

La Pizzería Casera
Restaurante

Alcalá de Henares
desde 1999

Calle Santiago, 42

Some of our dishes may contain allergens. Consult the staff if you have any type of allergy.

La Pizzeria Casera
Napoli

*The dough of our pizzas is Spanish and
completely handmade.*

*A unique recipe, whose origin is located in a small
Extremadura town and that has remained in our family
since 1956 generation after generation.*



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To Whet Your Appetite

Cheese Petals

Semi-cured cheese wafers melted in the oven with blueberry jam.
€13.00

Chicken Croquettes

about Verata jam (6 pcs.)
€14.00

Iberian croquettes

with 100% Iberian ham (6 units)
€14.00

Prawn croquettes

with Sanlúcar prawns (6 units)
€14.00

Provolone from Lombardy

Baked melt with tomato sauce, black olive, semi-dried datterino, basil and wild oregano from Calabria.
19,00€

Fresh burrata pugliese

With fresh red fruits, cream of Modena flavoured with Jerte cherries and arugula.
200gr 2 pers. €17.00
400gr 4 pers. €19.00

Burrata Amalfi

Strawberry burrata from Puglia, candied pear with Capri lemon, Genovese pesto and natural pine nuts.
100gr / 100gr. 2 pers. €19.00

Anchovy -00-

Anchovy -00- from the Cantabrian Sea of Casa Santoña
€22.00

100% Iberian acorn-fed ham from Lazo

€25.00

Cold glass of gazpacho S.T

€4.00

Freshly made Artisan Pizza Bread

€4.00

Artisan Bread from Sardinia

€4.00

Salads

St Julian's

Tomato slices, fresh mozzarella di Buffala di Campana PDO, 100% Iberian acorn-fed ham Lazo D.O Jabugo (100gr), cream from Modena and oregano from Calabria.

€21.00

Belly

Almadraba tuna from Cadiz, roasted piquillo peppers, boiled organic egg, artisan cheese made from raw goat's milk from La Vera, onion, cream from Modena flavoured with figs from Extremadura. We use only wild tuna from Gadira.

€18.00

Greek

Tomato, cucumber, red onion, Kalamata olive, green pepper, D.O.P. FETA cheese, Sicilian capers, oregano, EVOO, salt and black pepper.

€17.00

Dry Pasta

Our dry pasta is DI GRAGNANO IGP pasta

Tortiglioni Bolognese

100% beef bolognese.

€16.00

Trenette Carbonara

Genovese pesto with fresh basil, pine nuts and 24-month-old parmesan.

€16.00

Farfalle al this

Genovese pesto with fresh basil, pine nuts and 24-month-old parmesan.

€16.00

Ferrari Spaghetti

Sicilian Datterino sauce with garlic, fresh basil, EVOO and black pepper.

€16.00

Fresh Pasta

Raviolo

beef stew with semi-dried tomatoes and parmesan.

€17.00

Buffalo ricotta quadro

with spinach, artisan goat's cheese and cream of Modena.

€17.00

Black Trumpet Ravioli

with truffled pecorino moliterno and truffle oil.

€19.00

Pizzas

"The combinations, ingredients and recipes of each of the pizzas are the influence of our great gastronomic journeys around the world and our Spanish, Italian and Cuban roots"

Daisy

Tomato and cheese.

€14.00

Neapolitan

Tomato, cheese and prosciutto cotto.

€16.00

Campestre

Tomato, cheese and bacon with soft natural beech wood smoking.

€17.00

Tonno

Tomato, cheese and tuna loins from Almadraba de Barbate in olive oil.

We use only wild tuna from Gádida.

€21.00

Formaggio

Tomato, cheese, prosciutto cotto, mushroom and artisan blue cheese made from raw goat's milk.

€18.00

Roman

Tomato, cheese, pepperoni from Emilia Romagna, piparras from Ibarra and black olives.

€18.00

Rural

Tomato, cheese, 100% beef of Galician origin, Portobello mushroom, onion

purple and dried tomato in EVOO.

