



LA PIEMONTESA
fusión

*Where tradition
and passion combine*





LA PIEMONTESE *fusion*

*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.





*Il nostro pane
and pierina mista*

Pane e pierina

The best recently baked bread to accompany your meal.

Crunchy and delicious, as is tradition!

Il nostro pane 4.85

Traditional Italian bread. Four varieties: focaccia with oil, focaccia with onion, focaccia with olives and focaccia with tomato.

Pierina Mista 5.35

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 14.20

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

Traditional croquettes (8 pcs.) 11.85

Mixture of homemade Iberian ham and roast chicken croquettes.

Homemade and delicious. Give them a try!

Beef carpaccio 17.75

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 Caprese al nostro modo 14.55

Burrata on a bed of fresh tomato, rocket, pine nuts and pesto. Served with focaccia all'olio.



Burrata Caprese al nostro modo



Insalata di Mare

Salads

Respect for Mediterranean and local produce.

A bona fide experience of flavours and textures!

Insalata di Mare 16.65

Mix of Romaine lettuce hearts and lamb's lettuce, ventresca tuna, prawns, Galician-style octopus, avocado and dressed tomato.

Crispy chicken 14.55

Mix of Romaine lettuce hearts and lamb's lettuce with dressed tomato, crispy chicken, apple, roast red pepper, avocado and goat's cheese pearls stuffed with mango.

Il Bowl speciale 14.55

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

Vinaigrette of your choice

- Honey and pistachio
- Balsamic vinegar
- Traditional seasoning

Il Bowl speciale





Misto del Tesorero

Au gratin

Recipes with a kiss from the oven.

The pasta in our 'au gratin' dishes is made in our pastificio with durum wheat semolina and egg, and all our fillings are made in our kitchen.

Gran cannelloni 18.60

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

Lasagne a la Bolognese 18.95

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 20.25

Lasagne 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 creamy, rich texture.

E molto molto buono!

Tartufo d'Alba 17.70

Very creamy black truffle and parmesan cheese sauce.

A fan favourite!

Piemonte 18.55

Funghi porcini 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.	16.60
Ligurian	◇◇◇◇	Creamy pesto with sautéed bacon and P.D.O. parmesan matured for 24 months.	16.15
Truffle and parmesan	◇◇◇◇	Delicious, rich cream of truffle and P.D.O. parmesan cheese matured for 24 months.	16.60
Truffle and mushroom	◇◇◇◇	Delicious cream of porcini mushrooms and truffle with sautéed mushrooms. Ours is the real one!	16.15
Carbonara	◇◇◇◇	<i>Al mio modo.</i> The classic!	16.15
Cinque formaggi	◇◇◇◇	Melted into a smooth cream of parmesan, emmental, gruyère, gorgonzola and ricotta.	16.15
Arrabbiata	◇◇◇◇	Slightly spicy red sauce with P.D.O. Majorcan sobrassada sausage.	16.15
Bolognese	◇◇◇◇	Made the Bolognese way. As is tradition!	15.95

