

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 alla Tarantina *specialty* \$325

Exquisite recipe from Puglia, in wood oven with garlic, perorino cheese, striped bread and pomodoro sauce.

Provoletta \$230

Provolone cheese grilled with olive oil and black olives

con Bresaola +\$130

Genuine beef in reserve whit touch of onion.

Funghi Prezzemolo \$210

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

Portobello Mio *specialty* \$260

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

Melanzane della Casa (25 min). \$290

Thin eggplant stuffed with provolone cheese battered accompanied with puttanesca sauce (25 min).

Calamari Fritti \$290

Original Rome recipe of fried battered squids with tartar sauce. (20 min).

Funghi alla Parmigiana \$270

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

con Gamberi +\$95

The same delicious mushrooms with shrimps.

Carciolive di Campo \$295

Fresh starter with artichoke and olives, roasted yellow pepper, mushrooms, red onion. All in olive oil and sprinkled with pecorino cheese.

Insalata di Polpo \$330

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

Prosciutto con Mozzarella \$295

Classic Italian appetizer.

Trota Affumicata \$330

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

Antipasto Freddo \$320

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

Burrata con Rucola \$330

Delicious mozzarella serum cheese with fresh rocket and black olives.

with half order of Prosciutto +\$100

Asparagi alla Griglia \$255

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

CARPACCI

Carpaccio di Manzo *specialty* \$260

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

Di Manzo con Rucola \$265

The Italian classic, beef filet finely laminated with rocket and parmesan slices. Prepare it to taste.

Carpaccio di Tonno \$260

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

Carpaccio di Salmone \$260

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

Carpaccio di Polpo *specialty* \$270

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

INSALATE / SALADS

- Alla Sarda *speciality***  \$195
Fresh salad combined with Romaine lettuce, celery, nut, sesame, tomato, delicious goat cheese and house vinaigrette.
- Caprese Intervallo *speciality***  \$220
Slices of fresh tomato, mozzarella cheese, mushrooms, artichoke, basil and house vinaigrette.
- Caprese Classica**  \$210
Slices of fresh tomato, mozzarella cheese, basil, extra virgin olive oil, and pepper to taste.
- Di Pomodoro con Rucola**  \$195
Sliced tomato, fresh baby rocket dusted with goat cheese, extra virgin olive oil, black olives and touch of balsamic vinegar.
- Ai Crescione** \$195
Watercress, artichoke hearts, gold pancetta, potato, sesame, bits of mozzarella croutons and vinaigrette.
- Di Palma**  \$195
Palm hearts, romaine, endive, fresh pasta, black olives, celery and house vinaigrette.
- Di Spinaci con Mela**  \$210
Fresh spinach, apple, cranberries, toasted almonds, ash goat cheese, fresh pepper, with house vinaigrette or sweet and sour sauce, to your taste.
- Nizzarda Speciale**  \$230
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 Nostra**  \$ 115
Classic vegetables red soup.
- Pomodoro e Vongole** \$ 165
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.
- Di Formaggio** \$ 135
Elaborated with three cheeses, gruyere, gorgonzola and mozzarella, basil and croutons.
- Di Cipolla**  \$ 120
Italian recipe of onion soup with butter, gruyere cheese and croutons gratin.

RISOTTO / RICE

- Marinara** \$350
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.
- Ai Pesto e Gamberi**  \$330
With Light basil pesto, shrimps, finely sliced mushrooms and a touch of peperoncino pepper.
- Risotto ai Funghi *speciality***  \$325
A forest mushrooms selection, we prepare this delicate risotto with mushrooms, cream and parsley.
- Risotto Nero** \$365
For connoisseurs, black ink Italian rice with squid, octopus, parsley and white wine.

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 \$30, 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* \$280

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

Capelli d'Angello alla Sorrentina \$245

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

Linguine alla Trota \$265

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

Spaghetti Milanese \$270

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

Rigatoni Favola *specialty* \$275

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

Fetuccine Nero di Mare *specialty* \$320

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

Fetuccine al Rosmarino e Salsicia \$275

Excellent pasta with italian sausage sauteed with rosemary, fresh tomato and a touch of peperoncino.

Ravioloni di Pesce *specialty* \$325

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

Ravioloni di Ricota al Caprino *specialty* \$310

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* \$245

The Antique and traditional peeled tomato sauce with fresh basil.

Penne Rigate alla Boscaiola \$280

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

Penne al Cinghiale *specialty* \$310

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

Spaghetti alla Bolognesa \$265

Classic recipe of juicy ground beef, we added tomato, season it and we expect long cooking.

Linguine alla Arrabiata \$260

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

Rigatoni ai Funghi Porcini *specialty* \$295

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

Spaghetti alla Carbonara \$280

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

IMPORTANT: NOW WE HAVE SPAGHETTI AN PENNE WITH "NO GLUTEN" +\$25

LE PASTE

Clasisci e Autentisci (Classic and Authentic)

Vongole Linguine *specialty* \$310

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

Spaghetti all'Amatriciana \$280

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

Burro Verde Fusilli \$255

South Italian pasta, sauteed with fine butter and parsley.

Aglio e Olio Capelli d'Angello \$255

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

Spaghetti ai Frutti di Mare *specialty* \$330

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

Fettucine Alfredo \$285

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

Ripiene e Fatte a Mano (Stuffed and Handmade)

Ravioli di Vitello al Pesto \$295

Ravioli stuffed with veal meat with basil pesto.

Ravioli di Ricotta alla Puttanesca *specialty* \$290

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

Pappardelle ai tre Formaggi *specialty* \$295

House handmade pasta of spinach with the classic imported cheese sauce gruyere, gorgonzola and mozzarella

Gnocchi al Gorgonzola con Asparagi (potato) \$320

Gnocchi handmade and delicious gorgonzola sauce with asparagus, golden panceta (or gallnuts) and a little of peperoncino.

