

Ristorante INTERVALLO

Intimo espacio y deleite italiano



A broad concept in Italian cuisine,
details union, elements, dedication, tradition and life.

This results in a high quality and services that provide us
the pride to have the visit with people like you.

Grazie

"Intimo espacio y deleite italiano"

Now, our menu suggests you dishes that can be vegetarians 🌿 and/or spicy 🌶️

ANTIPASTI/APPETIZERS

ANTIPASTI CALDI/HOT APPETIZERS ANTIPASTI FREDDI/COLD APPETIZERS

Cozze al Vino *specialty* \$265

A classic mussels recipe with a traditional south Italy kitchen touch.

Provoletta \$210

Provolone cheese grilled with olive oil and black olives

con Bresaola +\$100

Genuine beef in reserve whit touch of onion, oregano and black olives.

Funghi Prezzemolo \$185

Portobello Mushroom in pieces, sauteed in olive oil, parsley and garlic fried lime touch.

Portobello Mio *specialty* \$230

Selected Portobello mushrooms seasoned with fine herbs, delicious goat cheese and topped in napolitan sauce with fresh basil.

Melanzane della Casa \$260

Thin eggplant stuffed with provolone cheese breaded accompanied with puttanesca sauce.

Calamari Fritti \$265

Original Rome recipe of crunchy fried squids with tartar sauce.

Funghi alla Parmigiana \$205

Delicious wild cardoncello mushrooms with olive oil, onion and parmesan cheese.

con Gamberi +\$95

The same delicious mushrooms with shrimps.

Asparagi alla Griglia \$225

Fresh starter of grill asparagus coiled with prosciutto dusted with real parmigiano cheese.

Insalata di Polpo \$275

Recipe from Palermo, combination of fresh, octopus, potato and celery with pepper, sea salt and extra virgin olive oil.

Prosciutto con Mozzarella \$275

Classic Italian appetizer.

Trota Affumicata \$265

Exquisite smoked and salmonated trout with parsley, finely chopped onion and extra virgin olive oil.

Antipasto Freddo \$290

Assortment of prosciutto, salame, bresaola, mozzarella, gruyere, goat, gorgonzola and pecorino cheese and black olives.

Bresaola, Rucola e Parmigiano \$275

Famous plate from Italy, bresaola, fresh rocket and parmigiano reggiano cheese.

Carciole di Campo \$195

Fresh antipasto with artichoke, roasted green pepper, mushrooms, olives, olive oil and pecorino cheese.

Burrata con Rucola \$295

Delicious mozzarella serum cheese with fresh rocket and black olives.

CARPACCI

Carpaccio di Manzo *specialty* \$230

Beef fillet finely laminated, reggiano parmesan cheese, onion touch, parsley and delicious vinaigrette.

Carpaccio di Tonno \$235

Unique and delicious tuna carpaccio, with herbs and olive oil, olives and capers in a toscan recipe.

Carpaccio di Salmone \$235

Fresh salmon thinly sliced with capers, scallions, grated boiled egg and extra virgin olive oil.

Carpaccio di Polpo *specialty* \$240

Thin slices of octopus accompanied with onion, bell pepper and spicy touch.

INSALATE / SALADS

- Alla Sarda *speciality***  \$180
Fresh salad combined with Romaine lettuce, celery, nut, sesame, tomato, delicious goat cheese and house vinaigrette.
- Caprese Intervallo *speciality***  \$195
Slices of fresh tomato, mozzarella cheese, mushrooms, artichoke, basil and house vinaigrette.
- Caprese Classica**  \$195
Slices of fresh tomato, mozzarella cheese, basil, extra virgin olive oil, and pepper to taste.
- Di Pomodoro con Rucola**  \$190
Sliced tomato, fresh baby rocket dusted with goat cheese, extra virgin olive oil, black olives and touch of balsamic vinegar.
- Ai Crescione** \$185
Watercress, artichoke hearts, bacon gold potato, sesame, bits of mozzarella croutons and vinaigrette.
- Di Palma**  \$185
Palm hearts, romaine, endive, tricolor fusilli, black olives, celery and house vinaigrette.
- Di Spinaci con Mela**  \$195
Fresh spinach, apple, cranberries, toasted almonds, ash goat cheese, fresh pepper, with house vinaigrette or sweet and sour sauce, to your taste.
- Insalata Nizzarda Speciale**  \$195
Fresh salad with tomato, mozzarella cheese, anchovy, fresh rocket, green olives, hard broiled egg, olive oil and our vinaigrette.

