

ILUZIONE

Antipasti

Tagliere di Mortadella e Parmigiano (L) 17€

Table of PDO Mortadela DOP with Parmigiano

Tagliere di Porchetta 17€

Table of Artisanal Porchetta Marinated 24 hours
and Roasted at Low Temperature

Carciofo del Prat con Uovo (E, S) 16€

Two Prat Artichokes Candied with
Egg Yolk Marinated in Soy and Charcoal Salt

Vitello Tonnato (E, F) 18€

Roast Beef with Tuna Sauce and Capers

Carpaccio di Bue (L) 17€

Beef Carpaccio with Arugula, Parmigiano Balsamic,
Sicilian Cherry Tomatoes and Capers

Carpaccio di Gamberi Rossi (SF) 25€

Palamós Red Prawn Carpaccio with Apple,
Mango and Passion Fruit Coulis

Tartare di Bue (G, E, M) 18€

Knife-cut Beef Fillet with Onion, Capers, Quail Egg,
Toasted Bread made with Masa Mare with
Virgin Olive Oil, Salt and Rosemary

Tartare di Tonno (F, G, S) 18€

Fresh Tuna Tartare, Capers, Soy Sauce, Sesame and
Guacamole ILUZIONE

Burrata Cóctel al Pomodoro (L) 17€

Burrata Pugliese with Sicilian Cherry Tomatoes,
Sun-dried Tomatoes, Seasonal Tomatoes and Arugula

Acciughe Marinate in Vodka e Agrumi (F) 16€

Marinated in Vodka and Citrus with Toasted Bread made
with Masa Mare with Virgin Olive Oil, Salt and Rosemary

Insalata NIZZA (F, M, E) 17€

Gourmet Mezclum, Sicilian Cherry Tomatoes, Olives, Boiled
Egg, Sweet and Sour Onion, Tuna Belly, Anchovies and
Harry's Sauce

Il Poke Maui (G, F, S) 17€

Marinated Salmon with Passion Fruit Honey, Quinoa,
Guacamole and Crispy Onion

Vegan Bowl (S) 16 €

Grilled Tofu, Japanese Rice, Gourmet Mix, Corn, Sweet and
Sour Onion, Guacamole and Orange Vinaigrette

Caldi

“Our fresh pastas are handmade in ILUZIONE”

Parmigiana di Melanzane (G, L) 17€

Eggplant Parmigiana
With Burrata +5 €

Polpo Grillé all'Olivo (SF, N) 24€

Grilled Octopus, Olive Gremolata, Oyster Sauce and
Toasted Hazelnuts, Roadsted Potatoes,
Shallots Roasted Pepper Emulsion and Capers

Risotto Iberico (L) 27€

Iberian Ham, Asparagus Bladers and Pecorino Cheese
Fondant

Ravioli Aglio Olio Peperoncino (G, L, F) 22€

Ravioli filled with Burrata, Mascarpone and Parmegiano,
with Creamy Garlic Sauce and
Peperoncino with grated Botarga

Gnocchi alle Pesto Afumicatto (G, L, N) 22€

Arugula and Avocado Pesto, Iberian Sausage
and Smoked Stracciatella

Paccheri con Ragu alla Genovese (G, L) 27€

Pasta di Gragnano with White Beef Ragú
Roasted 6 hours at Low Temperature

Fregola con Coda alla Vaccinara (G, L) 26€

Sardinian Fregola with Oxtail Sauce Stewed
with Sicilian Tomatoes

Strozzapretti Carbonara della Casa e Trufa (G, L, N, E) 32€

Fresh Pasta with Guanciale, Egg, Truffle and Parmigiano

Spaghetti Nero alla Chitarra Frutti di Mare (SF G, L) 32€

Fresh Squid Ink Pasta with Seafood Ragout
(Scallops, Prawns and Squid)

Salmone della Passione (F) 25€

Roasted Salmon with Passion Fruit Sauce and
Prosecco Accompanied by Roasted Vegetables,
Arugula and Tomato Cocktail

Pesce Selvaggio (F, G, L) s/m

Roasted White Fish of the Day with Creamy Fennel,
Sweet and Sour Purple Onion and Crunchy Citrus

Orecchia di Elefante (G, E) 36€

White Beef Entrecote with Bone Breaded with Grissini
Flour, Baked Potatoes and Tomato Cocktail

Tagliatta d'Angus ILUZIONE (L) 36€

300 gr of Matured Old Girona COw Tagliatta.
With Baked Potatoes
and Sicilian Cherry Tomatoes



**Allergens: G: Gluten, S: Soy, F: Fish, E: Egg,
L: Lactose, M: Mustard, SF: Shellfish, N: Nuts**

Scrocchia Pizza Romana

Margherita (G, L) 16€

Mozzarella Fior di Latte, Peeled Tomato and Basil Sauce

Blue Fondente (G, L, N) 22€

Gorgonzola Fondant, Pears in Syrup,
Arugula and New Toast

Pizza Burrata Ripiena (G, L) 19€

Stuffed Pizza with Burrata, Confit of
Sicilian Tomatoes and Arugula

Fungo (G, L) 19€

Mozzarella Fior di Latte, Parmigiano,
Mushrooms, Portobello, Parsley and Onion

Trufata (G, L, N) 22€

PDO Mortadella with Provolone, Black Truffle Cream a
nd Pistachios

Diavola (G, L) 19€

Mozzarella Fior di Latte, Spicy Salami,
Emulsion of Roasted Peppers and Lemon Coulis

Porchetta (G, L, E) 20€

Artisan Porchetta Marinated 24 hours and Roasted at Low
Temperature with Meat Reduction and Tonnata Sauce

Iberica (G, L) 22€

Iberian Paleta with Confit of Sicilian Tomatoes, Arugula,
Parmigiano and Stracciatella Slices



Stuzzichini

“Per servir a Terrassa o ILUZIONE”

Roques di Formaggi Parmigiano (L) 5€

Mini Tagliere di Mortadella (G) 6€

Sicilian olives 3,5€

Grisini (G) 3

Potatoes Chip COROMINAS (les de la meva Yaya) 4€

Salted Fried (N) 4,5€

Sweet potato chips 4€

“Gildas” Doble & Gilda (Spectacular) 3€/u

Peperoncino Stuffed al Formaggio 6/u (L) 6€

Taralli Fennel (G) 3€

Taralli Garlic and Chilli Pepper (G) 3€

Taralli GLUTEN FREE 3€

Pasta per Bambini

Pasta 16€

Strozzapretti (G, L)

Gnocchi (G)

Salsa

Pomodoro Sauce



Dolci

Tiramisù ILUZIONE (G, N, L, E) 8€

Mascarpone cream, Coffee, Carquinyolis and Chocolate

Panna Cotta di Stagione (G, N, L) 7€

Ask for Seasonal flavor

Cheese Cake di Pecorino (L, E) 8€

Homemade Cheesecake with the Italian Touch ILUZIONE

Limone del Vesubio (G, L, E) 8€

Lemon Curd, Sweet Ricotta, Basil Ice Cream and Crumble

Yolanda´s Carrot Cake (G, L, E) 8€

Yolanda Homemade Carrot Cake

Vitorio's ChocoCake di Baileys (L, E) 9€

ILUZIONE Style Homemade Chocolate
Cake with a Touch of Baileys

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