



LA PIEMONTESA

Allergens Manual

— **Franquicias La Piemontesa** —

v.250722



LA PIEMONTESA

ALLERGENS INFORMATION

In accordance with Regulation (EU) No. 1169/2011, Franquicias la Piemontesa offers its customers the latest allergen information through ongoing reviews of its good hygiene and handling practices.

All our restaurants have a system for managing and assessing the products that could cause food allergies or intolerances, with the view to informing our customers of the presence, or absence, of allergens in our dishes.

At La Piemontesa, we do our utmost to reduce the presence of allergens as much as possible by employing good preparation practices, however, we cannot ensure the complete absence of traces in our dishes given the fact we have a single production line.

If you are particularly sensitive to a certain allergen, please inform our staff.

Please ask for information every time you visit our establishments as this information may be amended in accordance with the ingredients in our dishes.



LA PIEMONTESSA

ALLERGENS KEY



Cereals containing gluten, namely: wheat, rye, barley, oats, spelt, khorasan wheat or their hybrid strains and products thereof, except:

- a) wheat-based glucose syrups, including dextrose (1).
- b) wheat-based maltodextrins (1).
- c) barley-based glucose syrups.
- d) cereals used for making distillates, including ethyl alcohol of agricultural origin.



Eggs and products thereof.



Milk and products thereof (including lactose), except:

- d) whey used for making distillates, including ethyl alcohol of agricultural origin.
- b) lactitol.



Fish and products thereof, except:

- a) fish gelatine used as carrier for vitamin or carotenoid preparations.
- b) fish gelatine or Isinglass used as a fining agent in beer and wine.



Molluscs and products thereof.



Crustaceans and products thereof.



Peanuts and products thereof.



Soybeans and products thereof, except:

- a) fully refined soybean oil and fat (1)
- b) natural mixed tocopherols (E306), natural D-alpha tocopherol, natural D-alpha tocopherol acetate and natural D-alpha tocopherol succinate from soybean sources
- c) vegetable-oils derived phytosterols and phytosterol esters from soybean sources
- d) plant stanol ester produced from vegetable-oil sterols from soybean sources.



Nuts, namely: almonds (*Amygdalus communis* L.), hazelnuts (*Corylus avellana*), walnuts (*Juglans regia*), cashews (*Anacardium occidentale*), pecan nuts (*Carya illinoensis* [Wangenh.] K. Koch), Brazil nuts (*Bertholletia excelsa*), pistachio nuts (*Pistacia vera*), macadamia or Queensland nuts (*Macadamia ternifolia*), and products thereof, except for nuts used for making alcoholic distillates including ethyl alcohol of agricultural origin.



Sesame seeds and products thereof.



Celery and products thereof.



Mustard and products thereof.



Lupin and products thereof.



Sulphur dioxide and sulphites at concentrations of more than 10 mg/kg or 10 mg/litre in terms of the total SO₂, which are to be calculated for products as proposed ready for consumption or as reconstituted according to the instructions of the manufacturer

1) And the products thereof, in so far as the process that they have undergone is not likely to increase the level of allergenicity assessed by the European Food Safety Authority (EFSA) for the relevant product from which they originated.



LA PIEMONTESA

Revision: 2 | Date: 22/07/2025

													
Gluten	Eggs	Dairy	Fish	Molluscs	Crustaceans	Peanuts	Soybeans	Nuts	Sesame	Celery	Mustard	Lupin	Sulphur dioxide and sulphites

Pane e pierina

SELECTION OF FOCACCIAS	
PIERINA PARMIGIANA	  
PIERINA TARTUFATA	  
PIERINA MISTA	  

Starter

BOWL OF ARTICHOKE AND DUCK LIVER	
TRADITIONAL CROQUETTES	     
INVOLTINI FREDO DI CREPE	   
BEEF CARPACCIO	 + PIERINA 
BURRATA DELLA PUGLIA	 

Salads

PAESE	   
CRISPY CHICKEN	 
IL NOSTRO BOWL	    
GIULIETTA	
LUNGO MARE	     



LA PIEMONTESA

Revision: 2 | Date: 22/07/2025

													
Gluten	Eggs	Dairy	Fish	Molluscs	Crustaceans	Peanuts	Soybeans	Nuts	Sesame	Celery	Mustard	Lupin	Sulphur dioxide and sulphites

Vinaigrette

HONEY AND PISTACHIO	 
BALSAMIC VINEGAR	
TRADITIONAL DRESSING	

Oven-baked dishes

GRAN CANNELLONI	    
CANNELLONI DI MARE	       
LASAGNA DI SPINACI E GAMBERI	       
LASAGNA DI BOLOGNA	   
MISTO DEL TESORERO	     

Risottos

MONTERA	    
TARTUFO D'ALBA	   
NERO DI SEPPIA	       
PIEMONTE	  



LA PIEMONTESE

Revision: 2 | Date: 22/07/2025

													
Gluten	Eggs	Dairy	Fish	Molluscs	Crustaceans	Peanuts	Soybeans	Nuts	Sesame	Celery	Mustard	Lupin	Sulphur dioxide and sulphites

Fresh pasta

BALLERINE		
RIGATONI		
TAGLIATELLE		
FUSILLI		
DURUM WHEAT SPAGHETTI		

Fresh pasta stuffed

CUORE DI FOIE						
RAVIOLI						
TORTELLINI						
TRIANGOLI						
PANZOTTI						

*Customers who add **Grana Padano** to their dish must also consider the following allergens: Egg and Milk.