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

durum wheat



Linguine

durum wheat



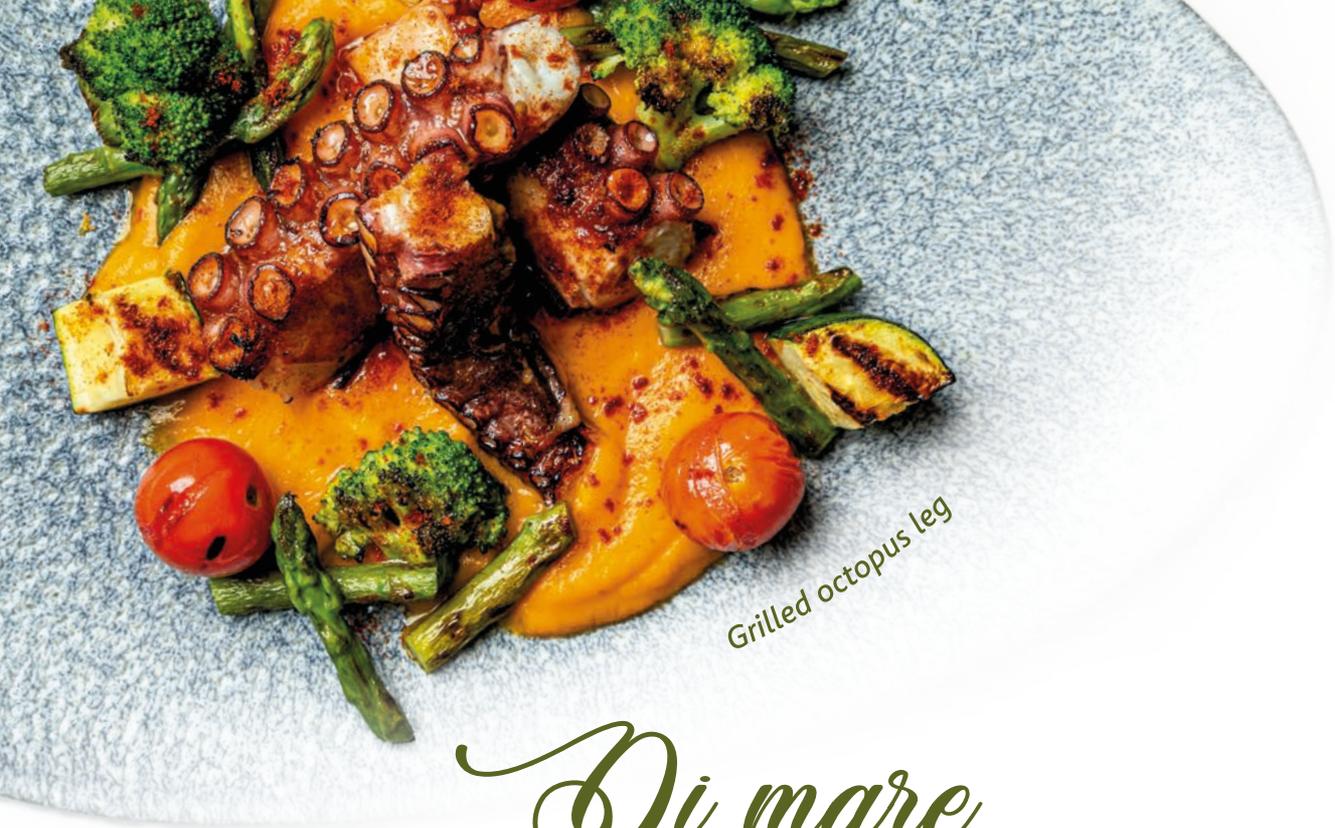
Spaghetti

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>	14.60
Truffle and mushroom	◇◇◇◇	Delicious cream of porcini mushrooms and truffle with sautéed mushrooms. <i>Ours is the real one!</i>	14.60
Arrabbiata	◇◇◇◇	Slightly spicy red sauce with P.D.O. Majorcan sobrassada sausage.	14.60
Foie gras and truffle	◇◇◇◇	Fine cream of duck foie gras and black truffle.	15.05
Truffle and parmesan	◇◇◇◇	Delicious, rich cream of truffle and P.D.O. parmesan cheese matured for 24 months. <i>New and delicious!</i>	15.05
Carbonara	◇◇◇◇	<i>Al mio modo.</i> <i>The classic!</i>	14.60
Bolognese	◇◇◇◇	Made the Bolognese way. <i>As is tradition!</i>	14.40
Aglio olio e peperoncino	◇◇◇◇	Popular recipe with garlic, extra virgin olive oil, chilli and prawns. Mildly spicy.	14.45



Grilled octopus leg

Di mare

Fall in love with our Di mare selection
and get ready to discover

Mediterranean fusion cuisine in its purest form.

Grilled octopus leg 24.55
Grilled octopus leg with puréed pumpkin and roast vegetables.

Tagliatelle al Frutti di mare 20.40
Fresh pasta with cuttlefish, baby squid, clams, mussels and wild prawns,
all in a seafood sauce.

