

## **Insalate Salad**

* V	<b>Carciofi gratinati ripieni di verdure, fonduta al Parmigiano</b> Vegetable stuffed roasted artichoke, Parmesan fondue	950
*** V	<b>Insalata tiepida di funghi, pomodorini confit, caprino, crostini</b> Warm mushroom salad, cherry tomato, goat cheese, crouton	885
** V   G	<b>Insalata bio-farm</b> Farmed tomato, carrot, asparagus, assorted green, onion, cucumber, barley, broccoli, basil, coriander, olive oil, lemon, maldon salt	865
* G	<b>Insalata di sedano, foglie di campo, scamorza affumicata, mousse di pollo</b> Celery salad, farmed leaves, smoked scamorza cheese, chicken mousse	850
*** V G N	<b>Misticanza</b> Assorted greens, cherry tomato, goat cheese, walnut, balsamic dressing	845
** V   G	<b>Insalata di rucola, pomodorini e parmigiano</b> Arugula, cherry tomato, Parmesan shaving, aged balsamic dressing	845

## **Antipasti Starter**

*** P	<b>Affettati misti, olive, olive nere marinate, crescentine calde</b> Mortadella, salami milano, coppa, Parma ham, spicy salami, olive, marinated eggplant, zucchini	1495
	<b>Carpaccio di carne rossa, soufflé al Parmigiano, rucola, olio al tartufo</b> Tenderloin carpaccio, Parmesan soufflé, arugula, truffle oil	1200
*	<b>Capesante arrostate, mousse di funghi, porri fritti</b> Roasted scallop, mushroom mousse, fried leek	1200
***	<b>Fritto misto di gamberi e calamari, salsa allo yogurt e aglio</b> Deep fried shrimp, calamari, garlic dip	1150
*** V   G	<b>Caprese con burrata e pomodoro, olive nere, cipolla, pesto al basilico</b> Fresh burrata, tomato caprese, black olive, onion, basil pesto	1015
	<b>Spinacino di pollo al toscana, crema fredda alle erbe</b> Chicken, spinach, cold herbed cream	975
*** V   G	<b>Caprese con mozzarella e pomodoro, olive nere, cipolla, pesto al basilico</b> Fresh mozzarella, tomato caprese, black olive, onion, basil pesto	915

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Service charge 10% and government taxes as applicable

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- \*\* V      Bruschette miste      885**  
Selection of Bruschette, tomato, roasted bell pepper, baked eggplant
- \*      Crocchette di ricotta e spinaci, mostarda di pere fatta in casa      805**  
Spinach, ricotta croquette, homemade pear mostarda

## **Zuppe Soup**

- \*\*\* V      Zuppetta di funghi, crostini, olio al tartufo      895**  
Mushroom soup, crouton, truffle essence
- \*\*\* V | G      Minestrone di verdure      805**  
Assorted vegetables, basil pesto, Parmesan

## **Risotti Rice**

- \* G      Risotto all'aragosta      1950**  
Lobster risotto, micro greens
- \*\*\* V | G      Risotto ai funghi porcini      1275**  
Porcini mushroom risotto, Parmesan shaving
- \*\* V | G      Risotto con pomodoro fresco, burrata e basilico      1175**  
Tomato, burrata, basil risotto

## **Paste secche Dry pasta**

- Spaghetti allo scoglio      1450**  
Spaghetti, seafood, tomato sauce, garlic, chili
- \*      Rigatoni al ragu bianco con verdure e pecorino      1250**  
Rigatoni, white ragu, vegetable, pecorino
- \*\* V      Fusilli con zucchini, pomodori secchi, olive, oregano      1200**  
Fusilli, sautéed zucchini, sun dried tomato, black olive, oregano, extra virgin olive oil
- \*\* V      Penne al pomodoro fresco e basilico      1150**  
Penne, fresh tomato, basil, extra virgin olive oil