Al Forno (Baked)

Lasagna Verde \$285

Ricotta cheese with spinach in white sauce.

Lasagna Bolognesa \$285

Classic bolognesa recipe with mushrooms

Cannelloni Siciliani \$285

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

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Extra bread basket \$30, Small extra Bruschetta \$25, Big \$40

PIZZA E CALZONE

Wood Oven

Diavoletta *specialty* 🌶️ \$290
Capers, olives, anchovy, bell pepper and peperoncino.

Quattro Formaggi 🌿 \$280
Gorgonzola, provolone, grouyere and mozzarella.

Quattro Stagioni \$260
Ham, olives, salami and bell pepper.

Margherita 🌿 \$250
Basil, mozzarella cheese and fresh tomato.

Capricciosa \$310
Mushrooms, prosciutto, artichoke and tomato.

Pescatora *specialty* \$320
Assortment of seafood, shrimp, clam, squid and a touch of garlic.

Pizza di Mela con Gorgonzola 🌿 \$275
Exquisite pizza with genuine gorgonzola cheese and caramelized apple.

Pizza al Prosciutto con Rucola \$285
A real pizza, with the famous ingredients of Toscana, rocket and a touch of gold garlic.

Ai Due Pesti *specialty* 🌿 \$265
Tomato pesto, basil pesto and goat cheese, delicious.

Pizza Nera Darone *specialty* \$330
Black mass, with mozzarella, shrimps, squids, octopus and cherry tomato.

Pizza di Salsiccia e Rucola \$280
Of authentic Italian sausage, baby fresh rocket and onion.

Calzone *specialty* \$350

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 (25 min). \$365

Chicken breast stuffed with goat cheese and dried tomato with delicious arugola sauce.
Side: Mashed potato and asparagus (only in season).

Pollo Quattro Porti Tartuffato *specialty* \$365

Grilled chicken breast, mozzarella gratin, toast almond and black truffle sauce, delicious!
Side: Butter squash.

Petto di Pollo alla Parmigiana \$370

Breaded chicken breast with parmesan cheese.
Side: Green salad with vinaigrette.

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Extra bread basket \$30, Small extra Bruschetta \$25, Big \$40

DEL MARE / FROM THE SEA

Filetto di Pesce Portofino

\$395

Fish fillet with shrimp, butter and finely chopped parsley.

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

Filetto di Pesce Fiorentina

\$395

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

\$420

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

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

Pesce di "Andrea"

\$395

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

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

Filetto di Pesce al Pesto e Funghi *specialty*

\$395

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

Side: Butter vegetables.

Steak di Tonno al Rosmarino

\$385

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

Side: Patatine al forno.

Polpo alla Griglia *specialty*

\$460

Grilled seasoned octopus with garlic and olive oil.

Side: White Risotto and sauteed tomato with basil.

CARNE / BEEF

Scaloppine ai Funghi Porcini (250gr.)

\$460

Grilled beef medallions in mirror sauce with genuine porcini mushrooms.

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

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

\$460

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

Side: Butter squash.

Filetto Burro Nero (250gr.) *specialty*

\$480

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

Side: Patatine al forno and roast onion.

Tagliata Toscana (250gr.)

\$470

Gourmet dish of grilled sealed fine beef fillet, olive oil, gold garlic, mushrooms thin slices, fresh rocket, parmesan flakes and sprinkled with black truffle oil.

Scaloppine al Aglio e Rosmarino (250gr.)

\$460

Grilled beef medallions with roasted garlic, rosemary peperoncino and fine butter.

Side: Patatine al forno

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Extra bread basket \$30, Small extra Bruschetta \$25, Big \$40

DOLCI / DESSERT

Homemade desserts. Ask for them.

BIBITE / DRINKS

Pitcher Sangria with peach	\$295
Beer	\$65
Premium Beer	\$70
Glass with (lime & salt)	\$15
Soft Drinks	\$50
Light Soft Drinks	\$50
Sangria (wine and soda drink)	\$85
Naranjada (orange juice and soda)	\$55
Limonada (lime juice and soda)	\$55
Topochico 355ml.	\$70

BEVANDE / DRINKS

Prepared Tomato Juice	\$60
Clamato (Clam and Tomato Juice)	\$75
Bottled Water	\$38
Perrier 10 oz.	\$85
S. Pellegrino .750ml	\$165
Natural Water .700ml	\$145

CAFFÉ / COFFEE

Sciaccherato (con Baileys)	\$ 120	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 \$30, Small extra Bruschetta \$25, Big \$40

PANE E PIZZA

Pane al'Aglio

\$95

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

Pizza Tartuffata con Panceta

\$360

From Lombardian and the wood oven, this delicious white pizza with black truffle sauce, baked pancetta, pecorino cheese slices and sprinkled with truffle oil.

PASTA

Fusilli Cacio e Pepe

\$275

The famous delicious roman pasta of pecorino cheese and pepper sauce.

Spaghuetti Gricia

\$310

The same famous pasta with golden pancetta.

SECONDI PIATTI

Risotto di Cozze con Patate

\$330

Famous south Italian plate where do they combine butter fried slice potatoes and mussels in their own juice, yellow pepper, zucchini and pecorino slices.

Try it with wine.

Ravioloni ripiene d'Anatra

\$385

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

Bistecca alla Fiorentina

\$590

Fill at Florence, selected grilled beef steak. (400g Ribeye)
We recommend medium rare.

Side: Patatine al forno and porcini mushroom sauce.

BUON APETITO