

PIZZA E COCKTAIL

# MADRE®

CUCINA ITALIANA

## APPETIZERS

<b>Caponata</b> .....	\$5
<i>Vinaigrette sauteed vegetables.</i>	
<b>Focaccia</b> .....	\$5
<i>Flatbread, olive oil, salt and oregano.</i>	
<b>Olive Verdi Sicilia</b> .....	\$5
<i>Sicilian Green olives.</i>	

## TO SHARE:

<b>Carpaccio di Tonno</b> .....	\$18
<i>Tuna carpaccio accompanied with yuzu kosho vinaigrette and chermouche.</i>	
<b>Cavolfiore Madre</b> .....	\$12
<i>Roasted cauliflower on feta cheese cream and parsley, crowned with cauliflower cream and garlic chips.</i>	
<b>Insalata Burrata e Acciughe</b> .....	\$23
<i>Burrata cheese, dried tomato pesto, and fresh cantabrian anchovies.</i>	
<b>Insalata Cesare</b> .....	\$16
<i>Lettuce buds, parmesan cheese, croutons and house dressing.</i>	
<b>Insalata Cesare e Granchio</b> .....	\$28
<i>Lettuce buds, confited spider-crab, parmesan cheese, croutons with truffle oil and house Caesar dressing.</i>	
<b>Insalata Italiana</b> .....	\$18
<i>Lettuce mix, Stracciatella homemade cheese, Prosciutto Speck, Kalamata Olives, Cherry Tomato, Maldo Salt, Balsamic Vinegar Reduction, Filleted Almonds and Olive Oil.</i>	
<b>Insalata Verde e Formaggio Feta</b> .....	\$12
<i>Lettuce mix, cherry tomato, feta cheese, fennel, orange supremes and house vinaigrette.</i>	
<b>Raviolis di Gamberonni</b> .....	\$20
<i>Raviolis filled with prawns and cream cheese over prawns bisque and dutch sauce.</i>	
<b>Tortellini di Zucca</b> .....	\$16
<i>Tortellini filled of smoked pumpkin and salvia butter.</i>	

## PASTAS

<b>Fettuccini Vongole e bottarga</b> .....	\$22
<i>Fettuccini with clams sauteed in its juice with olive oil, garlic, white wine, cherry tomato and motley.</i>	
<b>Fusili vegetariano</b> .....	\$14
<i>Fusili pasta in San Marzano tomato sauce, mix of vegetables and Parmesan reggiano cheese for 48 months.</i>	
<b>Gnocchis alla sorrentina</b> .....	\$21
<i>Gnocchi au gratin, pomodoro sauce, mozzarella cheese and basil.</i>	
<b>Lasagna</b> .....	\$18
<i>Traditional lasagna with ragu de la nona with pomodoro sauce and parmesan cheese.</i>	
<b>Linguini a la carbonara Madre</b> .....	\$18
<i>Sauteed linguini in traditional carbonara with pancetta, crowned with Parmesan cheese foam.</i>	
<b>Linguini al ragu della nona</b> .....	\$20
<i>Linguini in red sauce and a combination of beef and pork cooked for 4 hours.</i>	
<b>Linguini all aragosta</b> .....	\$39
<i>Linguini, lobster tail, pomodoro sauce and lobster bisque.</i>	
<b>Papardelle short rib</b> .....	\$31
<i>Papardelle on short rib ragu sauce and parmesan reggiano cheese for 48 months.</i>	
<b>Rigatoni lomo di pomodoro</b> .....	\$18
<i>Rigatoni, beef fillet, pomodoro sauce, cherry tomatoes, garlic, basil, Parmesan cheese and olive oil</i>	
<b>Rigatoni trombette del morti</b> .....	\$26
<i>Sauteed trumpet and bunapi mushrooms emulsified with truffle cream.</i>	
<b>Spaghetti all amatriciana</b> .....	\$18
<i>Spaghetti with onion and pancetta in pomodoro sauce.</i>	

## PASTAS GLUTEN FREE

<b>Fusilli alla trapanesa</b> .....	\$16
<i>Fusili pasta with pomodoro pesto, olive oil, garlic, cherry tomato, basil and filleted almonds.</i>	
<b>Penne monte vesuvio</b> .....	\$18
<i>Penne in pomodoro sauce with mix of vegetables, crimini and bunapi mushrooms, shrimps and watercress on top.</i>	
<b>Spaghetti ai funghi e salsa rose</b> .....	\$18
<i>Spaghetti with a combination of three types of mushrooms in pomodoro sauce and basil topped with eggplant.</i>	

MADRE **COME IN AND GRAB A SLICE** PANAMA CITY  
**DELICIOUS PIZZA**  
**EVERYDAY FRESH INGREDIENTS**  
**Have a drink from our bar**

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## SPECIALTIES OF THE HOUSE

<b>Il pesce del giorno</b> .....	\$26
<i>Filet of (grouper, snapper, croacker or bass), emulsified prosecco butter, accompanied with sauteed kale and crowned with mint and pearl onions.</i>	
<b>Saltimboca a la Romana</b> .....	\$28
<i>beef steak with prosciutto on risotto vitelo, crunch potato sliced with tarragon emulsion on top.</i>	
<b>Tagliata di Muca (Skirt Steak)</b> .....	\$35
<i>Grilled skirt steak on pomodoro sauce and basil pesto, accompanied with Cacio e Pepe and Pecorino cheese.</i>	

