



LA PIEMONTESA

Mediterráneo en estado puro





LA PIEMONTESE

Welcome to La Piemontesa fusion, where Italian tradition merges with our country's fresh, vibrant flavours!

*Immerse yourself in a unique culinary experience where every dish tells a tale of passion for good food.
That's what makes the Mediterranean diet.*

***Long live fusion cuisine,
the Mediterranean's fab food!***



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

VAT included in all dishes shown on this menu.

THERE IS A MANDATORY CHARGE FOR SINGLE-USE PLASTIC BAGS OR CONTAINERS.



Selection of
focaccias and pierinas

Pane e pierina

The best recently baked bread to accompany your meal.

Crunchy and delicious, as is tradition!

Selection of focaccias	5.10
Traditional Italian bread. Four varieties: focaccia with oil, focaccia with onion, focaccia with olives and focaccia with tomato.	
Pierina Parmigiana	5.40
Pizza base with parmesan cheese.	
Pierina Tartufata	5.80
Pizza base with black truffle.	
Pierina Mista	5.60
Pizza base with black truffle and parmesan cheese.	



*Bowl of artichokes
and duck foie gras*



Starters

From the classics to highly original dishes.

*Made with products selected by our chef,
in line with the brand's standards.*

Bowl of artichokes and duck foie gras 14.90

Artichokes in oil with caramelised duck foie gras, poached egg, tomato confit and crispy bacon.

Traditional croquettes (8 pcs.) 12.45

Mixture of homemade Iberian ham and roast chicken croquettes.

Involtini freddo di crêpe 14.65

Crepe filled with smoked salmon, avocado, onion, goat's cheese and tomato, and dressed with pesto.

Beef carpaccio 18.65

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.

Burrata della Puglia 15.30

Burrata with a subtle touch of tomato jam and served with pesto, rocket and toasted pine nuts.

Involtini freddo di crêpe



Salads

Respect for Mediterranean and local produce.
A bona fide experience of flavours and textures!

Giulietta 15.30

Mix of Romaine lettuce and lettuce hearts with diced dressed tomato, cecina, crispy bacon and pearls of goat's cheese stuffed with mango.

Paese 15.30

Mix of Romaine lettuce, lettuce hearts, lamb's lettuce and rocket, with crispy bacon, pistachio-coated goat's cheese, apple, dressed tomato, walnuts and a hint of tomato jam.

Crispy chicken 15.30

Mix of Romaine lettuce, lettuce hearts, lamb's lettuce and rocket with dressed tomato, crispy chicken, apple, roasted red pepper and avocado.

Il nostro Bowl 15.30

Julienne Romaine lettuce and lettuce hearts with artichokes in oil, dressed tomato, goat's cheese pearls stuffed with mango, avocado and crispy chicken, dressed with teriyaki sauce.

Lungo mare 15.30

Mixed lettuce with diced dressed tomato, tuna, prawns, smoked salmon rolls stuffed with minced crab, artichokes in oil and roasted red pepper.

Vinaigrette of your choice

- Honey and pistachio
- Balsamic vinegar
- Traditional seasoning

Il nostro Bowl





Misto del Tesorero

Au gratin

Recipes with a kiss from the oven.

The pasta in our oven-baked dishes is made in our pastificio with durum wheat semolina and egg. All our fillings are made in our kitchen.

- Gran cannelloni** 19.55
Traditional cannelloni filled with minced roast beef, wrapped in our fresh pasta and baked au gratin with béchamel and parmesan cheese.
- Cannelloni di mare** 19.00
Filled with cod and minced prawn brandade. Wrapped in pasta with squid ink, covered in piquillo pepper béchamel and baked au gratin with parmesan cheese.
- Lasagna di spinaci e gamberi** 19.55
Five sheets of pasta filled with spinach and minced prawns in cream. Covered in piquillo pepper béchamel and baked au gratin with parmesan.
- Lasagna a la Bolognese** 19.90
Five sheets of fresh pasta filled with Bolognese sauce, grated egg and spinach. Covered in béchamel and baked au gratin with parmesan cheese.
- Misto del Tesorero** 21.25
Lasagna a la Bolognese, cannelloni and rigatoni with Pepe sauce all baked au gratin with parmesan cheese. **The house favourite!**



Funghi porcini

Risotto

Cooked according to traditional recipes,
with a rich, creamy texture.
E molto molto buono!

Montera 18.60

Creamed mascarpone with succulent beef cooked at a low temperature in its juices.

Tartufo d'Alba 18.60

Very creamy black truffle and parmesan cheese sauce.

A fan favourite!

Nero di seppia 19.70

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

Piemonte 19.50

Porcini mushrooms and a mix of forest mushrooms, cooked in cream with parmesan cheese.



Piemonte

Our pastas are made in our pastificio with durum wheat flour and egg using traditional recipes and methods from different regions of Italy.



