



LA PIEMONTESA

*fusión*

*Mediterráneo en estado puro*



*Experience  
fusion,  
the good food of the  
Mediterranean*



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*

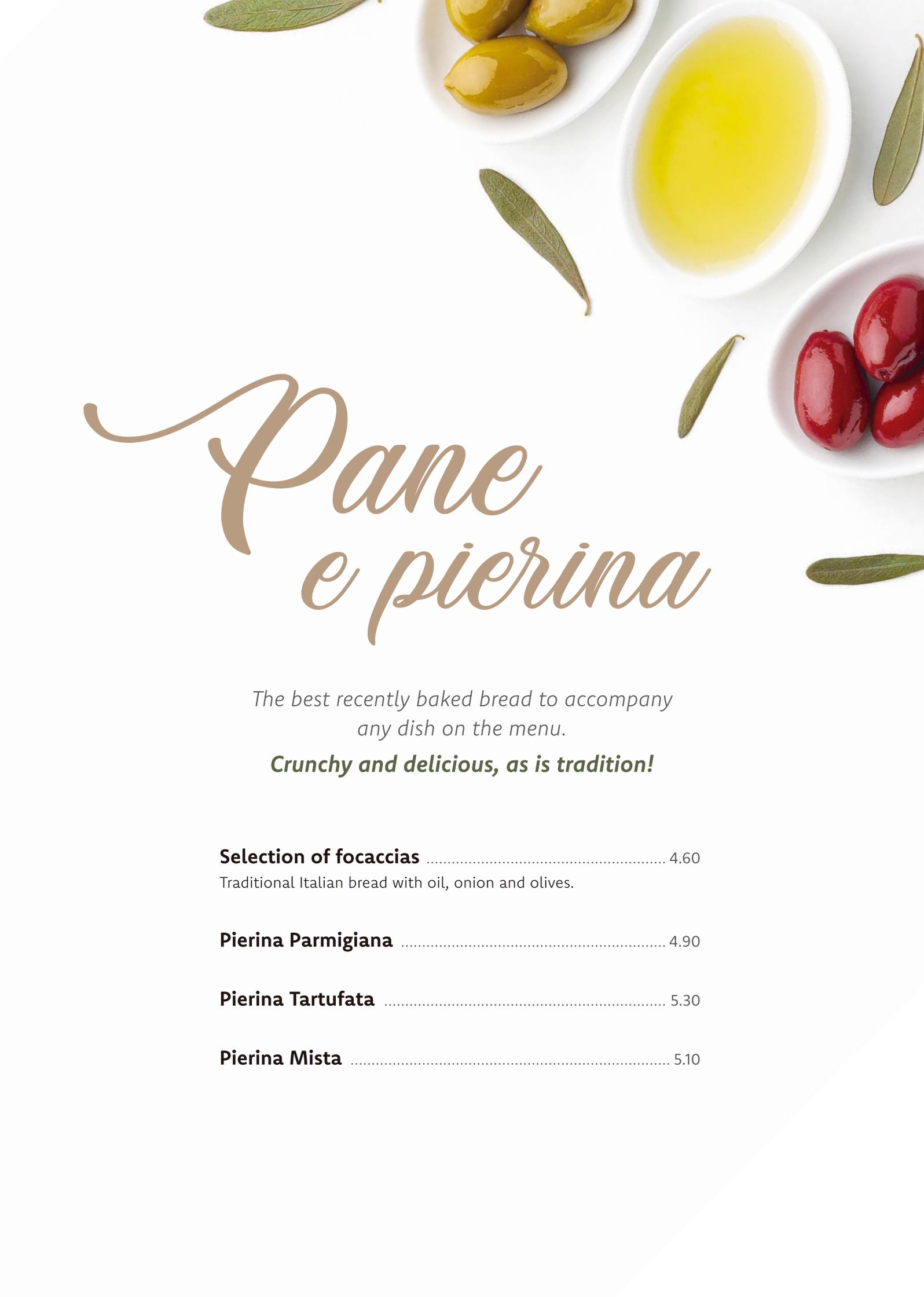
## ***La Piemontesa fusión***

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.**

*Selection of focaccias  
and pierinas*



A decorative background featuring a white surface with several small white bowls. One bowl contains yellow olives, another contains red olives, and a third contains yellow olive oil. Scattered around these bowls are several green olive leaves.

# Pane e pierina

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

***Crunchy and delicious, as is tradition!***

<b>Selection of focaccias</b> .....	4.60
Traditional Italian bread with oil, onion and olives.	
<b>Pierina Parmigiana</b> .....	4.90
<b>Pierina Tartufata</b> .....	5.30
<b>Pierina Mista</b> .....	5.10



Bowl of  
artichokes and  
duck liver

# Starters



**From the classics to highly original dishes.**

*Made with fresh, seasonal produce.*

**Bowl of artichokes and duck liver** ..... 13.50

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

**Traditional croquettes (8 pcs.)** ..... 11.30

Mixture of homemade Iberian ham and roast chicken croquettes.