Optional: New and delicious sweet and sour vinaigrette.

IMPORTANT. Our vinaigrette it is not recommend for vegetarian people, please order for vinegar and olive oil.

ZUPPE / SOUPS

- Minestrone**  \$ 115
Classic vegetables soup, as throughout Italy.
- Pomodoro e Vongole** \$ 135
Delicious tomato broth with clams and home made pasta.
- Ai Funghi**  \$ 135
Fine selection of mushrooms, we created a exquisite mushrooms cream with a touch of mozzarella cheese and basil powder. (pepper).
- Di Formaggio** \$ 135
Elaborated with three cheeses, gruyere, gorgonzola and mozzarella, basil and croutons.
- Di Cipolla**  \$ 120
Italian recipe of onion soup with gruyere cheese and croutons gratin.

RISOTTO / RICE

- Marinara** \$310
The authentic italian rice and our delicious recipe marinara with shrimp, clam and squid in olive oil, garlic, parsley and a touch of napolitan sauce.
- Al Pesto e Gamberi**  \$310
With Light basil pesto, shrimps, finely sliced mushrooms and a touch of peperoncino.
- Risotto ai Funghi *speciality***  \$315
A forest mushrooms selection, we prepare this delicate risotto with mushrooms, cream and parsley.

NOTE: If you choose special **Side order**, additional price.

Intervallo recalls that all dishes are prepared at the time. We appreciate your patience.

Extra bread basket \$25, Small extra Bruschetta \$25, Big \$40

LE PASTE / PASTA

Classic and authentic recipes from "La Bella Italia" of different regions and also house recipes. Just right here, "dove si mangia bene".

Della casa / House Pasta

Farfalle alle Cozze *specialty* 🌶️ \$270

Homemade traditional Italian recipe, we combine butterfly pasta, extra virgin olive oil, garlic, mussels, peperoncino (chilli pepper), white wine, a touch of cream and parsley.

Capelli d'Angello alla Sorrentina 🌿 \$235

Fresh tomato sauce sautéed in olive oil, touch of garlic, mozzarella cheese and basil.

Linguine alla Trota \$255

Smoked trout butter sauce, onion, parsley and white wine cream.

Spaghetti Milanese \$260

With prosciutto, mushroom, touch of cream garlic based and olive oil.

Rigatoni Favola *specialty* 🌶️ 🌿 \$255

We combine artichoke hearts, mushroom, anchovy with a touch of cream and peperoncino.

Fetuccine Nero di Mare *specialty* \$310

Homemade pasta, based in sepia ink, parmesan cheese and parsley with clam, shrimp and squid.

Fetuccine al Rosmarino e Salsiccia 🌶️ \$255

Excellent pasta with Italian sausage sautéed with rosemary, fresh tomato and a touch of peperoncino.

Ravioloni di Pesce *specialty* \$310

Homemade stuffed with seasoned fish, touch of garlic, shrimps and parsley.

Ravioloni di Ricota al Caprino *specialty* 🌿 \$295

Homemade stuffed of ricotta cheese and spinach bathed with our ash goat cheese sauce and chopped nut.

Clasisci e Autentisci (Classic and authentic)

Spaghetti al Pomodoro *specialty* 🌿 \$235

The Antique and traditional peeled tomato sauce with fresh basil.

Penne Rigate alla Boscaiola 🌶️ \$260

Fruits of the forest in delicious fresh tomato combination, mushrooms, green olives, fresh pepper and peperoncino (chilli pepper) with a taste of prosciutto.

Penne al Cinghiale *specialty* \$275

Fresh tomato sauce, garlic, olive oil, black olives, capers and pieces of genuine imported boar meat.

Spaghetti alla Bolognesa \$255

Classic recipe of juicy meat balls, we added tomato, season it and we expect long cooking.

Linguine alla Arrabiata 🌶️ 🌿 \$245

"Angry sauce" as it is prepared with more peperoncino, tomato and black olives.

Rigatoni ai Funghi Porcini *specialty* 🌿 \$280

We select this pasta to enjoy delicious white sauce with authentic porcini mushrooms.

