





IF YOU HAVE A FOOD ALLERGY OR INTOLERANCE PLEASE SEE OUR ALLERGENS MENU. YOU CAN DOWNLOAD IT OR REQUEST A MENU FROM OUR STAFF.

All dishes in this menu have VAT included.





La Piemontesa fusión

was born from the culinary passion of its founder, Juan Manuel Chacón, a gastronomy pacesetter and driving force behind Italian cuisine in our country.

Now, by fusing his know-how and experience with new market trends and Mediterranean cuisine, he is delighted to present this menu, with a fresher, more youthful and more Mediterranean style.







The best recently baked bread to accompany any dish on the menu.

Crunchy and delicious, as is tradition!

Selection of focaccias

Traditional Italian bread with oil, onion and olives.

Pierina Parmigiana

Pierina Tartufata

Pierina Mista







From the classics to highly original dishes.

Made with fresh, seasonal produce.

Bowl of artichokes and duck liver

Roman-style artichokes with caramelised duck liver, poached egg, confit tomato and crispy bacon.

Traditional croquettes (8 pcs.)

Mixture of homemade Iberian ham and roast chicken croquettes.

Involtini freddo di crepe

Crêpe filled with smoked salmon, avocado, onion, goat's cheese, tomato and garnished with pesto.

Beef carpaccio

Finely sliced beef tenderloin seasoned with salt, pepper, lemon and extra virgin olive oil. Served with P.D.O. parmesan cheese matured for 24 months.

Soup della nonna

Chicken soup with poached egg and homemade village-style meatballs.

Rustic gazpacho with almonds (seasonal)

With 100% Picual olive oil and grated hard-boiled egg. Served with a garnish of diced pepper, cucumber and spring onion.







Respect for Mediterranean and local produce.

A bona fide experience of flavours and textures!

Burrata di Puglia

Burrata with tomato jam, pesto, rocket and toasted pine nuts.

Paese

Mixed romaine, Tudela lettuce hearts, lamb's lettuce and rocket, pistachio-coated goat's cheese roll, crispy bacon, apple, tomato, walnuts and a hint of tomato jam.

Crispy chicken

Mixed romaine, Tudela lettuce hearts, lamb's lettuce and rocket, tomato, crispy chicken, apple, roasted red pepper, mixed nuts and avocado.

Turkish

Mixed romaine, Tudela lettuce hearts, lamb's lettuce and rocket, crispy bacon, smoked scamorza cheese, dates, hummus, crispy onion and tomato.

Il nostro Bowl

Julienne-cut romaine and Tudela lettuce hearts, Roman-style artichoke, balsamic-glazed onions, mango-stuffed goat's cheese pearls, confit tomato, avocado and crispy chicken with teriyaki dressing.

Vinaigrette of your choice

- · Honey and pistachio
- · Balsamic vinegar
- · Traditional dressing



Oven-paked dishes

Recipes with a kiss from the oven.

Our fresh, durum wheat flour and egg pasta with delicious fillings, cooked on a low heat, as is tradition.

Gran cannelloni

Traditional roast cannelloni wrapped in our fresh pasta, baked au gratin with béchamel and parmesan.

Cannelloni di mare

Filled with cod and minced prawn brandade. Wrapped in our fresh pasta with squid ink, covered in red béchamel made with piquillo peppers and baked au gratin with parmesan.

Lasagna di spinaci e gamberi

Five sheets of fresh pasta, filled with creamed spinach and minced prawns. Covered in piquillo pepper béchamel and baked au gratin with parmesan.

Lasagna di Bologna

Five sheets of our fresh pasta filled with Bolognese, grated egg and spinach. Covered in béchamel and baked au gratin with parmesan.

Misto del Tesorero

Lasagna di bologna, gran cannellone and rigatoni with Pepe sauce, all baked au gratin with parmesan.

The house favourite!







Cooked according to traditional Italian recipes, with a rich, creamy texture.

Montera

With creamed mascarpone and succulent beef cooked at a low temperature in its juices.

Tartufo d'Alba

Very creamy, black truffle and parmesan sauce. **Piedmont recipe!**

Nero di seppia

Cuttlefish sautéed in their ink with minced prawns and creamed baby octopus.

Piemonte

Creamed porcini and forest mushrooms with parmesan.







Cuore di foie Stuffed with sautéed liver, bacon and roast pumpkin.



