

LA PIAZZETTA

TAPAS ALL'ITALIANA

PIATTINI

TAPAS ALL' ITALIANA

We serve Italian tapas; seasonal, tasty and perfect to share.
Small dishes to be tried and savoured with your loved ones. Taste them all for a real family-style Italian dinner: sharing is caring!

VERDURE

TOMINO E CANTARELLI

Roasted homemade bread from our bakery, grilled tomino cheese, sautéed chantarelle mushrooms and marinated onion

145

CAPRESE

Buffalo mozzarella, mixed datterino tomatoes, basil and extra virgin olive oil

85

PATATA CROCCANTE

Italian organic potatoes, first steamed with their skin, then fried at the moment. Served with our mediterranean sauce, made with fresh mayonnaise, capers, anchovies and mustard

70

CARNE

ARANCINO

Deep fried risotto croquettes with beef bolognese ragù

85

VITELLO TONNATO

Traditional Piedmontese slow cooked veal with creamy mayonnaise based sauce, flavoured with capers and tuna.

115

TAGLIERE DI SALUMI

Selection of cured meats from our counter

135

PESCE

GRATIN DI GAMBERI E PATATE

Prawn and potato gratin with gorgonzola creamy sauce

135

FRITTO DI CALAMARI

Deep fried squid with aioli sauce

115

IMPEPATA DI COZZE

Traditional peppered sautéed mussels

105

MAIN

PASTA

RIGATONE ALL'AMATRICIANA

Rigatone pasta, homemade tomato sauce, pork guanciale and Pecorino Romano

225

TONNARELLO ALLO SCOGLIO

Fresh tonnarello pasta with clams, mussels, shrimps and fresh tomatoes

255

RISOTTO FUNGHI E MELE

Creamy risotto with sautéed mushrooms and apple

285

PIZZA AL PADELLINO

Slowly leavened for more than 24 hours, our pizza al padellino is then cooked traditional iron tin with a drizzle of extra virgin olive oil. Perfect to get a dough that is fluffy inside and crunchy outside, at the same time!

MARGHERITA

Plum tomato sauce, fiordilatte mozzarella, basil and extra virgin olive oil

135

DIAVOLA

Plum tomato sauce, fiordilatte mozzarella, spicy salami, basil and extra virgin olive oil

165

TALEGGIO E TARTUFO

Fiordilatte mozzarella, taleggio cheese and truffle

225

DOLCI

TIRAMISÙ

Savoardi biscuits, Italian mascarpone cream, coffee and cocoa powder

105

CANNOLO

Fried sweet pastry shell with creamy ricotta, chocolate chips and pistachio

95

MOUSSE CIOCCOLATO BIANCO E VANIGLIA

White chocolate and vanilla mousse served with red berries

125

TRUFFLE SPECIAL

ARANCINO AL TARTUFO NERO

Deep fried risotto croquettes with creamy cheese and truffle

95

CRUDA E TARTUFO NERO

Beef tartare with stracciatella and truffle

255

TAGLIATELLE AL TARTUFO NERO

Fresh egg pasta with black truffle

285

PADELLATA AL TARTUFO NERO

Fresh egg pasta with black truffle, perfect for two

540

SPARKLING



BONCHELLI PROSECCO Glera — <i>Veneto</i>	125	540
MAXIMUM BRUT TRENTO DOC METODO CLASSICO, FERRARI Chardonnay — <i>Trentino Alto Adige</i>	155	730
"SECRET DE FAMILLE" CHAMPAGNE BRUT 1ER CRU METODO CLASSICO MONMARTHE Pinot Nero, Chardonnay, Pinot Meunier — <i>Francia</i>	165	830

SPARKLING ROSÉ

FRESCO ROSÉ "VILLA SANDI" Glera — <i>Lombardia</i>	125	540
FRANCIACORTA ROSÉ BRUT DOCG METODO CLASSICO, GIUSEPPE VEZZOLI Pinot Nero — <i>Lombardia</i>	155	730

