

LA PIEMONTESE

Qualità  Sapore
Senza fine *Senza fine*

ELABORACIÓN PROPIA
LA PIEMONTESE
MARCA REGISTRADA
PRODUCTOS ARTESANOS



Solo en
Ristoranti - Pizzerie
LA PIEMONTESE

Si padeces una intolerancia o alergia consulta los siguientes símbolos de alérgenos

Should you suffer from any intolerance or have any allergies consult with the following allergens




Pide la carta de símbolos de alérgenos a nuestro personal o descárgatela

Ask for your allergen letter to our staff or download it



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Senza fine Senza fine

Our wish:

*That you enjoy our choice of
dishes we have selected for you*

Our aim:

*To be the Best Italian Restaurant in
the Country*





Pane

Pierina tartufata

Pierina parmigiana

Pierina mista

Trio di pane dell'artigiano



Antipasti



Cazoleta di carciofi e foie

Burrata di Puglia

Burrata with pesto, confit baby tomatoes and pine nuts

Carpaccio di Vitello

Heifer-calf loin with Parmesan shavings and a extra virgin olive oil dressing

Cazoleta di carciofi e foie

Bacon and artichoke stir-fry with caramelised foie, baby tomatoes and poached egg

Croquetones al nero di seppia

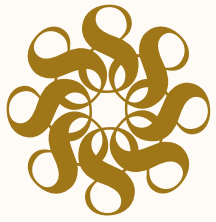
Squid croquettes with alioli and potato side

Involtino freddo di crepe

Crepe stuffed with smoked salmon, avocado, onion, goats' cheese and tomato spiced with pesto



Involtino freddo di crepe



Insalate



Insalata Ancona

Mixed lettuce salad with endives, tuna, baby tomatoes, sweetcorn, apple, smoked salmon, crab meat and grated carrot

Insalata Mar e Orto

Endives, smoked salmon, tuna, taleggio cheese, apple, baby tomato and walnuts

Insalata Lungo Mare

Mixed lettuce, tomato, sweetcorn, tuna, endives, smoked salmon, crabmeat, artichokes, roasted red peppers and prawns





Insalata Paese

Insalata Paese | Mixed lettuce, crispy bacon, sweetcorn, goat cheese in a pistachio batter, apple, endives, baby tomato and walnuts

Insalata di pulpo | Mixed lettuce, baby tomato, oven roast potato and octopus with a paprika dressing

Insalata Pollo Croccante | Mixed lettuce, crispy chicken, apple, grated carrot, roasted red peppers, sweetcorn, toasted pine nuts, avocado and baby tomatoes

Vinagrette

Honey and pistachio

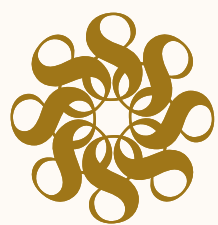


Mango and basil



Frutti di bosco





Gratinati



*Misto
del Tesorero*

Bologna lasagne, rustic cannelloni
and rigatoni al pepe

Gran Cannellone

Traditional style rustic cannelloni

*Lasagna di
Bologna*

Five sheet pasta

*Lasagna
di Parma*

Four cheese lasagne with boiled ham

*Melanzana
Verona*

Aubergine lasagana with praws



Misto del Tesorero

Risotti

Vegetale



Montera | With a creamy stir-fry beef

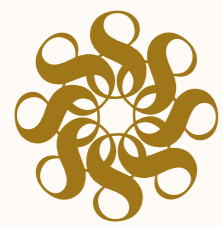
Mare e montagna | With prawns, a selection of mushrooms and cream

Nero di seppia | Stir-fried squid in ink with creamed chopped octopus

Tartufo d'Alba | Black truffle cream

Vegetale | Creamed macerated vegetables





Pasta fresca

Ballerine Ligurian



Pasta
All'uovo

- *Ballerine*
- *Rigatoni*
- *Fusilli all'uovo*
- *Tagliatelle*
- *Pappardelle al peperoncino*

