

ENGLISH MENU



MONTENAPOLEONE

Asiago, VI | Bassano del Grappa, VI | Ponte San Nicolò, PD | Selvazzano Dentro, PD



OUR PHILOSOPHY

For Germany, beer has always been a very serious matter, so serious that in 1516 William IV of Bavaria issued the Edict of Reinnheitsgebot, also known as the Decree of Purity, according to which the master brewers were obliged to use only water, malt barley, hops and yeast for the preparation of beer.

This severe Edict has allowed Germany to establish itself over the centuries as a world producer of beer and, while the Germans were busy with beers, we Italians began to bake what would have been our greatest pride: pizza.

Who knows who was the first, unsuspecting discoverer of the winning combination par excellence, his name is not known to us, but we certainly know that it must have seemed poetry to the palate: pizza and beer, do you happen to know a better combination? With our proposal we want to praise Italian excellence in all its facets, starting with pizza, passing through hamburgers, club sandwiches and ending with meats.

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Gluten Free Menu

Scan the QR code on the back

Frozen products - The dishes or categories marked with (*) are prepared with frozen or deep-frozen raw material at the origin.

Raw materials / Products slaughtered on site - Some fresh products of animal origin, as well as fish products administered raw marked with (**), are subjected to rapid blast chilling to ensure quality and safety, as described in the HACCP plan pursuant to Reg. CE 852/04 and EC Reg. 853/04.

Allergens - The customer is requested to inform the restaurant manager of the need to consume food free of certain allergenic substances before ordering. During preparations in the kitchen, cross-contamination cannot be excluded, therefore our dishes may contain the following allergenic substances pursuant to EU Reg. 1169/11: fish and fish-based products, shellfish and shellfish-based products, crustaceans and shellfish products, cereals containing gluten, egg and egg products, soy and soy products, milk and milk products, sulfur dioxide and sulphites, nuts, celery and products based on celery, lupine and lupine products, peanuts and peanut products, mustard and mustard products, sesame seeds and sesame seed products.

For more information or to consult the allergen book, please ask the restaurant manager.

Charge | 2,3 With service | 5

BEER SELECTION



Löwenbräu Original 5,1% Vol. Tapped without the use of gas

Raw beer, 100% natural. Its tapping is by gravity and without the use of gas. Lager-type blonde, with a sweet taste and a hint of cereals, low fermentation.

0,2lt	3
0,5lt	6
1lt	12



Löwenbräu Original 5,1% Vol.

Lager-type blonde, with a sweet taste and a hint of cereals, low fermentation.

0,2lt	3
0,4lt	5,5
1lt	12



Löwenbräu Marzen Rossa 5,8% Vol.

Beer with typically Bavarian traditions; its origins come from seasonal spring production and was drunk to celebrate the end of winter.

0,2lt	3
0,4lt	6
1lt	12



Hoegaarden Blanche 4,9% Vol.

Pale and naturally cloudy color. Its aromas taken from orange peel and spices give it a truly unique flavor. Creamy and light, it will give you a real sense of freshness.

0,25lt	4
0,5lt	6,5
1lt	13



Leffe Blonde 6,6% Vol.

High fermentation abbey beer with a round taste, slightly malty and golden color, whose origins date back to 1240. Produced by expert craftsmen with natural ingredients, respecting tradition.

0,33lt	6
1lt	13



Leffe Rouge 6,6% Vol.

High fermentation with a fruity taste, reddish color, produced with spring water, malted barley, wheat, flavored malt, yeast and hops.

0,33lt	6
1lt	13



Franziskaner Weissbier 5% Vol.

Made with Bavarian wheat. Fruity and citrus scent. Fresh, slightly spicy and fruity flavor, sweet and delicately acidic finish.

0,33lt	4
0,5lt	6
1lt	12

CRAFT BEERS



Bräuweisse 5,1%Vol

50cl 6,5

Brewery: Ayinger

Style: Weizen

Origin: Germany

Peculiarities: It is an ancient specialty of Bavarian brewing art, produced according to the well-known purity law of 1516. The color is pale yellow. It is cloudy (unfiltered) and full of delicate, fruity flavors. Barley malt, on the other hand, gives it body and character.



Eucharius Pils 4,9%Vol

50cl 6,5

Brewery: Weissenhofer

Style: Pilsner

Origin: Germany

Peculiarities: Gold color and abundant white and persistent foam, this beer reveals itself in the glass as a wonderful Pils from Bavaria. In the mouth you can feel the hopping with its herbaceous hints that are balanced by the slight sweetness of the malt. The finish is dry, lean and clean, with hops always in evidence.