**Involtini freddo di crepe** ..... 13.30

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

**Beef carpaccio** ..... 16.90

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** ..... 11.30

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

**Rustic gazpacho with almonds (seasonal)** ..... 9.30

With 100% Picual olive oil and grated hard-boiled egg.

Served with a garnish of diced pepper, cucumber and spring onion.



*Involtini freddo di crepe*



*Il nostro Bowl*



# Salads

*Respect for Mediterranean and local produce.*

***A bona fide experience of flavours and textures!***

**Burrata di Puglia** ..... 13.85

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

**Paese** ..... 13.85

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** ..... 13.85

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

**Turkish** ..... 13.85

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

**Il nostro Bowl** ..... 13.85

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

*Misto del Tesorero*



# Oven-baked 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** ..... 17.90

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

### **Cannelloni di mare** ..... 17.40

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** ..... 17.90

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** ..... 18.20

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** ..... 19.50

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

***The house favourite!***



Piemonte



# Risottos

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

**Montera** ..... 16.85

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

**Tartufo d'Alba** ..... 16.85

Very creamy, black truffle and parmesan sauce.

***Piedmont recipe!***

**Nero di seppia** ..... 17.85

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

**Piemonte** ..... 17.85

Creamed porcini and forest mushrooms with parmesan.



*Pastas made in our milling room  
with durum wheat flour and egg,  
stuffed with the best selection  
of ingredients.*

*Cuore di foie with  
liver and truffle sauce*



### **Cuore di foie**

Stuffed with sautéed liver,  
bacon and roast 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.

# Fresh pasta stuffed



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

<b>Liver and truffle</b>	◇◇◇◇	Fine cream of duck liver and black truffle.	15.80
<b>Ligurian</b>	◇◇◇◇	Creamy pesto with sautéed bacon and P.D.O. parmesan cured for 24 months.	15.40
<b>Casalinga</b>	◇◇◇◇	Delicate creamed mascarpone with sautéed mushrooms and baked longaniza sausage with toasted pine nuts.	15.40
<b>Champi almonds</b>	◇◇◇◇	Sautéed mushrooms in cream with almond crocanti.	15.40
<b>Truffle and mushroom</b>	◇◇◇◇	Delicious creamed porcini mushrooms and truffle with sautéed mushrooms. <b><i>Ours is the real version!</i></b>	15.40
<b>Carbonara</b>	◇◇◇◇	<i>Al mio modo.</i> Like it should be.	15.40
<b>Pesto genovese</b>	◇◇◇◇	Traditional sauce with pine nuts, parmesan, extra virgin olive oil and fresh basil.	15.40
<b>Cinque formaggi</b>	◇◇◇◇	Melted into a smooth cream of parmesan, emmental, gruyère, gorgonzola and ricotta.	15.40
<b>Arrabbiata</b>	◇◇◇◇	Slightly spicy red sauce with P.D.O. Majorcan sobrassada sausage.	15.40
<b>Polpette della nonna</b>	◇◇◇◇	Traditional red sauce with a fried tomato and sautéed vegetable base, accompanied by Nonna's meatballs.	15.40
<b>Bolognese</b>	◇◇◇◇	Made the Bolognese way. <b><i>As is tradition!</i></b>	15.20

*Our pastas are made in our milling room with durum wheat flour and egg, devotedly and passionately, following traditional recipes.*



*Ballerine with Ligurian sauce*



**Ballerine**



**Rigatoni**



**Tagliatelle**



**Fusilli**

*durum wheat*



**Spaghetti**

# Fresh pasta



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

<b>Polpette della nonna</b>	Traditional red sauce with a fried tomato and sautéed vegetable base, accompanied by Nonna's meatballs.	13.90
<b>Ligurian</b>	Creamy pesto with sautéed bacon and P.D.O. parmesan cured for 24 months. <b>Our favourite!</b>	13.90
<b>Truffle and mushroom</b>	Delicious creamed porcini mushrooms and truffle with sautéed mushrooms.	13.90
<b>Arrabbiata</b>	Slightly spicy red sauce with P.D.O. Majorcan sobrassada sausage.	13.90
<b>Casalinga</b>	Delicate creamed mascarpone with sautéed mushrooms and baked longaniza sausage with toasted pine nuts.	13.90
<b>Champi almonds</b>	Sautéed mushrooms in cream with almond crocanti.	13.90
<b>Carbonara</b>	<i>Al mio modo.</i> Like it should be.	13.90
<b>Bolognese</b>	Made the Bolognese way. <b>As is tradition!</b>	13.75
<b>Pesto genovese</b>	Traditional sauce with pine nuts, parmesan, extra virgin olive oil and fresh basil.	13.90
<b>Aglio olio e peperoncino</b>	Popular recipe with garlic, extra virgin olive oil, chilli and prawns. Mildly spicy.	13.75
<b>Napoletana</b>	Traditional Napoli sauce.	12.80