Cuore di foie

Stuffed with a mix of foie gras, bacon and pumpkin.



Ravioli

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



Tortellini

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



Triangoli

Stuffed with gorgonzola, walnuts and ricotta.



Panzotti

Stuffed with ricotta, truffle and parmesan.

Cuore di foie with foie gras and truffle sauce

Fresh stuffed pasta



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

Foie gras and truffle	◇◇◇◇	Fine cream of duck foie gras and black truffle.	17.45
Ligurian	◇◇◇◇	Creamy pesto with sautéed bacon and P.D.O. parmesan cheese matured for 24 months.	16.95
Casalinga	◇◇◇◇	Delicate creamed mascarpone with sautéed mushrooms and baked longaniza sausage with toasted pine nuts.	16.95
Champi almonds	◇◇◇◇	Sautéed mushrooms in cream with almond croccanti.	16.95
Truffle and mushroom	◇◇◇◇	Delicious cream of porcini mushrooms and truffle with sautéed mushrooms. Ours is the real one!	16.95
Carbonara	◇◇◇◇	<i>Al mio modo.</i> The classic!	16.95
Pesto genovese	◇◇◇◇	Traditional sauce of basil with pine nuts, parmesan cheese and extra virgin olive oil.	16.95
Cinque formaggi	◇◇◇◇	Melted into a smooth cream of parmesan, emmental, gruyère, gorgonzola and ricotta.	16.95
Arrabbiata	◇◇◇◇	Slightly spicy red sauce with P.D.O. Majorcan sobrassada sausage.	16.95
Bolognese	◇◇◇◇	Made the Bolognese way. As is tradition!	16.75
Truffle and parmesan	◇◇◇◇	Delicious, rich cream of truffle and P.D.O. parmesan cheese matured for 24 months.	17.45

Our pastas are made in our pastificio with durum wheat flour and egg using traditional recipes and methods from different regions of Italy.



Ballerine with Ligurian sauce



Ballerine



Rigatoni



Tagliatelle



Fusilli

durum wheat



Spaghetti

Fresh pasta with egg



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

Ligurian	◇◇◇◇	Creamy pesto with sautéed bacon and P.D.O. parmesan cured for 24 months. <i>Our favourite!</i>	15.35
Truffle and mushroom	◇◇◇◇	Delicious cream of porcini mushrooms and truffle with sautéed mushrooms.	15.35
Arrabbiata	◇◇◇◇	Slightly spicy red sauce with P.D.O. Majorcan sobrassada sausage.	15.35
Casalinga	◇◇◇◇	Delicate creamed mascarpone with sautéed mushrooms and baked longaniza sausage with toasted pine nuts.	15.35
Champi almonds	◇◇◇◇	Sautéed mushrooms in cream with almond croccanti.	15.35
Carbonara	◇◇◇◇	<i>Al mio modo.</i> <i>The classic!</i>	15.35
Bolognese	◇◇◇◇	Made the Bolognese way. <i>As is tradition!</i>	15.15
Pesto genovese	◇◇◇◇	Traditional sauce of basil with pine nuts, parmesan cheese and extra virgin olive oil.	15.35
Aglio olio e peperoncino	◇◇◇◇	Popular recipe with garlic, extra virgin olive oil, chilli and prawns. Mildly spicy.	15.20
Nero di seppia	◇◇◇◇	Cuttlefish sautéed in their ink with minced prawns and creamed baby octopus.	18.85
Truffle and parmesan	◇◇◇◇	Delicious, rich cream of truffle and P.D.O. parmesan cheese matured for 24 months.	15.85



Grilled octopus leg

Wild bluefin tuna 25.55

Wild bluefin tuna loin dressed in honey and mustard and served with artichokes in oil, dressed tomato and corn.

Wild bluefin tuna tartare 21.40

Wild bluefin tuna with honey and mustard, served on a bed of avocado with battered aubergines and dressed tomato.

Grilled octopus leg 25.80

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

Spaghetti Vongole 21.40

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 21.40

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

Spaghetti en carrozza 21.40

In a seafood sauce with baby squid, clams, mussels and wild prawns, all topped with a pizza base and browned in the oven.

Long live fusion cuisine!





Mediterranean fusion in its purest form

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.



*Spaghetti
Vongole*



Maxi burger

Succulent Angus beef burger
with crispy bun.

The perfect combination!

Angus beef burger with
duck foie gras, crispy bacon,
smoked scamorza cheese and
caramelised onion.

Served with chips and Mesone sauce.

==== 21.05 =====

Roast chicken

Oven-roasted chicken cooked in its own juice at low temperature.

Tender, flavoursome and delicious!

Half a chicken cooked in its own juices. Really tender and flavoursome.
Served with chips, chicken broth and Mesone sauce.

==== 18.20 =====



Cartoccio

Angus beef burger wrapped in pizza dough and browned in the oven.