Monaco 5,6%Vol

33cl 7,5

Brewery: Birra Mastino

Style: Amber Lager

Origin: Veneto, Italy

Peculiarities: Monaco is dedicated to the splendid city of Bavaria, an amber beer with a strong character: excellent for wedding the strongest friendship pacts. Amber-red in color, it releases fruity and slightly toasted aromas on the nose. On the palate Monaco malts and caramel predominate, for a dry and balanced finish.



Altaluna 5,6%Vol

33cl 8

Brewery: Birra Mastino

Style: Blanche

Origin: Veneto, Italy

Peculiarities: Altaluna is a light beer with a strong character. Pleasantly fruity and spicy on the nose, sweet and persistent on the palate. The slightly hoppy closure makes it very drinkable. Altaluna della Scala was the splendid daughter of Mastino II. Not much is known about her, but it seems that she was a beautiful girl, with an ethereal and mysterious charm. Even her name is attractive and evocative. The father, perhaps foreseeing what would become of his daughter, could not have found a more suitable name for her.

CRAFT BEERS

Saucery 3,9%Vol 33cl 7



Brewery: Magic Rock
Style: Session IPA
Origin: England
Peculiarities: A supernatural Session IPA, made to enjoy at any time of the day. Characterized by a sweet and malty note and a balanced hopping, full of tropical notes. The Saucery is fermented with the legendary London Ale III yeast, which adds further fruity notes and enhances the malty and hoppy profile of the beer.

Fantasma - gluten free 6,5%Vol 33cl 7



Brewery: Magic Rock
Style: American IPA
Origin: England
Peculiarities: Full of resinous and tropical notes, juicy at the right point, it still maintains a "dangerous" drinkability. Fantasma is the first Gluten Free beer to be produced by Magic Rock, thanks to the use of the Brewers Clarex enzyme.

Zero Five - zero alcohol 0,5%Vol 33cl 6



Brewery: Thornbridge
Style: Session IPA
Origin: England
Peculiarities: Full of flavor but low in alcohol. Zero Five overflows with sublime American hops that give a beautiful bouquet of lemon, peach and apricot.

Caulier Blonde 6,7%Vol 33cl 7



Brewery: Caulier
Style: Belgian Blonde Ale
Origin: Belgium
Peculiarities: Typical Belgian Blonde with a fine and clear foam, fruity and persistent aroma. This beer in addition to being produced "Sugar free", like all Caulier, is also gluten-free so that it can also be enjoyed by those who are intolerant to gluten.

Goose IPA 5,9%Vol 35,5cl 7



Brewery: Goose Island
Style: American IPA
Origin: USA
Peculiarities: Inspired by the traditional English style, enriched with citrus aromas and a decisive hoppy finish. Honey-colored beer, in the mouth it is lively and dry with a bitter finish.

Alhambra Reserva Roja 7,2%Vol 33cl 6,5



Brewery: Alhambra
Style: Bock
Origin: Spain
Peculiarities: It takes time to enjoy Alhambra Reserva Roja and appreciate its surprising shades. Brewed in Granada, in southern Spain, following traditional techniques, this bock-style lager beer will conquer with its extraordinary delicacy, intensity and truly perfect balance of roasted barley malt. Intense taste with a slight bitter aftertaste.

APERITIFS AND COCKTAILS

Spritz Aperol / Campari / Select | 4

Hugo Prosecco DOC, elderberry syrup, soda water, mint | 4,5

Americano Red vermouth, bitter Campari, soda water | 6

Negroni Red vermouth, bitter Campari, Gin | 7

SOFT DRINKS

Still / sparkling water 0,5 lt. | 2,5

Coca-Cola / Coca-Cola Zero 0,33 lt. | 3,5

Fanta 0,33 lt. | 3,5

Peach or lemon iced tea | 3,5

Fruit juices | 3,5

Schweppes tonic / lemon | 3,5

Gingerino | 3,5



MONTENAPOLEONE

wine selection

Prosecco Benotto Luigino | 4 - 20

Cabernet Benotto Luigino | 4 - 20

Pinot Grigio Benotto Luigino | 4 - 20

Valpolicella Classico Tommasi | 5 - 25

Prices are intended glass - bottle

WHITE WINES

Soave Tommasi | 24

Lugana Il Sestante Tommasi | 26

Gewürztraminer Kaltern | 28

RED WINES

Valpolicella Ripasso Tommasi | 30

Pinot Nero Kaltern | 28

Nerio Schola Sarmenti | 26

SPARKLING WINES

Franciacorta Brut Antica Fratta | 30

Moscato Fior d'Arancio | 20

HOSTERIA MNL

What distinguishes a first-class product from another one of average quality? The first and most important factor is the raw materials used. We value the best ingredients, carefully selected from sustainable sources.

