

MENU



CUCINA PIADINA

www.piadart.it

Piadartmilano

TRADIZIONALE - KAMUT - INTEGRALE

PIADART

ITALIA



THE START

- EMILIA - € 8,00

Mortadella Delizia, 24-month Aged Parmigiano Reggiano Cheese, Pickled Onions

- TURRET - € 8,00

Turret of Eggplants, "Cuore di Bue" Tomatoes, Petals of Buffalo Mozzarella Cheese with Basil

- CROUTON - € 8,00

Crouton of Piadina with the Proposals shown of the blackboard

- BRESAOLA - € 9,50

Bresaola della Valtellina DOP (salting meat), Rocket Salad, Flakes of 24-month Aged Parmigiano Reggiano Cheese

- CAPRESE - € 8,50

Buffalo Mozzarella Cheese, "Cuore di Bue" Tomatoes, Basil, Baked Black Olives

Each Proposal is accompanied by our Piadina

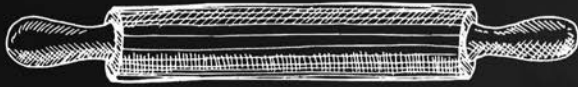


- CHARCUTERIE BOARD - € 9,00 - 15,00

20-months Aged Parma Raw Ham and Culatello (La Piana-Poviglio), Salame di Varzi DOP, Mortadella, Barbecued Ham (Salumificio Santini), 24-month Aged Parmigiano Reggiano Cheese, Baked Black Olives, Giardiniera (Italian Pickled Vegetables)



FROM COOKERY



-- PASTA HOMEMADE SPECIALITIES --

- LASAGNE ALLA BOLOGNESE * - € 8,50

“Bolognese” original recipe: Green Spinach Puff Pastry Homemade, Beef and Tomato Ragù, Béchamel Sauce, Parmigiano Reggiano Cheese

- LASAGNE AL RADICCHIO * - € 8,50

Fresh Puff Pastry, with Red Chicory, Parmigiano Reggiano Cheese

- TORTELLONI DI RICOTTA * - € 8,50

Fresh Puff Pastry, Ricotta Cheese, Toppings of the Day

- OLD PARMA * - € 8,00

Parmigiano Reggiano Cheese Flan, Tomatoes Confit with Thyme



ALLERGY DISCLAIMER:

Before placing our order, please inform our staff if you or a person in your party has a FOOD ALLERGY. The ALLERGENS book is available at the cash point.

WE SUGGEST YOU DO NOT MAKE CHANGES TO THE INGREDIENTS BECAUSE COMBINED TO ENHANCE THE TASTE OF OUR PIADINA



PIADINE



Our piadina is handmade, freshly produced, cooked at the moment.
Each piadina is different in shape because is made by hand.



-- GOURMET --

- Ligabue - € 9,50

Smoked Norwegian Salmon, Caprino Cheese, Roasted Indivia Salad*** Lime Slices

- Manet - € 8,50

Tyrolean Speck, Roasted Radicchio***, Asiago Cheese

- Andy Warhol - € 8,50

Pancetta Piacentina (Rolled Bacon), Pecorino Toscano Cheese, Roasted Peppers***

- Dali - € 8,50

Sausage, Friarielli*, Smoked Scamorza Cheese

- Tintoretto - € 9,00

Bresaola della Valtellina DOP (salting meat), our Rocket and Pinoli Pesto, 24-month aged Parmigiano Reggiano Cheese, Veiling of Balsamic Vinegar of Modena

- Michelangelo - € 8,00

Salame di Varzi DOP, Caciotta Cheese from Appennino Pavese



-- TRADITIONALS --

- **Van Gogh** - € 7,50

20-months Aged Parma Raw Ham (La Piana-Poviglio),
Petals of Buffalo Mozzarella Cheese

- **Matisse** - € 7,50

20-months Aged Parma Raw Ham (La Piana-Poviglio),
Squacquerone Cheese DOP, Rocket Salad

- **Botero** - € 7,50

Barbecued Ham (Salumificio Santini), Grilled Eggplant***,
Smoked Scamorza Cheese

- **Picasso** - € 7,50

Barbecued Ham (Salumificio Santini), Mozzarella Cheese,
our Tomatoes Flavored with Vanilla***

- **Mirò** - € 7,50

Roast Turkey, our Tomatoes Confit with Thyme***, Iceberg
Salad, Yoghurt Mayonnaise

- **Caravaggio** - € 7,50

Soppresa Calabria, Grilled Eggplant***, Chickpea Hummus



-- VEGETARIANS --

- **Donatello** - € 6,50

Our Tzatziki**, Boiled Eggs, Fresh Spinach, Extra Virgin
Olive Oil

- **Paganini** - € 7,00

Our Tomatoes Confit *** with Thyme, Our Olives Pesto **,
Mozzarella cheese, Rocket salad

- **Arcimboldo** - € 7,00

Roasted Eggplant *** and Courgettes, Mozzarella Cheese,
our Tomatoes Confit *** with Thyme, Rocket Salad

- **Da Vinci** - € 7,00

Gorgonzola I.G.P. Cheese, Roasted Radicchio ***

-- OUR PIADINA DOUGH --

- **Classic dough** : flour, milk, lard, salt, sugar, yeast

- **Whole wheat dough**: whole wheat flour, milk, extra virgin olive oil,
salt, sugar, yeast

- **Kamut**: khorasan wheat flour, soy milk, extra virgin olive oil, salt,
sugar, yeast



-- LIGHTS --

- **Verdi** - € 6,00

20-months Aged Parma Raw Ham (La Piana - Poviglio)

- **Gauguin** - € 6,00

Barbecued Ham (Salumificio Santini)

- **Guttuso** - € 6,00

Salame di Varzi DOP

- **Carracci** - € 6,00

Pancetta Steccata (Rolled Bacon) (La Piana-Poviglio)

- **Rossini** - € 5,00

Wild Herbs*, Garlic and Pepper on request



Piadina with Whole wheat dough or Kamut €1,00 extra
Cover charge € 1.00

***We use **Fresh Vegetables** and we cook them

****Our Olives Pesto** (Olives, Capers, Garlic, Hot Chili
Pepper, Oregano, Extra Virgin Olive Oil)

****Tzatziki** (Greek Yogurt, Cucumber, Garlic, Extra Virgin Olive
Oil)

*Frozen products may be used out of season.

To guarantee food quality and safety, some foods can be
frozen or deep-frozen at source



SWEET PIADINE



- **Magic** - € 4,50
Caramelized Figs, Squaquerone Cheese, Pine Nuts
- **Delight** - € 4,50
Hazelnut Cream, Hazelnut Granules
- **Divine** - € 4,00
Nutella. The Original



KICKSHAWS



A Delicious Selection of Handmade Desserts, shown on the blackboard 4,00



SALADS



- **Crunchy** - € 8,00
Misticanza (Mix of Seasonal Salad), Bacon, Apple, 24-month Aged Parmigiano Reggiano Cheese
- **Vivace** - € 9,00
Misticanza (Mix of Seasonal Salad), Rocket Salad, Smoked Norwegian Salmon, Caprino Cheese, Tomatoes, Lime Slices
- **Classica** - € 6,00
Misticanza (Mix of Seasonal Salad), Rocket Salad, Tomatoes, Carrots, Fennel
- **Fresh** - € 8,00
Mix of Seasonal Salad of the day

Salads are served with our Piadina