Di grano duro

- *Spaghetti*
- *Trofie di Recco*
- *Gnocchi di patate al tartufo*

Sughi (Sauce)

Ligurian

Stir-fry with bacon and creamed pesto

Pesto

Casalinga

Mascarpone cream with stir-fried mushrooms, sausage and pine nuts

Foie y trufa • Foie and truffle

Trufa y hongos • Truffle and mushrooms

Trufa y langostinos • Truffle and prawns

Napoletana Antica

Bolognesa

Arrabbiata Sobrasada

Home-made, mild spice sobrasada red sauce

Nero di seppia

Carbonara

Aglio olio peperoncino e gamberi

Garlic, chilli and prawns

Pesto

Napolitana Antica

Arrabbiata Sobrasada

Home-made, mild spice sobrasada red sauce

Casalinga

Mascarpone cream with stir-fried mushrooms, sausage and pine nuts

Ballerine



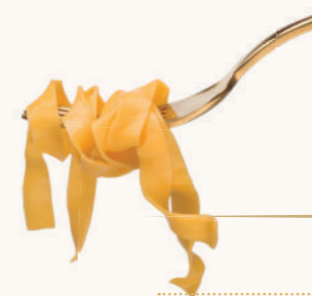
Rigatoni



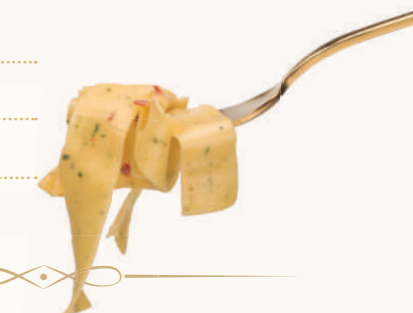
Fusilli all'uovo



Tagliatelle



Pappardelle al peperoncino



Spaghetti di grano duro



Trofie di Recco



Gnocchi di patate al tartufo



Identifiez vos pâtes

Funghi
Champignons



Agnolotti Nero
Galet de chèvre et bacon

Triangoli
Gorgonzola et noix



Panzotti
Ricotta et truffe

Ravioli
Veau



Tontellini
Veau et jambon ibérique

Medaglioni
Quatre fromages



Cuoni di zucca
Courge

Pasta ripiena

Ravioli Champi Almendras



Pasta

- *Funghi*
Champignons
- *Agnolotti Nero*
Galet de chèvre et bacon
- *Triangoli*
Gorgonzola et noix
- *Panzotti*
Ricotta et truffe
- *Ravioli*
Veau
- *Tontellini*
Veau et jambon ibérique

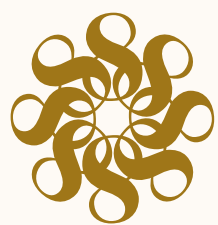
- *Medaglioni*
Quatre fromages
- *Cuoni di zucca*
Courge

Sughi (Salsa)

- Ligurian**.....
- Sauté de bacon au pesto à la crème
- Casalinga**.....
- Crème de mascarpone et sauté de champignons de Paris, saucisse et pignons de pin
- Foie y trufa · Foie gras et truffe**
- Trufa y hongos · Truffe et champignons**
- Trufa y langostinos · Truffe et gambas**
- Cinque formaggi**.....
- Funghi Porcini**.....
- Café de Paris**.....
- Champi almendras**

- Ligurian**.....
- Sauté de bacon au pesto à la crème
- Trufa y hongos · Truffe et champignons**
- Cinque formaggi**.....
- Champi almendras**

Les pâtes, farcies et bonnes comme le veut la tradition



Los ilustres



Spaghetti alle polpette della Nonna.....
Home-made tomato sauce with meatballs

Dúo di pasta al gusto dello chef.....
Chef special pasta and pasta sauce duo



Bocconcini.....
Beef and Iberian ham filling
accompanied with a creamy
beef sauce