Spaghetti en carrozza 20.40
In a seafood sauce with baby squid, clams, mussels and wild prawns,
all topped with a pizza base and browned in the oven.
Enjoy the fusion!

Spaghetti en carrozza



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.

==== 20.05 =====



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.

==== 17.35 =====



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.

== 19.65 ==



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.

== 19.65 ==



Pizza specialties

Authentic Roman-style pizza with a thin, crispy crust, baked in a stone-fired oven.

Handcrafted with passion!

Prosciutto 16.35

Tomato sauce, mozzarella and cooked ham.

Bologna 17.05

Tomato sauce, mozzarella, burrata, Mortadella Bologna, cherry tomato confit, pistachios and pesto. * **New!**

Five Cheese 16.75

Tomato sauce, mozzarella, Emmental, Gruyère, Parmesan and Gorgonzola.

Pepperoni 16.55

Tomato sauce, mozzarella, pepperoni, cherry tomato confit and crispy bacon.

Diavola (*oval-shaped*) 16.75

Tomato meat sauce with beef, mozzarella, pepperoni, sausage and medium chili peppers.





Piemontesa	17.05
Tomato sauce, mozzarella, beef carpaccio, burrata, Parmesan and arugula. *	
Pizzaiolo	16.75
Tomato sauce, mozzarella, burrata, avocado, zucchini, cherry tomato confit, pesto and lamb's lettuce. *	
Dell'Emilia (<i>oval-shaped</i>)	17.05
Tomato sauce, mozzarella, Emmental, Gruyère, Parmesan, Gorgonzola, crispy bacon and caramelized onions.	
Parmigiana	16.75
Tomato sauce, mozzarella, crispy bacon, smoked Scamorza cheese and Parmesan.	
Capriccio della Sera	17.05
Tomato sauce, mozzarella, zucchini, Mortadella Bologna and crispy bacon. * New!	
Quattro Stagioni	16.75
Tomato sauce, mozzarella, cooked ham, mushrooms, tuna and marinated artichoke hearts. *	
Melanzana	16.75
Tomato sauce, mozzarella, fried eggplant, Parmesan, goat cheese, honey and balsamic vinegar.	

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To preserve the flavor and texture of our ingredients, the carpaccio, arugula, lamb's lettuce, avocado, tuna, burrata, and mortadella are added right after baking.

Wine



HOUSE WINES

Red house wine	12.50
Rosé house wine	12.50
White house wine	12.50

ITALIAN WINES

Lambrusco IGT Reggio Emilia · Rosé	13.95
Lambrusco IGT Reggio Emilia · Red	13.95
Moscato d'Asti D.O.C.G. Asti · White	16.80
Chianti D.O.C.G. Chianti	17.65

WINE BY THE GLASS

Glass of house wine Red, rosé or white	3.25
Glass of Viña Ijalba D.O. Rioja · Red crianza	4,05
Glass of Glárima de Sommos D.O. Somontano · Red and white	3.85

WINE BY THE BOTTLE

Viña Ijalba D.O. Rioja · Red crianza	18.70
Muga D.O. Rioja · Red crianza	26.15

Luis Cañas D.O. Rioja · Red crianza	21.95
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Asomo Figuero D.O. Ribera del Duero · Red	21.95
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Emilio Moro D.O. Ribera del Duero · Red	26.25
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Glárima de Sommos D.O. Somontano · Red	13.75
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Glárima de Sommos D.O. Somontano · White	13.75
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Honeymoon D.O. Penedès · White	17.55
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Cuarenta Vendimias D.O. Rueda · Verdejo	18.70
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José Pariente D.O. Rueda · Verdejo	20.90
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CAVAS

Pedregosa Gran Cuvée D.O. Cava · Reserva Brut Nature	20.85
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SANGRIAS

Wine sangria (1 L)	16.95
Cava sangria (1 L)	17.95
Moscato sangria (1 L)	17.95



Local wines

www.lapiemontesa.com

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MENU Nº 1

APPROVED 03-2025