. Macabeo Parellada and Xarelo Cellar. Light, fine and dry with pleasant, fresh bubbles	19€	3.80€
AGUSTÍ TORELLO MATA BRUT RESERVA. Macabeo Parellada and Xarelo Cellar. Minimum aging 24 months. Fine and persistent bubbles. Excellent balance between sugar and acidity	24€	

Beverages (non-alcoholic)

Filtered water 70 cl	2.90€
Lunares water 50 cl.....	2.50€
Soft drinks (Coca-Cola products)..	2.60€
Aquarius orange or lemon	2.80€

Beer

Ambar special blonde beer	2.90€
Ambar export 3 malts.....	3.30€
Ambar softly toasted.....	3.10€

Bottles

1. Ambar Triple Zero	3.20€
(no sugar, no alcohol, no Co2)	
2. Ambar Radler	3.10€
(with mediterranean garden juice)	
3. Ambar Pale Ale 1900	3.10€
4. Ambar IPA (Indian Pale Ale)	3.20€
5. Ambar Special.....	3.30€
WITHOUT GLUTEN (with freshly ground hops)	
6. Pilsner Urquell.....	3.50€
(from Czech Republic, with medium foam and less Co2)	
7. Ambar Special (blonde)	3.10€

DRINKS

Aperol Spritz.....	8€
Gin Tonic Bull Dog.....	11€
Gin Tonic P. de Indias Blackberry.....	9€
Gin Tonic P. de Indias Strawberry.....	9€
Barceló Cola Rum.....	9€
Brugal Cola Rum.....	9€
Fernet Branca with Coke.....	9€
Argentinian Fernet with Coke.....	11€
Negroni.....	9€
Campari Orange	10€
Campari Tonic.....	9€
Campari Spritz.....	10€
Cinzano Rosso	6€
Cinzano Bianco.....	6€
Cynar with grapefruit	7€
Summer red wine	6€
Whiskola J&B / Cutty / J. Walker Red Label..	9€
Jack Daniels.....	10€



SATURDAY & SUNDAY



**Lunch menus with starter,
main dish, drink, dessert or coffee**