## RISOTTOS

<b>Risotto ai Funghi</b> .....	\$19
<i>Risotto with mushrooms mix (porcini, crimini and bunapi) with truffle cream.</i>	
<b>Risotto Boillabaisse</b> .....	\$22
<i>Risotto based on prawn bisque, shrimps, squid, crowned with mussels, fish and sauteed scallops.</i>	
<b>Risotto Di Verdure</b> .....	\$16
<i>Risotto on zucchini, roasted peppers, eggplant, crimini mushrooms and asparagus, crowned with parmesan cheese.</i>	
<b>Risotto Nero di Seppia e Gamberetti</b> .....	\$22
<i>Risotto in squid ink, sepiia and shrimp, garlic chips, decorated with parmesan cheese, sprouts and mussels with aniseed foam.</i>	

## RED CLASSIC PIZZAS

<b>Calzone Tradicional</b> .....	\$12
<i>Pomodoro (PDO), mozzarella, pecorino cheese and basil leaves.</i>	
<b>Caprese</b> .....	\$16
<i>Pomodoro (PDO), buffalo mozzarella, yellow cherry, basil pesto, olive oil and pecorino cheese.</i>	
<b>Cotto Funghi</b> .....	\$16
<i>Pomodoro (PDO), mozzarella, smoked ham and sauteed porcini mushrooms.</i>	
<b>La Mamma dei Peperoni</b> .....	\$14
<i>Pomodoro (PDO), fresh mozzarella and high quality peperoni.</i>	
<b>Margherita di Bufalla</b> .....	\$18
<i>Pomodoro (PDO), buffalo mozzarella, basil and olive oil.</i>	
<b>Margherita</b> .....	\$14
<i>Pomodoro (PDO), fresh mozzarella, basil and olive oil.</i>	
<b>Marinara</b> .....	\$12
<i>Pomodoro (PDO), Cantabrian anchovies, garlic, oregano and olive oil.</i>	
<b>Panini di la Mamma</b> .....	\$18
<i>Speck ham, stracciatella, arugula, pecorino cheese and, balsamic reduction sauce.</i>	
<b>Prosciutto e Arugula</b> .....	\$19
<i>Pomodoro (PDO), mozzarella, prosciutto speck, arugula, stracciatella, pecorino cheese and olive oil.</i>	
<b>Salamino</b> .....	\$14
<i>Pomodoro (PDO), fresh mozzarella, salami and olive oil.</i>	
<b>Vegetariana</b> .....	\$16
<i>Pomodoro (PDO), mozzarella, tomatoes, vegetables mix, basil, artichokes, arugula and olive oil.</i>	

## WHITE CLASSIC PIZZAS

<b>Al Tartufo</b> .....	\$19
<i>Asiago, mozzarella cheese, truffle cream and pecorino cheese.</i>	
<b>Calzone Lungo</b> .....	\$18
<i>Asiago, gorgonzola and mozzarella cheese, prosciutto speck, arugula, pecorino cheese and balsamic reduction.</i>	
<b>Carbonara</b> .....	\$16
<i>Asiago cheese, pancetta, pepper, egg and pecorino cheese.</i>	
<b>Pizza Gialo e Prosciutto</b> .....	\$16
<i>Speck ham, mozzarella, gorgonzola cheese, yellow cherry, pecorino cheese and olive oil.</i>	
<b>Quattro Formaggi</b> .....	\$16
<i>Asiago, gorgonzola, pecorino and mozzarella cheese.</i>	
<b>Vegana</b> .....	\$16
<i>Cauliflower cream, confited sweet red pepper, confited tomato, sauteed onion, artichokes and arugula.</i>	

## PIZZAS SCROCCHIARELLA (GOURMET)

<b>La Sexy Mamma</b> .....	\$18
<i>Stracciatella, onion cream and purple sweet potato, prosciutto speck, dehydrated tomatoes at home, baby arugula, pecorino cheese and extra virgin olive oil.</i>	
<b>Salmone</b> .....	\$20
<i>Stracciatella, fennel, smoked salmon and capers.</i>	
<b>Short Rib e Stracciatella</b> .....	\$32
<i>Stracciatella, Short Rib, pecorino cheese, olive oil and parsley.</i>	
<b>Stracciatella e Mortadela</b> .....	\$20
<i>Stracciatella, Italian mortadela of pistachio.</i>	
<b>Vegana</b> .....	\$16
<i>Cauliflower cream, confited sweet red pepper, confited tomato, sauteed onion, artichokes and arugula.</i>	

## DESSERTS

<b>Calzone Nutella e Pistaccio</b> .....	\$12
<b>Fagotino Madre</b> .....	\$12
<b>Panna Cotta in Fruto Rosso</b> .....	\$9
<b>Tiramisu</b> .....	\$9