RavioliStuffed with beef and fresh vegetables, cooked at a low temperature.



TortelliniStuffed with beef cooked in its own juices at a low temperature, with Iberian ham.



TriangoliStuffed with gorgonzola, walnuts and ricotta.



PanzottiStuffed with ricotta, truffle and parmesan.



OUR RANGE OF SAUCES TO COMBINE WITH YOUR FAVOURITE PASTA.

ALL PREPARED IN OUR KITCHEN, NATURALLY.

Liver and truffle	*	Fine cream of duck liver and black truffle.			
Ligurian	*	Creamy pesto with sautéed bacon and P.D.O. parmesan cured for 24 months.			
Casalinga	*	Delicate creamed mascarpone with sautéed mushrooms and baked longaniza sausage with toasted pine nuts.			
Champi almonds	*	Sautéed mushrooms in cream with almond crocanti.			
Truffle and mushroom	*	Delicious creamed porcini mushrooms and truffle with sautéed mushrooms. <i>Ours is the real version!</i>			
Carbonara	*	Al mio modo. Like it should be.			
Pesto genovese	*	Traditional sauce with pine nuts, parmesan, extra virgin olive oil and fresh basil.			
Cinque formaggi	*	Melted into a smooth cream of parmesan, emmental, gruyère, gorgonzola and ricotta.			
Arrabbiata	*	Slightly spicy red sauce with P.D.O. Majorcan sobrassada sausage.			
Polpette della nonna	*	Traditional red sauce with a fried tomato and sautéed vegetable base, accompanied by Nonna's meatballs.			

Made the Bolognese way.

As is tradition!

Bolognese





Ballerine



Rigatoni



Tagliatelle



Fusilli



Spaghetti



OUR RANGE OF SAUCES TO COMBINE WITH YOUR FAVOURITE PASTA. ALL PREPARED IN OUR KITCHEN, NATURALLY.

PolpetteTraditional red sauce with a fried tomato and sautéed della nonna

Traditional red sauce with a fried tomato and sautéed vegetable base, accompanied by Nonna's meatballs.

LigurianCreamy pesto with sautéed bacon and P.D.O. parmesan cured for 24 months. *Our favourite!*

Truffle andDelicious creamed porcini mushrooms and truffle with sautéed mushrooms.

Arrabbiata Slightly spicy red sauce with P.D.O. Majorcan sobrassada sausage.

Casalinga

Delicate creamed mascarpone with sautéed mushrooms and baked longaniza sausage with toasted pine nuts.

Champi Sautéed mushrooms in cream with almond crocanti.

Carbonara & Al mio modo. Like it should be.

Bolognese Made the Bolognese way.

As is tradition!

Pesto genoveseTraditional sauce with pine nuts, parmesan, extra virgin olive oil and fresh basil.

Aglio olio e Popular recipe with garlic, extra virgin olive oil, chilli and prawns. Mildly spicy.

Napoletana Traditional Napoli sauce.



Wild bluefin tuna

Wild bluefin tuna loin with honey and mustard dressing served with Roman-style artichokes, balsamic-glazed onions, confit tomato and sweetcorn.

Wild bluefin tuna tartare

Wild bluefin tuna and avocado served with confit tomato, battered aubergine and balsamic-glazed onions.

Grilled octopus leg

Served on semi-mashed potatoes with La Vera paprika and picual olive oil, accompanied by Padrón peppers.

Spaghetti Vongole

Sautéed with clams in their juice, sprinkled with a fumet of clams in white wine and a hint of garlic and parsley.

Tagliatelle al Frutti di mare

Fresh pasta with cuttlefish, baby squid, clams, mussels and wild prawns, all in a seafood sauce.

Spaghetti in a carriage

In a seafood sauce with baby squid, octopus, clams, mussels and prawn, all topped with a pizza base and browned in the oven. **Enjoy the fusion!**



The best selection of recipes from our Chef Edu, along with the inimitable cuisine from our Cuoco Giovanni, will allow you to discover the fusion of Mediterranean cuisine in its purest form.







Recipes made with premium-quality Angus beef and Iberian pork.

A sublime culinary offering!

Served with rustic, recently baked bread.

Loin al Pepe

Grilled Iberian pork tenderloin medallions with rigatoni in traditional Pepe sauce. **Ours is the real version!**

Angus beef entrecôte with garnish

- Grilled
- With sauce of your choice

Angus beef tenderloin with garnish

- Grilled
- With sauce of your choice

Angus beef burger

Hamburger with duck liver, crispy bacon, smoked scamorza cheese and caramelised onion, served with chips.