LA PIEMONTESE

Revision: 2 | Date: 22/07/2025

													
Gluten	Eggs	Dairy	Fish	Molluscs	Crustaceans	Peanuts	Soybeans	Nuts	Sesame	Celery	Mustard	Lupin	Sulphur dioxide and sulphites

Sauces

LIGURIAN								
PESTO GENOVESE								
CASALINGA								
LIVER AND TRUFFLE								
TRUFFLE AND MUSHROOMS								
BOLOGNESE								
ARRABIATA								
CARBONARA								
AGLIO OLIO E PEPERONCINO								
CINQUE FORMAGGI								
CHAMPI ALMONS								
TRUFFLE AND PARMIGIANO								
NERO DI SEPIA								



LA PIEMONTESE

Revision: 2 | Date: 22/07/2025

Gluten	Eggs	Dairy	Fish	Molluscs	Crustaceans	Peanuts	Soybeans	Nuts	Sesame	Celery	Mustard	Lupin	Sulphur dioxide and sulphites

Mediterranean fusion

WILD BLUEFIN TUNA							
WILD BLUEFIN TUNA TARTARE							
GRILLED OCTOPUS LEG							
SPAGHETTI VONGOLE							
TAGLIATELLE AL FRUTTI DI MARE							
SPAGHETTI EN CARROZA							
SPAGHETTI FUSIÓN (COVER DISH)							

Grilled meats

LOIN AL PEPE					
ANGUS BEEF ENTRECÔTE	GRILLED · DOES NOT CONTAIN ALLERGENS WITH SAUCE · DEPENDS ON MEAT SAUCE				
ANGUS BEEF TENDERLOIN	GRILLED · DOES NOT CONTAIN ALLERGENS WITH SAUCE · DEPENDS ON MEAT SAUCE				
ANGUS BEEF BURGER					
MAXI IBERIAN PORK TENDERLOIN SKEWER					

SAUCE MESONE	
RUSTIC BREAD	



LA PIEMONTESA

Revision: 2 | Date: 22/07/2025

Gluten	Eggs	Dairy	Fish	Molluscs	Crustaceans	Peanuts	Soybeans	Nuts	Sesame	Celery	Mustard	Lupin	Sulphur dioxide and sulphites

Sauces for grilled meats

FIorentina					
HONEY AND MUSTARD					
TRUFFLED					

*The allergens in our side dishes are not considered in this document.

Meats at a low temperature

CHICKEN			
TENDER LAMB LEG			
TENDER LAMB SHOULDER			



LA PIEMONTESE

Revision: 2 | Date: 22/07/2025

													
Gluten	Eggs	Dairy	Fish	Molluscs	Crustaceans	Peanuts	Soybeans	Nuts	Sesame	Celery	Mustard	Lupin	Sulphur dioxide and sulphites

Pizzas, the classics

PROSCIUTTO			
PEPPERONI			
QUATTRO STAGIONI			
BISMARCK			
FIVE CHEESES			
CARTOCCIO			
TONNO E SALMONE			
CAPRI			

Pizzas, our specials

PIEMONTESE			
PARMIGIANA			
DELL' EMILIA			
DIAVOLA			
ALMADRABA			
MELANZANA			
CALZONE			
PIZZAIOLO			



LA PIEMONTESE

Revision: 2 | Date: 22/07/2025

Gluten	Eggs	Dairy	Fish	Molluscs	Crustaceans	Peanuts	Soybeans	Nuts	Sesame	Celery	Mustard	Lupin	Sulphur dioxide and sulphites

Desserts

TIRAMISÚ						
PROFITEROLES						
SICILIAN CANNOLI						
COCONUT AND PASSION FRUIT INGOT						
PIEDMONT DELIGHT						
PISTACHIO SEMIFREDDO						
COULANT						
NUTELLA CREPE						
PANACOTA						

Ice cream

SPRING CUP					
NUTELLA CUP					
PISTACHIO CUP					
FIOR DI LATTE CUP					



LA PIEMONTESA

Revision: 2 | Date: 22/07/2025

													
Gluten	Eggs	Dairy	Fish	Molluscs	Crustaceans	Peanuts	Soybeans	Nuts	Sesame	Celery	Mustard	Lupin	Sulphur dioxide and sulphites

ICE CREAM	+ WAFER
VAINILLA MACADAMIA	 
BELGIAN CHOCOLATE	    
FRESA	
PISTACHO	 
FIOR DI LATTE WITH CARAMEL AND PECAN NUTS	  

SORBETS	+ WAFER
LEMON	DOES NOT CONTAIN ALLERGENS

ICE CREAM/SORBET WAFER	  
------------------------	--

Ice cream and sorbet

