

INSALATONE

Mediterranea

Mixed salad, olives, fresh tomatoes, peppers, walnuts, basil and mini mozzarella balls.

€10,00



Lago

Mixed salad, marinated lake fish, courgettes, capers, candied citrus fruits.

€14,00

Greca Horiatiki

Traditional Greek salad, with Feta cheese, olives, red onion of Tropea, cucumber, fresh tomatoes and croutons.

€12,00

Polpo

Slow cooked octopus, boiled potatoes and olives.

€13,00

POKE BOWL

NEW



Salmone

"Venere" black rice, diced salmon, edamame beans, avocado, carrots, soy sauce, crispy onions and radishes.

€14,00

Gamberoni

King prawns, rice with curry spices, peppers, avocado, mango, edamame and sesame seeds.

€14,00

Pollo Teriyaki

Teriyaki chicken, avocado, rice, cucumbers, edamame beans, purple cabbage and pineapple.

€14,00

DOLCI



Barchette di cioccolato

Mini chocolate boats, an old Cavazza family recipe - one to try!

€8,00

Tris di sorbetti

Trio of seasonal fruit sorbets from Gelateria Vassalli.

€6,00

Crema brûlée

Velvety cream base topped with a crunchy, caramelized surface.

€5,50



Tiramisù

Home made.

€5,00

Mousse di cioccolato

Home made, dark chocolate mousse.

€6,00

Salame di cioccolato

Home made chocolate salame.

€4,50

Torta del giorno

Home made cake selection.

€5,00

Assortimento di gelato

A selection of ice cream from the Antica Gelateria del Corso.

€5,00

BIBITE

House wine

white, sparkling, rosè and red

1 glass	€2,50
1/4 litre	€4,00
1/2 litre	€6,00
1 litre	€10,00

Ask for our wine list!



Draft Beers: Forst & Weihenstephaner

Lager

Small 200 ml	€3,00
Medium 400 ml	€4,50
Large 1 L	€9,00

Shandy

Small 200 ml	€3,00
Medium 400 ml	€4,50
Large 1 L	€9,00

Wheat Beer

Small 300 ml	€4,00
Medium 500 ml	€5,50
Large 1 L	€10,00



Bottled Beer

Mithra Artigianale 500ml	€7,50
Avus Rossa Artigianale 500ml	€7,50
Ichnusa 330ml	€4,00
Heineken 330ml	€4,00
Menabrea 330ml	€4,00

Soft Drinks

Coca cola	€3,00
Coca cola zero	€3,00
Fanta	€3,00
Sprite	€3,00
Lemonsoda	€3,00
Iced Tea	€3,00
Fruit Juice	€3,00



Bottled water: Sparkling or Still

750ml €2,50



Chef Andrea Ceretti

MENU

A full list of allergens is available at the restaurant.
Please notify the staff when ordering if you have any allergies.
* in some cases, if a fresh product is not available a frozen product could be used.

WELCOME TO PIANTELLE



This is your time to sit back and relax.
How about a Spritz cocktail?



€5,00

ANTIPASTI

- Caprese** €10,00
Buffalo mozzarella, tomato, fresh basil and Piantelle Extra Virgin Olive Oil.
- Tagliere Italiano** €12,00
Parma ham, salame of Veneto, mortadella, speck from Alto Adige and selection of local cheeses.
- Hummus** €9,00
Home-made hummus with sweet potato crisps.
- Le 4 Bruschette** €10,00
Bruschetta of artisanal bread with cherry tomatoes, "Straciatella" fresh cheese and olive pâté.
- Cozze** €11,00
Peppered mussels with lightly spicy sauce and garlic croutons.



MINESTRE

- Zuppa di farro** €10,00
Tuscan style soup with spelt and legumes.
- Pappa al Pomodoro** €10,00
Tuscan bread and tomato soup with garlic, basil and Extra Virgin Olive oil (served tepid).

KIDS MENU

- Menu Luca** €7,00
Pasta with pesto or tomato sauce and a juice.
- Menu Lightning McQueen** €7,00
Baby Margherita pizza with a juice.
- Menu Casita** €7,00
Chicken nuggets with chips and a juice.
- Menu Elsa** €7,00
Fish fingers or **veggie croquettes**, chips and a juice.



PRIMI

- Fettucine al pomodoro e basilico** €10,00
Fresh homemade pasta with tomato sauce and basil from our garden.



- Scoglio** €18,00
Durum wheat spaghetti with king prawns, calamari, shrimp and fish.
- Ajo oio** €10,00
Spaghetti with garlic, olive oil and chillies.
- Carbonara** €11,00
Spaghetti with eggs, pecorino, crunchy guanciale (like bacon but better) and cracked pepper.



- Pasta al ragù** €12,00
Spaghetti with slow-cooked, homemade, meat ragù sauce.

- Lasagne alla Bolognese** €12,00
Homemade lasagne with green pasta sheets, meat ragù, cheese and bechamel sauce.

- Norma** €10,00
Sicilian pasta, with a rich tomato sauce, aubergines, basil and dry smoked ricotta cheese.

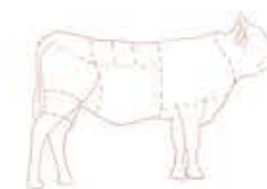
- Parmigiana di melanzane** €11,00
Sicilian pasta, with a rich tomato sauce, aubergines, basil and smoked ricotta cheese.



Service charge €1,50 per person

SECONDI

- Gran fritto di mare** €18,00
Fried calamari, king prawns, shrimp and fish.
- Pesce del giorno** €16,00
Coregone fish, or other fish of the day according to seasonal availability.
- Anelli di calamari fritti** €14,00
Fried calamari rings served with chive mayonnaise.



