



LA PIEMONTESE

Ristoranti e Pizzerie

To begin with...

Assorted selection of **STARTERS**

Cheese fondue _____ *in the oven* _____

El fundido de quesos

Mozzarella caprese carpaccio _____ *with grated tomato and rocket leaves!* _____

Carpaccio de mozzarella a la caprese

Veal carpaccio _____ *with thin slices of cheese!* _____

El carpaccio de ternera

King prawn carpaccio _____ *with our own original recipe* _____

El carpaccio de langostinos

Monkfish carpaccio _____ *with our own original recipe* _____

El carpaccio de rape

Cream of wild mushrooms _____ *with wild mushrooms from Piedmont!* _____

La crema de setas

Focaccia caprese _____ *with three flavours!* _____

La focaccia caprese

Carpaccio fileto from Piedmont _____ *marinated pork loin!* _____

El carpaccio filetto del Piemonte

Perfect **BREAD** to accompany our cooking
"cooked in our charcoal oven"

Three flavoured freshly baked bread _____

Tres sabores de pan al horno

Pierina gratata _____

Pierina al horno



Carpaccio filetto del Piemonte



King prawn carpaccio



Cold dishes made with produce from the land and sea

SALADS

Pâté and wild mushrooms *(De paté y setas)* _____

Assorted lettuce, duck mousse with wild mushrooms, Stracchino cheese, wild mushrooms, crostini, endives, semi-dry tomato and fruit of the forest.

Soft goat cheese and Bacon *(Queso de cabra y bacon)* _____

Assorted lettuce, sweet corn, semi-dry tomato, soft goat cheese, marinated veal loin, crispy bacon and croutons.

Lungo Mare _____

Assorted lettuce, natural tomato, peeled prawns, sweet corn, artichokes, tuna, little roll of salmon with finely chopped crab, red pepper, endives and anchovy fillets.

La caprina _____

Assorted lettuce, semi-dry tomatoes, bacon, endives, soft goat cheese, marinated veal loin, escalivada roast vegetables and artichokes.

Caesar Salad *(la Cesare)* _____

Romaine lettuce, fresh tomato, anchovy fillets, crispy chicken, croutons, hard-boiled egg, Parmesan cheese, sweet corn and Caesar salad sauce.

De la casa _____

Assorted lettuce, wild mushrooms, bacon, crispy chicken, sweet corn, fresh tomato, endives, anchovy fillets, Italian Mozzarella cheese and black olives.

Octopus *(De Pulpo)* _____

Assorted lettuce, roast potato, semi-dry tomato and octopus seasoned with paprika.

A portion for two _____

La Piccolina _____

Rocket leaves and Parmesan cheese.

* Please let us know if you have any food allergies or intolerances. Thank You.

VAT included in the entire menu

Selection of vinaigrettes to choose from

Caesar salad dressing *(César)*

Honey and pistachio *(Miel y pistacho)*

Traditional Balsamic *(Aceto balsámico)*

Peach *(Melocotón)*

Traditional dressing *(Aliño tradicional)*

Fruits of the forest *(Frutos del bosque)*



Octopus Salad

Gratin dishes cooked in our
charcoal oven
...just how it should be!

GRATIN

Cannelloni _____ *from the countryside* _____

Los canelones

Tesoriere's assorted _____ *with lasagne, cannelloni and fusilli* _____

El misto del tesorero

Lasagne _____ *with meat and spinach!* _____

La lasagna

Wild mushroom lasagne *from Piemonte!* _____

La lasagna de setas

Lasagne from Parma _____ *with prosciutto and parmesan* _____

La lasagna de Parma

Macaroni _____ *¡au gratin!* _____

Macarrones

*At La Piemontesa restaurants
meat, gratin dishes, risottos and of course,
the bread are all made in the charcoal oven.
For more aroma and taste.*

Cannelloni



Our risottos (rice) are
made in the charcoal oven
because they taste better!