Grilled  
octopus leg

**Wild bluefin tuna** .....23.40

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** ..... 19.60

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

**Grilled octopus leg** .....23.60

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

**Spaghetti Vongole** ..... 19.60

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** ..... 19.60

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

**Spaghetti in a carriage** ..... 19.60

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!***





# 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

Angus beef  
burger



# Grilled meats

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

**A sublime culinary offering!**

Served with rustic, recently baked bread.

## Loin al Pepe ..... 18.90

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

## Angus beef entrecôte with garnish

- Grilled ..... 24.10
- With sauce of your choice ..... 26.10

## Angus beef tenderloin with garnish

- Grilled ..... 26.60
- With sauce of your choice ..... 28.60

## Angus beef burger ..... 19.30

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

## Maxi Iberian pork tenderloin skewer ..... 22.80

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





Tender  
lamb shoulder  
with rustic bread



# Meats at a low temperature

## SPECIAL SELECTION

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

*Served with rustic, recently baked bread.*

**Chicken** ..... 16.70

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

**Tender lamb leg** ..... 23.60

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

**Tender lamb shoulder** ..... 24.20

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

**Succulent beef** ..... 22.60

Served with roast baby potatoes and Padrón peppers.





## *Cartoccio*

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

***Doubly irresistible!***

Hamburger with duck liver, crispy bacon, caramelised onion,  
smoked scamorza cheese and mozzarella, wrapped in pizza dough.

Served with chips and Mesone sauce.

==== 18,90 ====

# Pirras, the classics



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

<b>Prosciutto</b> .....	15.70
Tomato, mozzarella and York ham.	
<b>Pepperoni</b> .....	15.90
Tomato, mozzarella, pepperoni and crispy bacon.	
<b>Quattro stagioni</b> .....	16.10
Tomato, mozzarella, York ham, mushrooms, tuna and Roman-style artichokes.*	
<b>Bismarck</b> .....	15.90
Tomato, mozzarella, York ham and poached egg.	
<b>Barbecue</b> .....	15.90
Tomato, mozzarella, beef ragu, crispy bacon, red pepper and barbecue sauce.	
<b>Carbonara</b> .....	15.90
Mozzarella, carbonara sauce and crispy bacon.	
<b>Five cheeses</b> .....	16.10
Tomato, mozzarella, emmental, gruyère, parmesan and gorgonzola.	
<b>Zucchini</b> .....	15.40
Tomato, mozzarella, goat's cheese, courgette, pesto and grated parmesan.	

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



Almadraba





White  
house wine



*equilibrio*



LA PIEMONTESE

1961 2017

# Wine



## HOUSE WINES

Red house wine	11.90
Rosé house wine	11.90
White house wine	11.90

## ITALIAN WINES

Lambrusco IGT Reggio Emilia · Rosé	12.95
Lambrusco IGT Reggio Emilia · Red	12.95
Moscato d'Asti DOCG Asti · White	15.80
Chianti DOCG Chianti	16.80

## WINE BY THE GLASS

Glass of house wine Red, rosé or white	2.85
Glass of Viña Ijalba DO Rioja · Red crianza	3.65
Glass of Glárima de Sommos DO Somontano · Red and white	3.45

## WINE BY THE BOTTLE

Viña Ijalba DO Rioja · Red crianza	17.80
Muga DO Rioja · Red crianza	24.90

Luis Cañas DO Rioja · Red crianza	20.90
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Figuro 4 DO Ribera del Duero · Red	20.90
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Emilio Moro DO Ribera del Duero · Red	25.00
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Glárima de Sommos DO Somontano · Red	12.75
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Glárima de Sommos DO Somontano · White	12.75
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Honeymoon DO Penedès · White	16.55
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Cuarenta Vendimias DO Rueda · Verdejo	17.80
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José Pariente DO Rueda · Verdejo	19.90
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## CAVAS

Pedregosa Gran Cuvée DO Cava · Reserva Brut Nature	19.85
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## SANGRIAS

Wine sangria (1 L)	15.95
Cava sangria (1 L)	16.95
Moscato sangria (1 L)	16.95

*Local  
wines*



# You *too can be the* **OWNER** of a restaurant



LA PIEMONTESA

*fusion*



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