Spaghetti alla Carbonara \$260

Original recipe with parmesan sauce, egg, parsley and pieces of gold bacon.

LE PASTE

Clasisci e Autentisci (Classic and Authentic)

Vongole Linguine *specialty* \$275

Traditional and the best recipe from Italian coasts, garlic, extra virgin olive oil, parsley and clams sautéed with white wine.

Burro Verde Fussilli tri colori \$235

Three colours pasta, sautéed with imported butter and parsley.

Aglio e Olio Capelli d'Angello \$235

Delicious and simple recipe it is resulting of combination of garlic and extra virgin olive oil.

Marinara Spaguetti *specialty* \$310

Riviera classic recipe combined seafood as squid, mussel, clam and shrimp seasoned with olive oil, garlic and parsley.

Fettuccine Alfredo \$265

World famous Roman traditional recipe made with cheese sauce and cream, here in Intervallo we add some ham.

IMPORTANT. Optional, you can order spaghetti and penne GLUTEN FREE +\$20

Ripiene e Fatte a Mano (Stuffed and Handmade)

Ravioli di Vitello al Pesto \$275

Ravioli stuffed with veal meat with basil pesto.

Ravioli di Ricotta alla Puttanesca *specialty* \$270

We select this pasta to taste the home puttanesca with Neapolitan sauce, green olives, capers, peperoncino and anchovy.

Pappardelle ai tre Formaggi *specialty* \$285

House handmade pasta of spinach with the classic imported cheese sauce Gruyère, Gorgonzola and mozzarella.

Gnocchi al Aglio Olio (potato) \$285

Gnocchi handmade with olive oil, garlic and a touch of peperoncino.

Al Forno (Baked)

Lasagna Verde \$265

Ricotta cheese with spinach in white sauce.

Lasagna Bolognese \$265

Classic Bolognese recipe with mushrooms.

Cannelloni Siciliani \$265

Ricotta cheese with spinach in white sauce and a touch of Neapolitan.

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Extra bread basket \$25, Small extra Bruschetta \$25, Big \$40

PIZZA E CALZONE

Wood Oven

Diavoletta *specialty* 🌶️ \$230
Capers, olives, anchovy, bell pepper and peperoncino.

Quattro Formaggi 🌿 \$235
Gorgonzola, provolone, groyere and mozzarella.

Quattro Stagioni \$230
Ham, olives, salami and bell pepper.

Margherita 🌿 \$230
Basil, mozzarella cheese and fresh tomato.

Capricciosa \$260
Mushrooms, prosciutto, artichoke and tomato.

Pescatora *specialty* \$285
Assortment of seafood, shrimp, clam, squid and a touch of garlic.

Pizza di Mela con Gorgonzola 🌿 \$245
Exquisite pizza with genuine gorgonzola cheese and caramelized apple.

Pizza al Prosciutto con Rucola \$275
A real pizza, with the famous ingredients of Toscana, rocket and a touch of gold garlic.

Ai Due Pesti *specialty* 🌿 \$245
Tomato pesto, basil pesto and goat cheese, delicious.

Pizza Nera Darone *specialty* \$295
Black mass, with mozzarella, shrimps, squids, octopus and cherry tomato.

Pizza di Salsiccia e Rucola \$255
Of authentic Italian sausage, baby fresh rocket and onion.

Calzone *specialty* \$275

Intervallo only has this exquisite suggestion, in pizza dough we add an incredible combination of salmon trout, spinach, mushroom, tomato, mozzarella and topped with pomodoro sauce and olive oil. It is baked and ready firewood. "You'll recommend this."

POLLO / CHICKEN

Petto di Pollo Toscano *specialty* \$285
Chicken breast stuffed with goat cheese and dried tomato with delicious arugola sauce.
Side: Mashed potato and asparagus (season only).

Petto di Pollo Quattro Porti \$275
Grilled chicken breast, mozzarella gratin in besciamella sauce with white wine.
Side: Butter squash.

Petto di Pollo alla Parmigiana \$285
Breaded chicken breast with parmesan cheese.
Side: Green salad with vinaigrette.

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Extra bread basket \$25, Small extra Bruschetta \$25, Big \$40

DEL MARE / FROM THE SEA

Filetto di Pesce Portofino

\$355

Fish fillet with shirmp, butter and finely chopped parsley.

Side: Mashed potato and asparagus (season only).