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* V	<b>Orecchiette al pesto di rucola, peperoncino, aglio nero</b> Orecchiette, arugula pesto, chili, black garlic	1150
	<b>Scelta di pasta con salse</b> Choice of pasta with sauce	
V	Arrabbiata	
V	Garlic and chilly oil	
V	Basil pesto	
V	Cream, mushroom	
	Bolognese	
P	Carbonara	

## ***Paste fresche*** ***Fresh pasta***

*	<b>Cannelloni di pollo gratinati al Parmigiano</b> Baked chicken cannelloni, Parmesan, bechamel	1295
** V	<b>Tortelloni ripieni di ricotta e tartufo nero serviti con crema di patate</b> Truffle ricotta tortelloni, potato, Parmesan cream sauce	1295
**	<b>Tagliatelle al salmone affumicato, asparagi e prosecco</b> Tagliatelle, smoked salmon, asparagus, prosecco	1285
** V	<b>Lasagna di pasta fresca con spinaci e caprino</b> Lasagna, spinach, goat cheese	1275
*	<b>Cappellotti ripieni di carciofi, acqua di scamorza affumicata</b> Artichoke cappellotti, smoked scamorza water	1150
	<b>Gnocchi di patate al basilico, pomodoro, briciole di gorgonzola</b> Potato basil gnocchi, tomato sauce, gorgonzola crumble	1100
*	<b>Pici integrali, funghi freschi, pomodorini ed erbe</b> Whole wheat hand roll pasta, mushroom, cherry tomato, assorted herbs	1100

## ***Secondi vegetariani*** ***Vegetarian main course***

* V	<b>Cartoccio di verdure alla griglia, olive, capperi, scamorza affumicata</b> Grilled vegetable parcel, smoked scamorza, olive caper	1250
*** V G	<b>Involtini di ricotta e melanzane al forno, salsa al pomodoro e basilico</b> Baked eggplant, ricotta roll, tomato basil sauce	1250
** V	<b>Verdure al salto con pomodoro piccante e carciofi</b> Sautéed zucchini, carrot, broccoli, asparagus, artichoke, spicy tomato sauce	1250

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## **Pesci** **Fish**

**	<b>Grigliata mista di pesce con verdure</b> Assorted grilled seafood, herb dressing, grilled vegetable	2350
*	<b>Salmone arrostito, spinaci saltati, pomodoro fresco piccante</b> Roasted salmon, wilted spinach, spicy chunky tomato sauce	1950
*	<b>Dentice alla griglia, casseruola di fagioli misti, olio al rosmarino</b> Grilled red snapper, bean casserole, rosemary olive oil	1850
** G	<b>Filetto di brazino in padella, asparagi e pomodorini saltati, battuto di olive nere</b> Pan seared sea bass, sautéed asparagus, cherry tomato, black olive tapenade	1750

## **Carni** **Meat**

P	<b>Costolette di agnello alla griglia, schiacciata di zucca e rosmarino, bacon croccante</b> Grilled lamb chop, pumpkin mash, bacon, rosemary sauce	2100
* P	<b>Filetto di maiale all'aceto balsamico, polenta croccante, olive e capperi</b> Pork tenderloin balsamic sauce, crispy polenta, olive, caper	1700
**	<b>Filetto al forno, tortino di patate al tartufo, asparagi e salsa al pepe nero</b> Roasted tenderloin, truffle potato cake, asparagus, green peppercorn sauce	1695
***	<b>Ossobuco d'agnello in gremolada</b> Braised lamb ossobuco, saffron risotto	1695
*	<b>Petto di pollo ripieno di pomodori secchi e basilico, purea di patate alla rucola, salsa al timo</b> Sun dried tomato, basil filled chicken breast, arugula, mashed potato, thyme sauce	1525
**	<b>Scaloppine di pollo al limone, patate alla griglia, fagiolini</b> Chicken scaloppini, grilled potato, green bean, lemon sauce	1495