RISOTTO (Rice)

Foie and truffles (*Al foie y trufa*) _____

Truffles and king prawns (*Trufa y langostinos*) _____

Wild mushrooms and Parmesan (*Without cream*) (*Setas y parmesano*) _____

Salami and vegetables (*Con chorizo ibérico y verduras*) _____

Café de París _____ *combination of 42 different spices* _____

Truffles and wild mushrooms (*A la trufa y hongos*) _____

Al tartufo d' Alba ____ *With black truffles from Piemonte* _____

Five cheeses (*A los cinco quesos*) _____

Carbonara _____

Cuttlefish ink black (*Nero de Sepia*) _____

A portion for two _____



Risotto cuttlefish ink black

Choose the pasta

Our pasta is made in our workroom using traditional recipes



Fusilli pesto genovese

UNSTUFFED PASTA

- Fusilli _____
- Pumpkin Gnocchi _____
- Spaghettoni chitarra _____
- Tagliatelle egg pasta _____
- Spaghettoni chitarra tricolore _____
- Rigatoni _____
- Macaroni _____
- Pappardelle (Strips) _____ *slightly spicy* _____
- Spaghetti (durum wheat) _____

A portion for two _____

STUFFED PASTA

Stuffed with:

- Raviolini _____ *with mushrooms and foie* _____
- Margherita _____ *with soft goat cheese and walnuts* _____
- Pansotti _____ *with black truffles, parmesan and ricotta cheese*
- Trianguli bicolore _____ *with cheeses and tomato jam* _____
- Cuore di zucca _____ *pumpkin* _____
- Tortellini _____ *with meat and vegetables* _____
- Ravioli _____ *with meat and parmesan cheese* _____
- Fungho _____ *ricota and mushrooms from Piemonte* _____
- Medallion _____ *four cheeses* _____
- Mezzaluna _____ *with basil and parmesan cheese* _____

A portion for two _____



Pansotti arrabbiata

Choose the perfect sauce for your pasta

Our pasta is made in our workroom using the best products

SAUCE

Truffle and king prawn _____ with our own original recipe
Trufa y Langostinos

Foie and truffles _____ with our own original recipe
Foie y trufa

Cuttlefish ink black _____ with cuttlefish ink
Nero de Sepia

Cream of walnuts _____ walnuts with parmesan
Crema de nueces

Salame verdure _____ with small cubs of Iberian ham and baby vegetables
Salame verdure

Café Paris _____ combination of 42 different spices
Café de París

Carbonara _____ with our own original recipe!
Carbonara

Truffles and wild mushrooms _____ with our own original recipe!
Trufa y hongos

Pesto genovese _____ with basil, parmesan cheese and pine nuts
Pesto a la genovesa

Five cheeses _____ mixed of italian cheeses
Cinco quesos

Bolognese _____ tomato sauce, meat and vegetables

Bacon, tomato and onion
Bacon, tomate y cebolla

Arrabbiata _____ slightly hot and spicy and bacon

Gorgonzola and walnuts
Gorgonzola y nueces

Aglío olio _____ with chilli pepper and shrimp

Wild mushrooms and Parmesan cheese (without cream)
Setas y parmesano

Campesina _____ with small bacon cubes and assorted wild mushrooms

Mushroom and almond _____ with mushrooms and almonds cream
Champi almendras

Cream of pistachio
Crema de Pistacho



Pappardelle foie and truffles



Medallion with Cream of pistachio

*** The sauce is included in the price of pasta**

From our chef Giovanni Benetti

MEAT

Iberian pork brochette _____ cooked on the grill! _____
La brocheta de ibérico a la brasa

Iberian pork brochette _____ with Florentine sauce! _____
La brocheta de ibérico con salsa Fiorentina

Vicenza pork loin _____ Iberian pork roll covered with foie sauce! _____
El lomo Vicenza

Grilled cubes of Iberian pork _____ with Florentine sauce! _____
Solomillo a la Fiorentina

Stecchini pork loin _____ with fusilli in peppercorn sauce! _____
El lomo Stecchini

Scaloppini cheese fondue _____ with marinated baby vegetables! _____
Escalopina al queso fundido

Iberian pork sirloin _____ grilled and served with gravy! _____
La pieza de solomillo ibérico a la brasa

Loin muscle _____ served with gravy! _____
Pluma de ibérico en su jugo

Grilled Iberian pork _____ with truffle sauce! _____
Pluma de Ibérico con salsa trufada

Feather loin muscle _____ served with gravy! _____
Presá de Ibérico a la brasa en su jugo

Supreme Iberian pork _____ with truffle sauce! _____
Presá de Ibérico a la brasa en salsa trufada

Entrecote of 380 g _____ grilled and served with gravy! _____
El entrecot de 380 g a la brasa

Entrecote of 380 g _____ grilled and with foie sauce! _____
El entrecot de 380 g con salsa de foie

Veal sirloin _____ grilled and served with gravy! _____
El solomillo de ternera a la brasa

Veal sirloin _____ grilled and with foie sauce! _____
El solomillo de ternera con salsa de foie

Veal fillet sirloin _____ grilled and served with gravy! _____
Fileteado de solomillo de ternera a la brasa

Veal fillet sirloin _____ grilled and with foie sauce! _____
Filetado de solomillo de ternera con salsa de foie



Vicenza Pork loin



Veal fillet sirloin

All our meat is cooked on the charcoal grill because.
it tastes much better that way!

