










Insalate Salad

	Kcal/ gm	Price
<p>● 201** Insalata trentina 🥑</p> <p>Assorted greens, red cabbage, green apple, walnut, roasted pumpkin, apple vinaigrette</p>	185/150	1090
<p>▲ 202** Panzanella con salmone affumicato 🐟 🌿</p> <p>Tomato salad with croutons, cucumber, onion with smoked salmon, greens</p>	288/180	1145
<p>● 203*** Insalata tiepida di funghi, pomodorini confit caprino, crostini 🍄 🍅 🥞</p> <p>Warm mushroom salad, cherry tomato, goat cheese, crouton</p>	270/160	1210
<p>● 204** Insalata bio-farm 🌿</p> <p>Tomato, carrot, asparagus, assorted greens, onion, cucumber, barley, broccoli, basil, coriander, olive oil, lemon</p>	243/150	1180
<p>● 205 Insalata di quinoa, asparagi, salsa con pomodoro picante</p> <p>Quinoa salad with asparagus, spicy tomato sauce</p>	277/150	1210
<p>● 206** Insalata di rucola, pomodorini e parmigiano 🍅</p> <p>Arugula, cherry tomato, parmesan, aged balsamic dressing</p>	85/120	1145

Antipasti Starter

<p>▲ 207 Battuto di asparagi 🍅 🌿 🥚</p> <p>Asparagus tartar, fried egg yolk, parmesan, truffle fondue</p>	228/150	1470
<p>▲ 208 Carpaccio di carne rossa 🍅</p> <p>Tenderloin carpaccio, parmesan mousse, truffle, rucola</p>	66/80	1515
<p>▲ 210*** Affettati misti, olive nere marinate, focaccia grigliata 🍅 🌿</p> <p>Mortadella, salami milano, coppa, parma ham, marinated olive</p>	352/130	1870

 Soya Products
  Gluten
  Seafood
  Shellfish
  Sulphate
  Egg
  Nuts
  Milk products
  VE - Vegan
  P - Pork

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*** La Piazza signature dish

	Kcal/ gm	Price
▲ 211*** Fritto misto di gamberi e calamari, salsa allo yogurt e aglio 🍷 🌾 🥚 🐠 Deep fried shrimp, calamari, yogurt & garlic dip	337/130	1560
● 212*** Caprese con burrata e pomodoro, olive nere, cipolla pesto al basilico 🍷 🥚 Fresh burrata, tomato caprese, black olive, onion, basil pesto	320/120	1460
● 213*** Caprese con mozzarella e pomodoro, olive nere, cipolla, pesto al basilico 🍷 🥚 Fresh mozzarella, tomato caprese, black olive, onion, basil pesto	235/125	1210
● 214*** Bruschette miste 🍷 🌾 Selection of bruschetta, tomato, basil, roasted bell pepper, mushroom, parmesan	137/125	1180

Zuppe Soup

▲ 215 Vellutata Di Zucca Con Aragostelle 🍷 🥚 🐠 Pumpkin cream soup with sauteed lobster	170/140	1210
● 216*** Zuppetta di funghi, crostini, olio al tartufo 🌾 Mushroom soup, crouton, truffle essence	373/130	1090
● 217*** Minestrone Di Verdure 🍷 🥚 Assorted vegetables, basil pesto, parmesan	122/180	1090

















Risotti Rice

▲ 218 Risotto, crema di carciofi, gamberi 🍷 🐠 Risotto with artichoke cream, prawns, lemon zest	723/285	1700
● 219*** Risotto ai funghi porcini 🍷 Porcini mushroom risotto, parmesan	999/300	1670
● 220** Risotto con pomodoro fresco, burrata e basilico 🍷 🥚 Tomato, burrata, basil risotto	873/280	1470

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Paste secche **Dry pasta**



	Kcal/ gm	Price
● 221 Rigatoni al pesto siciliano    Rigatoni with traditional tomato, almond, Ricotta pesto from Sicily	2450/280	1550
● 222 Linguine alla nerano   Linguine with zucchini and mint cream, "scapece" zucchini, pecorino	761/275	1590
▲ 223 Spaghetti alla busara   Spaghetti, cherry tomato sauce, prawns, white wine, chili, aromatic bread crumb	812/290	1760
● 224 Fusilli con pesto di broccoli, ricotta e pomodori secchi   Fusilli with broccoli pesto, ricotta cheese, sundried tomato	879/300	1525
▲ 225 Penne alla monzese sbagliata   Penne, pork sausage, onion, porcini mushroom, white wine, parmesan	1101/300	1590
226 Scelta di pasta con la vostra salsa preferita Choice of pasta with your favorite sauce		1590
● VE Arrabbiata	180/100	
● VE Garlic and chilly oil	211/50	
● Basil pesto  	84/30	
● Cream, mushroom 	119/80	
▲ Carbonara  	133/80	

Paste fresche fatte in casa **Home made fresh pasta**




▲ 227 Ravioli Con Ripieno Di Parmigiano     Ravioli stuffed with parmesan mousse, walnut pesto, rucola	642/220	1780
▲ 228 Tagliatelle aragosta, gamberi, asparagi     Tagliatelle with lobster & prawns, creamy bisque, asparagus	537/225	1985
▲ 229 Lasagna di pasta fresca al ragu di agnello    Lasagne with lamb, tomato sauce and parmesan cream	520/280	1790
▲ 230 Tortelloni con ripieno di funghi e caprino    salsa di pomodorini candiditi olio al tartufo Tortellini stuffed with mushrooms, goat cheese, with candied cherry tomato, truffle sauce	239/180	1780