Maxi Iberian pork tenderloin skewer

Maxi grilled Iberian pork tenderloin and fresh vegetable skewer with Fiorentina sauce.

Choice of sauce

- Fiorentina sauce
- · Honey and mustard sauce
- · Truffled sauce



Maxi Iberian pork tenderloin skewer







SPECIAL SELECTION

Oven-baked in their own juices for 20 hours. **Really tender, flavoursome and succulent!**

Served with rustic, recently baked bread.

Chicken

Really tender, flavoursome oven-roasted half-chicken. Served with chips.

Tender lamb leg

Served with semi-mashed potatoes with La Vera paprika and picual olive oil, accompanied by Padrón peppers.

Tender lamb shoulder

Served with semi-mashed potatoes with La Vera paprika and picual olive oil, accompanied by Padrón peppers.

Succulent beef

Served with roast baby potatoes and Padrón peppers.









Authentic, Roman, traditional pizza with a thin, crispy base, **baked in a stone oven.**

Prosciutto

Tomato, mozzarella and York ham.

Pepperoni

Tomato, mozzarella, pepperoni and crispy bacon.

Quattro stagioni

Tomato, mozzarella, York ham, mushrooms, tuna and Roman-style artichokes.*

Bismarck

Tomato, mozzarella, York ham and poached egg.

Barbecue

Tomato, mozzarella, beef ragu, crispy bacon, red pepper and barbecue sauce.

Carbonara

Mozzarella, carbonara sauce and crispy bacon.

Five cheeses

Tomato, mozzarella, emmental, gruyère, parmesan and gorgonzola.

Zucchini

Tomato, mozzarella, goat's cheese, courgette, pesto and grated parmesan.





Authentic, Roman, traditional pizza with a thin, crispy base, baked in a stone oven and **with our special touch.**

Piemontesa

Creamy mozzarella, beef tenderloin carpaccio, parmesan and rocket.*

Parmigiana

Tomato, mozzarella, crispy bacon, smoked scamorza cheese and parmesan.

Dell'Emilia

Tomato, mozzarella, emmental, gruyère, parmesan, gorgonzola, crispy bacon and caramelised onion.

Diavola

Tomato, mozzarella, beef base, pepperoni, longaniza sausage and chilli. Slightly spicy.

Tonno e salmone

Tomato, mozzarella, tuna and salmon.*

Almadraba

Tomato, mozzarella, wild bluefin tuna and avocado.*

Melanzana

Tomato, mozzarella, battered aubergine, parmesan, goat's cheese, honey and balsamic vinegar.

Calzone

Tomato, mozzarella, poached egg, York ham, red pepper, onion and tabasco.

			Pizzas Piccolinas				***************************************		
Prosciutto		Pepperoni			Barbecue		Carbonara		Bismarck







Red house wine

Rosé house wine

White house wine

ITALIAN WINES

Lambrusco

IGT Reggio Emilia · Rosé

Lambrusco

IGT Reggio Emilia · Red

Moscato d'Asti

DOCG Asti · White

Chianti

DOCG Chianti

WINE BY THE GLASS

Glass of house wine

Red, rosé or white

Glass of Viña Ijalba

DO Rioja · Red crianza

Glass of Glárima de Sommos

DO Somontano · Red and white

WINE BY THE BOTTLE

Viña Ijalba

DO Rioja · Red crianza

Muga

DO Rioja · Red crianza

DO Rioja · Red crianza

Figuero 4

DO Ribera del Duero · Red

Emilio Moro

DO Ribera del Duero · Red

Glárima de Sommos

DO Somontano · Red

Glárima de Sommos

DO Somontano · White

Honeymoon

DO Penedès · White

Cuarenta Vendimias

DO Rueda · Verdejo

José Pariente

DO Rueda · Verdejo

CAVAS

Pedregosa Gran Cuvée

DO Cava · Reserva Brut Nature

SANGRIAS

Wine sangria (1 L)

Cava sangria (1 L)

Moscato sangria (1 L)

OCAU wines

You taa can be the OWNER of a restaurant









Find out more:

expansion@grupo1800.com T. (+34) 973 100 809

www.lapiemontesa.com

© f in ¥
www.lapiemontesa.com