Kofler's Speck, smoked and aged in the mountain air for 6 months, with Brezel and our giardiniera | 18

Parma ham, fresh burrata, taggiasca olives and confit cherry tomatoes | 18

FRIED APPETIZERS

Fried potatoes* with cheddar and crispy bacon | 7

🍷 **Pure & Rustic** unpeeled fried potatoes* | 5,5

Italian chicken croquettes* | 6,5

🍷 **Spicy Jalapeños*** filled with cheese | 6,5

🍷 **Mozzarella*** sticks | 6

PIADE ROMAGNOLE

Marti: mozzarella, San Daniele ham | 8

Miru: mozzarella, lettuce, porchetta trevigiana | 8

Ceci: stracchino, rocket salad and San Daniele ham | 8,5

Sofi: fresh Asiago Pennar cheese, Gran Moravia stravecchio cheese flakes, zucchini and italian cooked ham | 8

Jessi: mozzarella, sausage, grilled peppers, onion | 8

Roasted Porchetta cooked in our wood oven, fresh Asiago cheese, Brezel and homemade giardiniera | 18

All our cured meats come from craft production and are gluten and lactose free

Stuffed and fried Ascolana olives* | 6

Chicken wings* | 7

🍷 **Onion rings*** with beer batter | 6

🍷 **Battered mixed vegetables*** | 5,5

🍷 **Battered pumpkin flowers*** | 7

Chef's selection of fried* dishes (suggested for 3/4 people) | 23



SCHIACCiate

K1: extra virgin olive oil and rosemary | 5

K2: San Daniele ham | 7,5

K3: buffalo mozzarella campana DOP, cherry tomatoes and fresh basil | 7,5

Our piade romagnole are cooked in a wood oven. The schiacciate are made with Khorasan wheat.

FIRST COURSES

Green Spätzle with cream, forest mushrooms and cooked ham | 12

Green Spätzle with Kofler's selection speck and brie | 12,5

Bolognese pasticcio | 11

Seasonal vegetables pasticcio | 11

Mountain potato gnocchi with sausage, porcini mushrooms and fresh Asiago cheese fondue | 12

4 cheeses mountain potato gnocchi with crispy Kofler's selection speck | 12

Artemide black rice with buffalo mozzarella campana DOP, forest mushrooms and Kofler's selection speck | 12

Artemide black rice with smoked salmon, stracchino cheese, confit cherry tomatoes and fresh basil | 14



FISH

MAIN COURSES FROM THE SEA

Sea bass fillet* in foil cooked in Mediterranean style with baked potatoes | 19

"Impepata di cozze* alla tarantina" peppered mussels served in a pan with Roman pizza crust - slightly spicy | 17

Grilled Norwegian salmon* with salaf, taggiasca olives and cherry tomatoes | 20

Norwegian salmon* in basil and parsley crust with salad, Taggiasca olives and cherry tomatoes | 21

Norwegian caprese: smoked Norwegian salmon, bufala campana DOP, fresh sliced tomatoes and salad | 18



FRIED FISH

Fried squids* and prawns* with Pure&Rustic fried potatoes* | 22

Fried squids* with Pure&Rustic fried potatoes* | 20

MAIN COURSES FROM THE LAND

Picanha: very tasty meat from a noble part of the beef, grilled and seasoned with the typical spices of Brazilian cuisine, served with Pure&Rustic fried potatoes* and tartare sauce | 21

Grilled beef fillet served with:

- melted Asiago cheese, crispy Kofler's selection speck, forest mushrooms and grilled polenta | 28
- baked potatoes and grilled vegetables | 24

Grilled beef rib steak 600gr with grilled polenta and vegetables | 29

Pluma di Patanegra Iberico: *la carne que no se olvida - the meat that you never forget* with rosemary served with baked potatoes, rocket salad, cherry tomatoes and Grana stravecchio cheese | 27

Beef tagliata grilled and served with rocket salad, Grana stravecchio cheese and cherry tomatoes | 20

Flat Iron Steak: cut of beef first born in Nebraska in the 2000s, with an intense flavour, surprisingly tender and succulent, from a part of the shoulder of the beef, served with baked potatoes and grilled vegetables | 23