€22.00

Pizza Gourmet

Inferno

Tomato, cheese, chicken with mole, corn, onion, original tabasco and fresh guacamole
with avocado from Pomegranate.
€21.00

Terra

Tomato, cheese, green pepper, red pepper, Sicilian tomatoes, red onion,
zucchini and spicy gorgonzola D.O.P
€19.00

Goats

Tomato, cheese, tomato slices, artisan cheese from Extremadura from the region of La Vera
€19.00

Texas

Tomato, cheese, 100% Galician veal ragout in Texan style, smoked bacon
natural onion, red onion and barbecue sauce.
€22.00

Veronese

Tomato, cheese, Italian salami with fennel from Negrini, and 200gr of fresh burrata from Plugia
€20.00

Iberian

Tomato, cheese, shoulder of 100% Iberian ham from Acorn-fed Lazo D.O Jabugo, egg
organic, tumaca and wild oregano.
€24.00

Piemonte

Tomato, cheese, anchovies from Casa Santoña 00 from the Cantabrian Sea (6 units), Raff tomato,
black olives and fresh thyme.
€23.00

Acorn

Tomato, cheese, 100% Iberian acorn-fed ham Lazo D.O. Jabugo, organic egg,
tumaca and wild oregano from Calabria.
25€.

Don Aurelio

Tomato, cheese, spicy slaughter chorizo from Jaraíz de la Vera and artisan cheese
with raw milk from La Vera.
€20.00

3 Cheeses

Tomato, semi-cured cheese, great artisan blue from Extremadura
and Parmesan 36 months.
€19.00

Gourmet White Pizza

Funghi

Cream of wild boletus mushrooms, cheese, Portobello mushroom and black truffle oil.

€21.00

Amore

Italian béchamel, cheese, mostarda di pera with a touch of cayenne and parmesan 24 months D.O.P

19,00 €

Magma

Cream of leeks, cheese, white asparagus from the Vera D.O Extremadura, fresh leek and afuega l pitu del Rey Silo with paprika made by hand with raw milk.

€20.00

Mr. Rossi

Genovese pesto, parmesan 24M D.O.P., fresh mozzarella Di Buffala D.O.P. and Cheese crisp €19.00

"Our recipes are unique, because they have a great Mediterranean influence, combined with Touches and ingredients from other countries and cultures, offering originality and good taste in each of our dishes"

Desserts

Brownie with walnuts and vanilla ice cream

€7.00

Cheesecake with Maria biscuit ice cream

€7.00

Filippo's Tiramisu (Made to order)

with Fresh Vanilla from Madagascar

€8.00

Artisan Ice Cream and Sorbets

Maria Cookie

Porteño style dulce de leche with chocolate

Bronte Pistachio

Mexican Vanilla

Chocolate 75%

Lemon Sorbet Ice Cream

Strawberry sorbet ice cream

The price of each of our artisan or sorbet ice creams is € 5.00

Coffee

100% NATURAL AND ORGANIC

Black coffee

€2.40

Coffee with milk

€2.40

American Coffee

€2.40

Chocolate coffee

€2.60

Cappuccino coffee

€2.90

Carajillo

€3.00

Beverages

<i>Fuentsanta Water 500 ml</i>	€2.70
<i>San Pellegrino sparkling water</i>	€3.70
<i>Coca-Cola Vanilla</i>	€3.50
<i>Refreshments</i>	€3.30
<i>Organic Peach Juice</i>	€3.00
<i>Organic Pineapple Juice</i>	€3.00
<i>Tinto de Verano Glass</i>	€5.00
<i>Glass of Red Wine</i>	€4.20
<i>Glass of White Wine</i>	€4.20
<i>Liquor Glass</i>	€4.00
<i>Cava Glass</i>	€3.30

Teas / Infusions

PYRAMID SPECIALS

<i>Chamomile</i>	€2.50
<i>Mint</i>	€2.50
<i>Berries</i>	€2.50
<i>Relax</i>	€2.50
<i>Green Mint</i>	€2.50
<i>Rooibos Mango</i>	€2.50
<i>San Francisco Black Tea</i>	€2.50
<i>Melissa Licorice</i>	€2.50
<i>Piña Colada</i>	€2.50
<i>Ginger Lemon</i>	€2.50
<i>Chili Chai</i>	€2.50

Thank you very much for joining us. We look forward to seeing you soon.