Filetto di Pesce Fiorentina

\$345

From Florence, fish fillet on a bed of seasoned spinach with fine slices of mushrooms and a touch of cream sauce with white wine.

Side: Butter carrot.

Salmone Marinato al Sale

\$365

On the grill, marinated with sea salt, herbs and fine butter souce.

Side: Mashed potato bed and asparagus (season only).

Pesce di "Andrea"

\$340

Delicious secret chef recipe with herbs fish fillet with olive oil.

Side: Mashed potato and asparagus (season only).

Filetto di Pesce al Pesto e Funghi *special*

\$345

Fish fillet with mushrooms olive seasoned and bathed with basil pesto cream.

Side: Butter vegetables.

Steak di Tonno al Rosmarino

\$350

Marinated tuna steak, grilled and bathed with dijon sauce with rosemary.

Side: Patatine al forno.

Polpo alla Griglia *specialty*

\$380

Grilled seasoned octopus with garlic and olive oil. Liguria dish

Side: White Risotto and tomato with basil.

CARNE / BEEF

Scaloppine ai Funghi Porcini (250gr.)

\$390

Grilled beef medallions in mirror sauce with genuine porcini mushrooms.

Side: Mashed potato and asparagus (season only).

Filetto di Manzo al Gorgonzola (250gr.) *specialty*

\$395

Beef fillet medallions with a delicious gorgonzola cheese sauce and pepper.

Side: Butter squash.

Filetto Burro Nero (250gr.) *specialty*

\$395

Our famous charcoil grilled beef fillet medallion, previous marinated and bathed in black butter.

Side: Patatine al forno and roast onion.

Tagliata Toscana (250gr.)

\$380

Gourmet dish of grilled sealed fine beef fillet, olive oil, gold garlic, fresh rocket and fresh pepper.

Scaloppine al Aglio e Rosmarino (250gr.)

\$380

Grilled beef medallions with roasted garlic and rosemary in extra virgin olive oil.

Side: Patatine al forno

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Extra bread basket \$25, Small extra Bruschetta \$25, Big \$40

DOLCI / DESSERT

Homemade desserts. Ask for them.

BIBITE / DRINKS

Pitcher Sangria with peach	\$230
Beer	\$ 50
Premium Beer	\$ 60
Glass with (lime & salt)	\$ 15
Soft Drinks	\$ 45
Light Soft Drinks	\$ 45
Sangria (wine and soda drink)	\$ 75
Naranjada (orange juice and soda)	\$ 50
Limonada (lime juice and soda)	\$ 50

BEVANDE / DRINKS

Prepared Tomato Juice	\$ 55
Clamato (Clam and Tomato Juice)	\$ 60
Bottled Water	\$ 35
Perrier 10 oz.	\$ 55
S. Pellegrino 16.9 oz.	\$ 95
Red Bull (energy drink)	\$ 85

CAFFÉ / COFFEE

Sciaccherato (con Baileys)	\$ 110	Regular	\$ 55
Espresso Macchiato	\$ 58	Decaffeinated	\$ 58
Espresso	\$ 55	Tea (black or chamomile)	\$ 50
Cappuccino	\$ 70	Tea Imported (different flavors)	\$ 65

TAX included in all prices

Extra bread basket \$25, Small extra Bruschetta \$25, Big \$40

PANE

Pane al' Aglio

\$90

The famous garlic rustic bread with butter, touch of red pepper, fine parsley and dusted with parmesan cheese on wood oven.

PRIMI PIATTI

Carpaccio di Portobello 

\$205

Fresh antipasto with artichoke, roasted green pepper, mushrooms, olives, olive oil and dusted pecorino cheese.

SECONDI PIATTI

Bucatini all' Amatriciana

\$275

The authentic roman recipe from Amatrice with pomodoro sauce, small pieces of fried bacon, fresh basilica and pecorino cheese.

Risotto Nero

\$320

For connoisseurs, black ink Italian rice with squid, octopus, parsley and white wine.

Ravioloni ripiene d' Anatra 

\$375

From Milano, homemade spinach pasta, duck stuffed with special seasoned in creamy herb sauce and a peperoncino touch.

Bistecca alla Fiorentina

\$570

Fill at Florence, selected grilled beef steak. (420g Porter House)
We recommend medium rare.

Side: Patatine al forno and porcini mushroom sauce.

BUON APETITO