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▲ 231 Ravioli con ripieni di spinaci all'aglio e ricotta  al pomodoro fresco e basilico Ravioli stuffed with garlic spinach, ricotta, fresh tomato, basil sauce	68/185	1745
▲ 233** Lasagna di pasta fresca con spinaci e caprino  Lasagne with spinach and goat cheese	550/285	1640




Secondi vegeteriani **Vegetarian main course**

● 234 Tortino di funghi  Mushroom pie, potato cream, roasted pumpkin, and mushroom	322/280	1550
● 235 Zucchine ripiene  Baked stuffed zucchinis, roasted artichokes, cherry tomato sauce	236/285	1550
● 236 Riso al salto  Pan seared saffron risotto, roasted asparagus, parmesan fondue	577/250	1555

Pesci **Fish**

▲ 237 Salmone al forno, spinaci saltati purea di patate ai pomodori secchi, salsa di arance  Baked salmon, sautéed spinach, sundried tomato mash, orange sauce	420/280	2700
▲ 238 Dentice alla piastra, caponata, crema d'aglio  Pan seared snapper, caponata, garlic cream sauce	264/220	2400
▲ 239 Gamberoni gratinati con patate e carciofi grigliati  Herb crusted prawns, roasted potato, grilled artichokes, olive pesto	311/205	2505
▲ 240 Filetto di branzino in padella, spinaci omodori saltati, battuto di olive  Pan-seared Sea bass, sautéed spinach, cherry tomato, black olive.	371/210	2480

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Carni Meat
























	Kcal/ gm	Price
▲ 241 Costolette di agnello grigliate, purea di patate cipolline al balsamico, salsa al rosmarino  Grilled lamb chop, mashed potato, balsamic shallot, rosemary sauce	700/280	2935
▲ 242 Tagliata di carne ai funghi porcini, polenta grigliata rucola, scaglie di parmigiano  Pan seared tenderloin tagliata, porcini mushroom, grilled polenta, rucola, shaved parmesan	447/300	2170
▲ 243*** Ossobuco D'agnello In Gremolada  Braised lamb ossobuco, saffron risotto	607/280	2170
▲ 244*** Petto di pollo ripieno di pomodori secchi e basilico  purea di patate alla rucola, salsa al timo Sundried tomato, basil filled chicken breast, arugula mashed potato, thyme sauce	459/220	2145

Pizze dal forno a legna Wooden oven pizza

▲ 245*** PLP 25  Tomato, mozzarella, lamb sausage, toasted onion, green chili	551/280	1555
● 246*** La Piazza  Tomato, mozzarella, sundried tomato, basil pesto, roasted garlic, goat cheese, oregano	675/250	1605
▲ 265*** P Pepperoni  Tomato, mozzarella, pepperoni, chilli oil, oregano	218/280	1665
▲ 247*** P Pizza emiliana  Tomato, mozzarella, parma ham, rucola, parmesan	490/250	1555
● 248** Pizza del duca  Mozzarella, parmesan, porcini mushroom, white truffle oil	672/250	1555
▲ 249 Gamberi e funghi  Tomato, mozzarella, sauteed mushroom, garlic shrimp, arugula, oregano	464/285	1555
▲ 250 Calzone farcito  Tomato, mozzarella, mushroom, artichoke, ham, boiled egg	529/280	1555











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<p> 251 Quattro formaggi   Mozzarella, grated parmesan, smoked scamorza, blue cheese</p>	525/260	1525
<p> 252 Quattro stagioni   Tomato, mozzarella, artichoke, mushroom, black olive, ham, oregano</p>	472/250	1555
<p> 253 Prosciutto e funghi   Tomato, mozzarella, mushroom, ham, oregano</p>	538/285	1555
<p> 254*** Affumicata   Tomato, mozzarella, chicken, smoked cheese, black pepper, black olive</p>	537/265	1555
<p> 255 Vegetariana    Tomato, mozzarella, grilled vegetable, basil pesto, oregano</p>	476/255	1555
<p> 256 Margherita   Tomato, mozzarella, oregano</p>	505/250	1440
<p> 257 Pizza al salmone    Mozzarella, smoked salmon, onions, capers</p>	604/285	1555

Dolci Dessert

<p> 258 Semifreddo alla nutella     Nutella semifreddo, cantucci, chocolate sauce</p>	457/120	825
<p> 259 Crema frita alla veneziana    Traditional deep-fried Venetian cream, forest berry sauce, vanilla ice cream</p>	549/185	825
<p> 260*** Souffle' al cioccolato con gelato alla vaniglia salsa al caramello    chocolate fondant, vanilla ice cream, caramel sauce</p>	638/140	1090
<p> 261*** Tiramisù    Creamy mascarpone custard, espresso & liquor soaked savoiardi cookie,cocoa dust</p>	138/120	1125
<p> 262 Mousse di cioccolato, salsa ai frutti di bosco  Chocolate mousse, forest berry sauce</p>	346/145	790
<p> 263Tagliere di formaggi, miele e marmellate fatte in casa   Selection of cheese, dry fruits, honey, homemade jam</p>	511/180	950













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264 Sorbetti e gelati della casa

Ice cream and sorbet

	Kcal/ gm	Price
 Extra dark chocolate 	138/60	
 Pistachio  	614/60	
 Coffee 	121/60	
 Vanilla 	289/60	
 Bubblegum 	363/60	
 Lemon sorbet	35/60	
	(3 scoops)	780
	(1 scoop)	380

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