Rack of pork ribs cooked at low temperature, served with Pure&rustic fried potatoes*
 • with classic homemade marinade and BBQ sauce | 21
 • with Jack Daniel's flavoured classic homemade marinade | 22

Cockerel* cooked at low temperature in the oven and then seared on the grill
 • served with Pure&rustic fried potatoes* and tartare sauce | 17
 • "alla diavola" served with Pure&rustic fried potatoes and cheddar sauce | 18



ON ARDENT GRILL

Grigliatona Bavarese Montenapoleone: Grilled cockerel *, roasted porchetta cooked in our wood-fired oven, grilled pork ribs, sausage, würstel, served on a hot plate with grilled polenta, sauerkraut, beans and Brezel bread - one person | 30 - two people | 55

Three Cuts: grilled flat iron steak, beef tagliata and picanha served with grilled vegetables, grilled polenta and baked potatoes, served on a hot plate (suggested for 2/3 people) | 64

Four Cuts: grilled flat iron steak, beef rib steak, picanha and beef tagliata served with grilled vegetables, grilled polenta and baked potatoes, served on a hot plate (suggested for 3/4 people) | 86

BAVARIAN

Porchetta tagliata roasted and cooked in our wood oven with porcini mushrooms, grilled polenta, beans, sauerkraut and Brezel bread | 18

Baked shank* with beans, sauerkraut and potatoes | 17

BEEF TARTARE

Seasoned with extra virgin olive oil and Maldon salt, served with crispy bread croutons and salad with fresh cherry tomatoes

Beef tartare with three mustards | 18

Beef tartare with creamy and chopped pistachios from Bronte | 18

Beef tartare with cherry tomatoes, taggiasca olives and anchovies from Cantabrian Sea | 18

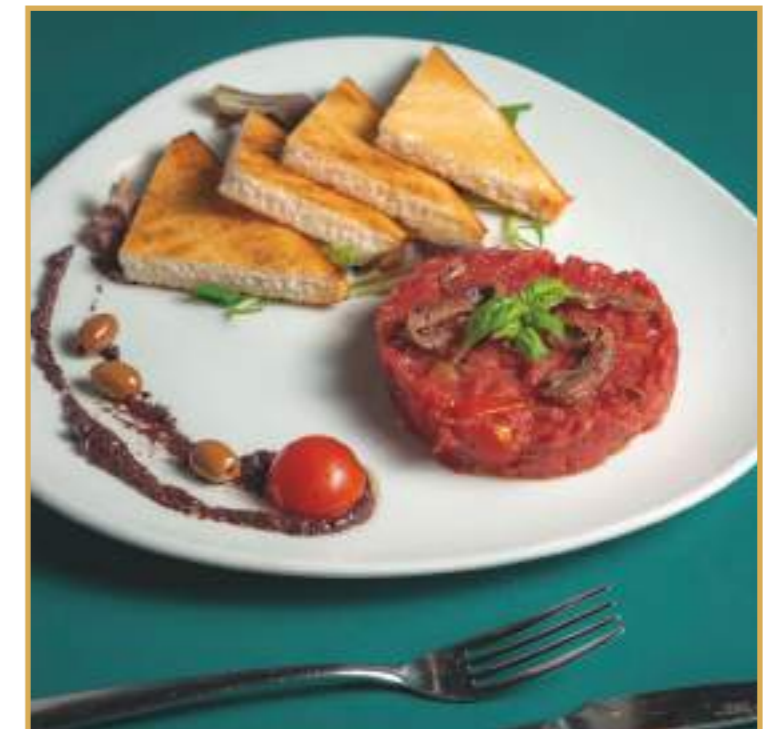
The trilogy of Bronte pistachios, with three mustard and with cherry tomatoes, taggiasca olives and anchovies from Cantabrian Sea | 28

CHICKEN

Italian chicken* tagliata grilled and served with:
 • grilled vegetables | 16
 • rocket salad, fresh cherry tomatoes and bufala campana DOP | 17

Indiana Nera: italian curry chicken* strips sautéed in the pan, served on a bed of mixed salad with black Artemide rice | 17

Italian Chicken* Cutlet 300 gr served with Pure&Rustic potatoes* | 17



HAMBURGERS

made with artisan bread and served with Pure & Rustic fried potatoes* and sauces

Emperor Burger: Bread, beef burger 250 gr, fresh burrata, sunny-side up egg, lettuce, freshly sliced tomato | 14