BIANCHI - WHITE

GEWURZTRAMINER COLTERENZIO Gewurztraminer — <i>Trentino Alto Adige</i>	145	680
CHARDONNAY TOSCANA IGT, CASTELLO, MONSANTO Chardonnay — <i>Toscana</i>	140	640
GRECO DI TUFO DOCG, FONZONE Greco — <i>Campania</i>	135	600
GRILLO SICILIA DOC, BAGLIO DI GRISI Grillo — <i>Sicilia</i>	125	540
PINOT BIANCO BARON LONGO Pinot Bianco — <i>Trentino Alto Adige</i>	135	600

ROSATI -ROSE

FONTANAFREDDA ROSÈ SOLEROSÉ Glera, Chardonnay, Pinot Nero — <i>Piemonte</i>	135	600
"ALÌE" ROSATO TOSCANA IGT, FRESCOBALDI SYRAH Vermentino — <i>Toscana</i>	145	680

ROSSI - RED

PRIMITIVO "I TRATTURI" SAN MARZANO Primitivo — <i>Puglia</i>	125	540
VALPOLICELLA RIPASSO, TORRE DEL FALASCO Corvina, Corvinone, Rondinella — <i>Veneto</i>	135	600
BARBERA D'ALBA SUPERIORE DOC, BORGOGNO Barbera — <i>Piemonte</i>	145	680
AMARONE VALPANTENA Rondinella, Corvinone, Corvina Veronese — <i>Veneto</i>	155	730
ROSSO DI MONTALCINO DOC, FATTOI Sangiovese — <i>Toscana</i>	145	680
BAROLO SERRALUNGA D'ALBA DOCG, FONTANAFREDDA Nebbiolo — <i>Piemonte</i>	195	920
LANGHE NEBBIOLO MIRAFIORE Nebbiolo — <i>Piemonte</i>	165	830

DRAFT BEERS

BIRRA MENABREA 4,8% Light Lager	64/74
SLEEPY BULLDOG 4,8% Pale Ale	76/86
SHIP FULL OF IPA 5,8% Ipa	74/84

BOTTLED BEERS

MENABREA 33cl 4,8% Light lager	62
MENABREA AMBRATA 33cl 5% Dark lager	62
PERONI GRAN RISERVA 50cl 6,6% Double malt	79

CIDER

KIVIKS ÄPPELCIDER 33cl 4,5% Dry apple cider BIO	61
--	----

BIBITE ALCOHOL FREE

TOSELLI SPUMANTE 12,5cl/75cl	68/245
JUICE: APPLE, ORANGE 27,5cl	35
SAN PELLEGRINO SPARKLING WATER 50cl/75cl	45/65
SAN PELLEGRINO CHINOTTO 20cl	42
SAN PELLEGRINO LEMON / ORANGE / RED ORANGE 20cl Bio	42
MOLECOLA / LIGHT 33cl	32
MELLERUDS ZERO 33cl Pilsner	55

COCKTAIL

MILANO-TORINO 128 Campari, Punt e Mes, Vermouth	GIN & TONIC 142 Gin, San Pellegrino tonic *With Bombay Sapphire gin 155
BELLINI 128 Prosecco, withe peach	MOJITO 148 Rum, lime, mint, soda
APEROL SPRITZ 135 Aperol, prosecco, soda	NEGRONI CLASSICO 145 Campari, sweet vermouth, gin *With Martini Special and Bombay Sapphire gin 155
CAMPARI SPRITZ 135 Campari, prosecco, soda	HUGO ST GERMAIN 145 St Germain, prosecco, soda
VETZ SPRITZ 135 Vetz, prosecco, soda, lemon wedge	EATALY AMARETTO SOUR 148 Nardini Mandorla, Galliano Amaretto, lemon
AMERICANO 138 Campari, Martini, soda	

MOCKTAIL

VIRGIN BELLINI 89 White peach pure, Toselli spumante	PEACH LIMONATA 89 Peach, lemonade, soda	PINK LIMONATA 89 Raspberry, lemon, mint, soda
---	--	--

CAFFETTERIA

ESPRESSO 22	MACCHIATO 23
ESPRESSO DOPPIO 28	MACCHIATO DOPPIO 36
CAPPUCCINO 40	AMERICANO 28
CAFFÈ LATTE 42	