Pulpo braseado.....
Grilled octopus accompanied
by potatoes and paprika



Spaghetti
alle polpette della Nonna



Burguer Piemontesa con foie

Brocheta de longaniza

Mountain sausage with vegetables
and a Fiorentina sauce

Ternera Vicenza

Beef loin with a sauce and carbonara
spaghetti garnish

Burguer Piemontesa con foie

200 g bullock hamburger with foie, crispy bacon,
taleggio cheese and caramelised onion

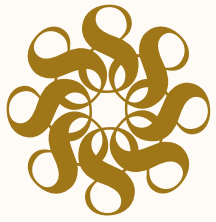
Montadito Ibérico

Iberian ham and beef loin mini-baguette with
flat and a Cosenza sauce

Solomillo alla Fiorentina

Iberian steak with peppers,
a Fiorentina sauce





Carni



Pluma ibérica

- Grilled
- Cooked at a low temperature with truffle sauce

Chuletillas de ibérico

Iberian pork chops cooked at a low temperature with honey and mustard

Lomo al Pepe

Loin of pork with rigatoni and a pepe sauce

Brocheta de ibérico

Iberian pork bruschetta with grilled vegetables accompanied by a Fiorentina source



Chuletillas de ibérico



Lomo Alto de Angus

Scaloppine
Iberian pork loin

- With a choice of sauces

Entrecot de Angus
Boned entrecôte

- Grilled
- With a choice of sauces

Solomillo Novilla
Heifer-calf steak

- Grilled
- With a choice of sauces

Lomo Alto de Angus
Angus Fore Rib

- Grilled
- With a choice of sauces

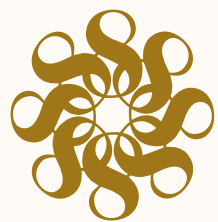
Salsas

Café de Paris

Funghi porcini

Honey and mustard





Pizza tradizionale



Zucchine

- | | |
|------------------------------|--|
| <i>Prosciutto</i> | Tomato, mozzarella and boiled ham |
| <i>Tonno e Salmone</i> | Tomato, mozzarella, tuna and salmon |
| <i>Pepperoni</i> | Tomato, mozzarella, pepperoni and crispy bacon |
| <i>Quattro stagioni</i> | Tomato, mozzarella, mushrooms, boiled ham, tuna and artichokes |
| <i>Bismarck</i> | Tomato, mozzarella, boiled ham and egg |
| <i>Parmigiana</i> | Tomato, mozzarella, crispy bacon, taleggio and Parmesan cheese |
| <i>Ciabatta Vegetale</i> | Tomato, mozzarella, mushrooms, spiced mixed vegetables and courgette |
| <i>Cinque formaggi</i> | Tomato, mozzarella, emmental, gruyere, Parmesan and Gorgonzola |
| <i>Zucchine</i> | Tomato, mozzarella, courgette, goat cheese, pesto and grated Parmesan |
| <i>Melanzane</i> | Tomato, mozzarella, caramelised aubergine, Parmesan, stracchino cheese, honey and balsamic vinegar |
| <i>Calzone al Prosciutto</i> | Tomato, mozzarella, boiled egg, boiled ham, red pepper, onion and Tabasco sauce |

Pizzas Piccolinas

*Prosciutto · Tonno Salmone · Pepperoni · Quattro stagioni
Bismarck · Parmigiana · Cinque formaggi*

Las ilustres



Boscaiola

Tomato, mozzarella, Forest mix, taleggio cheese, roasted peppers, caramelised aubergine and honey

Ombra della sera

Pesto, crispy bacon, pepperoni, caramelised onion, taleggio cheese and red pepper

Tartufata

Black truffles, mushrooms, bacon, stracchino cheese and baby tomatoes

Dell'Emilia

Tomato, mozzarella, emmental, gruyere, Parmesan, Gorgonzola, crispy bacon and caramelised onion