Doubly irresistible!

Angus beef burger, duck foie gras, crispy bacon, scamorza cheese, mozzarella, and caramelized onion.

Served with chips and Mesone sauce.

== 20.65 ==



Lomo al Pepe

Tender, succulent meat with pasta from our milling room and an incredible sauce.

Authentic, ours, the best in the world!

Pepe-style pork loin served with fresh rigatoni and all topped with Pepe sauce.

== 20.65 ==



Meats at a low temperature

SPECIAL SELECTION

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

Roast chicken 18.20

Half a chicken cooked in its own juices. Really tender and flavoursome.
Served with chips, chicken broth and Mesone sauce.

Tender lamb leg 25.80

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

Tender lamb shoulder 26.40

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



Tender lamb shoulder

Grilled meats

Dishes made with premium Iberian products
and Angus beef.

A sublime culinary offering!

Angus beef entrecôte with a side

- Grilled 26.30
- With sauce of your choice 28.50

Angus beef tenderloin with a side

- Grilled 29.00
- With sauce of your choice 31.25

Maxi Iberian pork tenderloin skewer 24.90

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 with Fiorentina sauce





Pepperoni

Pizzas, the classics



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

Prosciutto	17.20
Tomato, mozzarella and York ham.	
Pepperoni	17.40
Tomato, mozzarella, pepperoni and crispy bacon.	
Quattro stagioni	17.60
Tomato, mozzarella, York ham, mushrooms, tuna and artichokes in oil. *	
Bismarck	17.40
Tomato, mozzarella, York ham and poached egg.	
Five cheeses	17.60
Tomato, mozzarella, emmental, gruyère, parmesan and gorgonzola.	
Tonno e salmone	17.90
Tomato, mozzarella, tuna and salmon. *	
Capri	17.60
Tomato, mozzarella, tuna and mushrooms. *	

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To avoid altering the product's flavour or quality, the tuna and salmon
are added when the dish comes out of the oven.



Almadraba

Pizzas, our specials

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

Piemontesa	17.90
Tomato, mozzarella, burrata, parmesan, beef tenderloin carpaccio and rocket. *	
Parmigiana	17.60
Tomato, mozzarella, crispy bacon, smoked scamorza cheese and parmesan.	
Dell'Emilia	17.90
Tomato, mozzarella, emmental, gruyère, parmesan, gorgonzola, crispy bacon and caramelised onion.	
Diavola	17.60
Tomato, mozzarella, beef base, pepperoni, longaniza sausage and chilli. Slightly spicy.	
Melanzana	17.60
Tomato, mozzarella, battered aubergine, parmesan, goat's cheese, honey and balsamic vinegar.	
Calzone	18.10
Tomato, mozzarella, poached egg, York ham, red pepper, onion and Tabasco.	
Almadraba	18.10
Tomato, mozzarella, wild bluefin tuna and avocado. *	
Pizzaiolo	17.60
Tomato, mozzarella, burrata, avocado, pesto and lamb's lettuce. *	



Pizzas Piccolinas



Prosciutto

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Pepperoni

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Bismarck

12.90

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To avoid altering the product's flavour or quality, the carpaccio, rocket, lamb's lettuce, avocado, tuna and burrata are added when the pizza comes out of the oven.

Wine



HOUSE WINES

Red house wine	13.10
Rosé house wine	13.10
White house wine	13.10

ITALIAN WINES

Lambrusco IGT Reggio Emilia · Rosé	14.65
Lambrusco IGT Reggio Emilia · Red	14.65
Moscato d'Asti D.O.C.G. Asti · White	17.65
Chianti D.O.C.G. Chianti	18.55

WINE BY THE GLASS

Glass of house wine Red, rosé or white	3.40
Glass of Viña Ijalba D.O. Rioja · Red crianza	4.25
Glass of Glárima de Sommos D.O. Somontano · Red and white	4.05

WINE BY THE BOTTLE

Viña Ijalba D.O. Rioja · Red crianza	19.65
Muga D.O. Rioja · Red crianza	27.45

Luis Cañas D.O. Rioja · Red crianza	23.05
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Asomo Figuero D.O. Ribera del Duero · Red	23.05
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Emilio Moro D.O. Ribera del Duero · Red	27.55
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Glárima de Sommos D.O. Somontano · Red	14.45
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Glárima de Sommos D.O. Somontano · White	14.45
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Honeymoon D.O. Penedès · White	18.45
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Cuarenta Vendimias D.O. Rueda · Verdejo	19.65
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José Pariente D.O. Rueda · Verdejo	21.95
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CAVAS

Pedregosa Gran Cuvée D.O. Cava · Reserva Brut Nature	21.90
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SANGRIAS

Wine sangria (1 L)	17.80
Cava sangria (1 L)	18.85
Moscato sangria (1 L)	18.85



Local wines

www.lapiemontesa.com

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MENU Nº 4

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