Costata di manzo macelleria "Treccani"

Dry aged rib eye steak from the Treccani butchers, served with rustic potatoes.
€ 22,00



- Roast Beef - Cold Cut Style** €17,00
Slices of roasted Beef Sirloin, perfectly pink, served cold, on a bed of lettuce leaves, cherry tomatoes, Extra Virgin Olive oil and Garda lemon.
- Wienerschnitzel** €17,00
Viennese-style breaded and fried pork cutlet, with chips.
- Hamburger** €15,00
Hamburger from the Treccani butcher's shop, with seeded bun, onion, bacon and cheese, and chips.
- Spare ribs** €16,00
Marinated pork ribs, cooked at a low temperature, and chips.
- Vitello Tonnato** €17,00
Piedmontese dish of veal topped with a tuna sauce. Delicious despite the odd sounding combination.

CONTORNI

- Chips** €5,00
Fried potatoes served with mayonnaise or ketchup.
- Grilled Seasonal Vegetables** €5,00
- Inslata "Russa"** €6,00
"Italian Coleslaw" with steamed vegetables and boiled eggs, in a mayonnaise dressing with a touch of Dijon mustard.
- Insalata Mista** €5,00
Mixed salad with fresh tomatoes.



MAKE YOUR OWN PIZZA!



OUR FLOUR SELECTION

PIZZA



LA CUCINA

del Piantelle

Base of Margherita

Tomato, Fior di Latte mozzarella.

€6,00

Mixed Veggies
€1,50 each

- ✓ Red peppers
- ✓ Cherry tomatoes
- ✓ Grilled auberginesgrigliate
- ✓ Zucchine grigliate
- ✓ Radicchio

Cold Cuts
€2,00 each

- ✓ Ham
- ✓ Parma Ham
- ✓ Salame
- ✓ Spianata (spicy)
- ✓ Speck

The building block for a really good pizza is the choice of flour.

We carefully tested and selected our wholegrain flour from Mulino Quaglia - Petra.

Petra 3 HP is the flour we use, and it is their top tier selection. Ground according to the "Augmented Stone Milling" process and partially made from sprouted wheat.

The grinding enhances the taste of the grain, keeping the bran parts and the germ unaltered. The sprouting on the other hand increases the airiness and crispiness of the products.

It melts in the mouth!

As they say here:

Buon appetito (enjoy!).



CONTACT



+39 3517 089 882

ALLERGIES

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Other additions

€1,00 each

- ✓ Mushrooms
- ✓ Capers
- ✓ Anchioves
- ✓ Tuna
- ✓ Chips
- ✓ Black Olives
- ✓ Onion
- ✓ Artichoke
- ✓ Cheese



THE CLASSICS

John Wayne €8,50

Tomato, Fior di Latte mozzarella, frankfurters and chips.



Hawaii €8,50

Tomato, Fior di Latte mozzarella, Italian Ham and pineapple.

Asiago €9,50

Tomato, Fior di Latte mozzarella, fresh radicchio, Asiago cheese and ham.

Neve sul Baldo €9,50

Tomato, Fior di Latte mozzarella, mixed mushrooms, Monte Veronese cheese and speck.

Vegetariana €8,00

Tomato, Fior di Latte mozzarella, aubergines, courgettes, peppers and radicchio.



THE "WHITE" PIZZAS

Olio Felice €9,00

Mozzarella Fior di Latte, local olive pâté, tuna and fresh sliced tomatoes.

Bianco Mare €10,00

Salmon, prawns, courgettes, robiola cheese and Fior di Latte mozzarella.

Zuccona €9,50

Fior di Latte mozzarella, pureed pumpkin, mixed mushrooms and crispy bacon.



THE SPECIALS

Maiale nel bosco €12,00

Tomato, Fior di Latte mozzarella, mixed mushrooms, ham, sausage, Calabrian spianata spicy salame.

Quattro Stagioni €11,00

Tomato, Fior di Latte mozzarella, ham, mushrooms, artichokes and olives.

Lucifero 115

Pizza with Calabrian spianata (spicy salame), Fior di Latte mozzarella, Gorgonzola cheese, and basket made of parmesan with fiery Lucifero 115 sauce.

€14,00

Italia €12,00

Fior di Latte mozzarella, cherry tomatoes, Italian Parma ham, rocket and parmesan flakes.

5 Formaggi €11,00

Tomato, Fior di Latte mozzarella, smoked ricotta, Fontina, gorgonzola cheese and flakes of parmesan.

Nocina €10,00

Tomato, gorgonzola cheese, speck and walnuts.

Peccato di gioia €12,00

Tomato, Taggiasca olives, Italian Parma ham, buffalo mozzarella morsels.



THE UNFORGETTABLE

Prosciutto & noci €12,00

Tomato, 24 month cured Parma ham, and just before serving buffalo mozzarella and walnuts.

Mad Max XXXL

Truly gigantic calzone filled with Neapolitan salame, mozzarella, smoked ricotta and pecorino.

€14,00

Regina Margherita €8,50

Tomato, Fior di Latte mozzarella, fresh basil and buffalo mozzarella just before serving.

Mediterranea €12,00

Tomato, Fior di Latte mozzarella, Tropea red onions with buffalo mozzarella, smoked tuna and toasted sesame seeds added just before serving.

Aciùga €12,00

Double tomato sauce, buffalo mozzarella, cherry tomatoes, anchovies and oregano.

Salame €11,00

Tomato, Fior di Latte mozzarella and traditional salame from Vicenza.

Sapori del Sud €12,00

Tomato, Fior di Latte mozzarella, Tropea red onion, sun dried tomatoes, capers, Taggiasca olives with buffalo mozzarella just before serving.

Not found your perfect pizza?
Make your own!