Capriccio della sera

Tomato, mozzarella, artichokes, foie and egg with truffle oil

Diavola

Tomato, mozzarella, pepperoni, sausage, stracchino cheese and spicy chilli

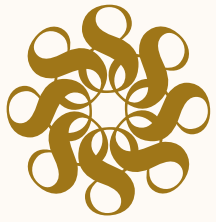
Arcobaleno

Tomato, mozzarella, mushrooms, artichokes, boiled ham, goat cheese, red pepper and mixed vegetables

Piemonte

Tomato, mozzarella, spiced mixed vegetables, sausage and egg





Vini



House wines

Vino de la casa Tinto · House Red

Vino de la casa Rosado · House Rose

Vino de la casa Blanco · House White



Winery

Viña Ijalba Crianza Tinto (Red)
DO Rioja

Figuro 4 Tinto (Red)
DO Ribera del Duero

Glarima de Sommos Tinto (Red)
DO Somontano

Glarima de Sommos Blanco (White)
DO Somontano

Honeymoon Blanco (White)
DO Penedès

*Cuarenta Vendimias
Verdejo Blanco (White)*
DO Rueda



Italian Wines

Lambrusco Rosato
IGT Reggio Emilia

Lambrusco Rosso
IGT Reggio Emilia

Moscato d'Asti bianco
DOCG Asti

Chianti
DOCG Chianti



Glass of wine

Glass of house wine
Red, rose and white

Glass Viña Ijalba Crianza
DO Rioja
Red

Glarima de Sommos
DO Somontano
Red and white



Cavas

Parés Baltà
Brut Nature Gran Reserva · DO Cava

Pedregosa Gran Cuvée
Reserva brut nature · DO Cava




Sangrías

Wine Sangria (1 L)


Cava Sangria (1 L)


Mocato Sangria (1 L)

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 La Piemontesa

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Dolce Piacere



Tiramisú Clásico
Con crema de mascarpone
Classic tiramisu with mascarpone cream



Tarta Oneo
Oneo Cake



Flan de queso
Cheese flan



Cannolo Siciliano
Cannolo Siciliano



Brownie con helado
Con vainilla, coco o fior di latte
Brownie with ice cream



Zuppa fantasia
Helado de vainilla y fruta de temporada
Vanilla ice cream and fresh fruit



Secreto de chocolate
Con helado de vainilla
Chocolate secret with vanilla ice cream



Sorbete de limón
Lemon sorbet



Copa de helado 2 bolas a elegir
Glass of ice cream 2 scoops of your choice

Vainilla *Vanilla*

Chocolate *Chocolate*

Choco naranja *Chocolate orange*

Pistacho *Pistachio*

Sorbete de limón *Lemon sorbet*

Concertino *Concertino*

Fior di latte *Fion di latte*

Coco *Coconut*

Oreo *Oreo*



Las ilustres



Copa Coco y Chocolate
Chocolate fondente y helado de coco
Fondent chocolate and coconut ice cream



Copa Primavera
Fresas con nata y flon di latte
Strawberries with cream and flon di latte



Copa Pistacho
Helado de pistacho y chocolate con nata
Pistachio and chocolate ice cream with cream



Copa Concertino
Helado concertino con nata y chocolate
Concertino ice cream with cream and chocolate

Crep a tu gusto
Crêp of your choice

Frutti di bosco

Crunch pistacho

Nutella



Pannacotta
Pannacotta



Crep de Nutella
con helado de vainilla
Nutella crêp with vanilla ice cream

Piccolinos

Justo el dulce
que necesitas

Tiramisù Clásico
Classic tiramisu

Cannolo Siciliano
Cannolo Siciliano

Sorbete limón
Lemon sorbet

Bola di gelato al gusto
1 scoop di gelato of your choice

Y terminamos
con un buen café



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