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## ***Pizze dal forno a legna*** ***Wooden oven pizza***

<b>* P</b>	<b>Pizza Emiliana</b> Tomato, mozzarella, Parma ham, rucola, Parmesan shaving, oregano	<b>1250</b>
<b>*** V</b>	<b>La Piazza</b> Tomato, mozzarella, sun dried tomato, basil pesto, roasted garlic, goat cheese, oregano	<b>1250</b>
<b>*** P</b>	<b>Pepperoni</b> Tomato, mozzarella, pepperoni, onion, chilli oil, oregano	<b>1250</b>
<b>** P</b>	<b>Prosciutto e acciughe</b> Tomato, mozzarella, cooked ham, anchovy, oregano	<b>1250</b>
<b>*</b>	<b>Pizza tonno</b> Mozzarella, cherry tomato, tuna, onion, caper, cress	<b>1200</b>
<b>** V</b>	<b>Pizza del Duca</b> Mozzarella, Parmesan, porcini mushroom, white truffle oil	<b>1200</b>
<b>*</b>	<b>Gamberi e funghi</b> Tomato, mozzarella, sauteed mushroom, garlic shrimp, arugula, oregano	<b>1200</b>
<b>P</b>	<b>Calzone farcito</b> Tomato, mozzarella, mushroom, artichokes, cooked ham, egg	<b>1150</b>
<b>*</b>	<b>Diavoletta</b> Tomato, cherry tomato, mozzarella, baked red, green chili, olive, oregano	<b>1150</b>
<b>*** V</b>	<b>Quattro formaggi</b> Mozzarella, grated Parmesan, smoked scamorza, ricotta	<b>1150</b>
<b>**</b>	<b>Romana</b> Tomato, mozzarella, anchovy, caper, oregano	<b>1150</b>
<b>P</b>	<b>Quattro stagioni</b> Tomato, mozzarella, artichoke, mushroom, black olive, cooked ham, oregano	<b>1150</b>
<b>**</b>	<b>Prosciutto e funghi</b> Tomato, mozzarella, mushroom, cooked ham, oregano	<b>1150</b>
<b>*</b>	<b>Affumicata</b> Tomato, mozzarella, chicken, smoked cheese, black pepper, olive	<b>1100</b>
<b>V</b>	<b>Vegetariana</b> Tomato, mozzarella, grilled vegetable, basil pesto, oregano	<b>1050</b>
<b>*** V</b>	<b>Margherita</b> Tomato, mozzarella, oregano	<b>1000</b>

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## **Dolci Dessert**

	<b>Tagliere di formaggi, frutta secca e marmellate fatte in casa</b>	<b>800</b>
	Cheese selection, dry fruits, homemade jam	
***	<b>Souffle' al cioccolato con gelato alla banana e salsa al caramello</b>	<b>715</b>
	Chocolate fondant, banana ice cream, caramel sauce	
***	<b>Tiramisù</b>	<b>675</b>
	Tiramisu	
*	<b>Cannoli fritti ripieni di cioccolato bianco e arance secche, salsa all'arancio</b>	<b>600</b>
	Fried cannoli, white chocolate, dry orange, orange sauce	
** N	<b>Meneghina alla piastra</b>	<b>555</b>
	Grilled cake, raisin, custard, Grand Marnier	
	<b>Sorbetti e gelati della casa</b>	<b>565 (3 scoop) 195 (1 scoop)</b>
	Ice cream and sorbets:	
	Extra dark chocolate	
	Banana	
	White chocolate and cherry	
	Pistachio	
	Crunchy coffee	
	Wild berry	
	Bubblegum	
	Sugar free tiramisu	
	Lemon sorbet	
	Wild berry sorbet	

***Non stupitevi, tutto quest e' la piazza, tutto questo siete voi, dal 1994, grazie!  
Do not be surprised, all this is La Piazza, all this is you, since 1994, thank you!***

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