From our chef Giovanni Benetti

SEAFERING Recipes

Spaghetti Vongole _____ with clams _____

Spaghetti frutti di mare with mussels, calamari, cherry tomato and prawns

Risotto frutti di mare ___ with mussels, calamari, cherry tomato and prawns

A portion for two _____



Spaghetti Vongole

Our FISH

Monkfish in a truffle sauce (*Rape a la salsa trufada*) _____

Octopus (*El pulpo*) _____ with paprika! _____

Pickled cod (*El bacalao confitado*) _____ in mousseline sauce! _____



Octopus



Monkfish in a truffle sauce

It is traditional to make pizza in a wood-fired oven,
Why? Because it's tastier and more aromatic.

Wood-fired oven PIZZA

Vegetable ciabatta (*Ciabatta de verduras*) _____
Tomato, vegetable miso, mushrooms and spices.

Pepperoni _____
Tomato, Mozzarella cheese and pepperoni.

Prosciutto _____
Tomato, Mozzarella cheese and boiled ham.

Costiera _____
Tomato, Mozzarella cheese, boiled ham and mushrooms.

Tonno _____
Tomato, Mozzarella cheese and tuna.

Bismark _____
Tomato, Mozzarella cheese, boiled ham and egg.

San Remo _____
*Tomato, Mozzarella cheese, wild mushrooms, prawns,
Parmesan cheese and tuna.*

Tramontina _____
*Tomato, Mozzarella cheese, peperoni, boiled ham, red pepper, mushrooms
and Italian Mozzarella cheese.*

Quattro stagioni _____
Tomato, Mozzarella cheese, boiled ham, mushrooms, tuna and artichokes.

Calzone al prosciutto _____
*Tomato, Mozzarella cheese, hard-boiled egg, boiled ham,
red pepper, onion and Tabasco sauce.*

Calzone pizzaiolo _____
Tomato, boiled ham, assorted cheeses and hard-boiled egg.

Diavola _____
*Tomato, Mozzarella cheese, peperoni, peperoncini, Parmesan cheese,
Longaniza sausage and Stracchino cheese.*

Della casa _____
*Tomato, Mozzarella cheese, bacon, Iberian pork sausage, mushrooms,
artichokes and Taleggio semi-soft cheese.*



La Valtellina



King Prawn

Choose your pizza ¡You will love it!

Wood-fired oven PIZZA

Tartufo d'Alba _____

Cream of black truffles, mushrooms, bacon, Stracchino cheese, red peppers and artichokes.

Parmigiana _____

Tomato, Mozzarella cheese, Parmesan cheese, bacon and Taleggio semi-soft cheese.

Five cheeses (Cinco quesos) _____

Tomato, Mozzarella cheese, Emmental cheese, Gruyère, Parmesan cheese and Gorgonzola cheese.

La Valtellina _____

Mozzarella cheese, Parmesan cheese, marinated veal loin, cream.

La Trentina _____

Tomato, Mozzarella, Trentino carpaccio, rocket leaves and Parmesan cheese.

Dell'Emilia _____

Tomato, five cheeses, bacon and onion.

Salmon and shrimp (Salmon e gamberi) _____

Tomato, Mozzarella cheese, salmon, anchovies and prawns.

Arcobaleno _____

Tomato, Mozzarella cheese, mushrooms, artichokes, boiled ham, vegetable assorted, Gorgonzola cheese and red pepper.

King prawn (de Langostinos) _____

Tomato, Mozzarella cheese, seasoned king prawn carpaccio and special recipe.

Monkfish (de Rape) _____

Tomato, Mozzarella cheese, seasoned monkfish carpaccio and special recipe.

Small Pizzas "Piccolina"

Bismark _____

Vegetable ciabatta _____

Tonno _____

Pepperoni _____

Prosciutto _____

Margherita _____



Monkfish



La Trentina



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