American Hustle Burger: Bread, Italian chicken* cutlet, cheddar cheese, sunny-side up egg, crispy bacon, freshly sliced tomato | 14

Flavoursome Burger: Bagel wrapped in crispy Kofler's selection speck, beef burger 250 gr, 4 cheese cream, cherry tomatoes, caramelized onion | 15

Italian Taste Burger: Bread, eggplant parmesan, Parma ham, beef burger 250gr, bufala campana DOP, lettuce, eggplant cream, fresh basil | 16

Caesar Burger: Bread wrapped in crispy bacon, grilled Italian chicken* breast, Grana stravecchio cheese, lettuce, freshly sliced tomatoes, served with Caesar sauce aside | 14

Challenger Burger: Bread, double beef burger 250 gr, lettuce, freshly sliced tomato, crispy bacon, cheddar cheese, beer battered onion* rings, BBQ sauce | 19



Original Burger: Bread, beef burger 250 gr, crispy bacon, cheddar cheese, freshly sliced tomato, lettuce | 12,5

Asiago Burger: Bread wrapped in Kofler's selection speck, grilled Asiago sausage, fresh Asiago cheese, forest mushrooms | 14

Porkacci Tuoi Burger: Bread, 250 gr scottona burger, homemade porchetta, fresh burrata, Bronte pistachio cream, caramelized onion, freshly sliced tomato | 17



Burgers with Bagel Bread

Salmon Burger: Pane bagel, salmone norvegese affumicato, guacamole fresca, stracchino, pomodorini | 16

◊ **Veggie Burger:** Pane bagel, melanzane alla griglia, veggie Burger, pomodoro fresco a fette, lattuga | 15

Burgers served with pouring of stringy cheese

Vesuvio Burger: Bread, caramelized onion, beef burger 250 gr, black Mexican beans, tabasco, cheddar cheese, spicy jalapenos, fresh guacamole sauce – served with nachos and pouring of cheddar cheese | 18

Real Double Cheeseburger: Bread, double beef burger 250 gr, triple cheddar cheese, confit cherry tomatoes, fresh Asiago cheese - served with pouring of stringy cheddar cheese | 20



Burgers served in our "Smoking Bell"

Smokin' Trevi Burger: Bread, grilled radicchio, beef burger 250 gr, porchetta roasted and cooked in our wood oven, crispy onion, Asiago cheese – served in our smoking bell | 18

Pulled Pork Burger: Bread, pulled pork (homemade frayed tender pork shoulder), forest mushrooms, crauti, lettuce, crispy onion, BBQ sauce aside | 17


Classic Tartare Burger: Bread, unseasoned beef tartare 200 gr, sunny-side up egg, lettuce, freshly sliced tomato | 18

SABOR MEXICANO


Antojitos - Starters & Nachos


Alitas De Pollo: Chicken wings fried and dipped in BBQ sauce | 7,5

 **Anillos Fritos:** Battered and fried onion rings, dipped in BBQ sauce | 6,5

 **Jalapeños Picantes:** Mexican chili peppers stuffed with cheddar cheese, rolled in bacon and pan-fried | 8

 **Papas Cáscara:** Unpeeled fried potatoes* spiced with garlic and onion | 6,5

 **Mixto Entradas:** A sampling of some of our appetizers designed for two people: alitas de pollo, papas cáscara, jalapeños picantes, nachos | 16


 **Mixto Entradas para cuatro:** A sampling of some of our appetizers designed for four people: jalapeños picantes, alitas de pollo, papas cáscara, anillos fritos, nachos | 24


Nachos clásicos: Corn chips served with melted cheese, tomatoes, chili con carne and fresh homemade guacamole sauce | 10

 **Nachos picantes:** Corn chips served with melted cheese, spicy tomato sauce, chili con carne, jalapeños and chipotle sauce | 11




Tacos *stuffed corn or wheat tortillas, folded and grilled*

 **De Pollo:** Grilled tortillas served with fresh guacamole sauce, chicken stewed with peppers and carrots, chipotle chili mayonnaise and pico de gallo. Accompanied by tomato, nachos and lime | 15

 **De Vaca:** Grilled tortillas served with spicy taquera sauce, spiced beef strips blended with Mexican dark beer, onion and fresh cilantro. Accompanied by tomato, nachos and lime | 15

De Carne Picada: Grilled tortillas served with picadillo chili, rice and cheese. Accompanied by tomato, nachos and lime | 15


 **De Cerdo:** Grilled tortillas served with pork shoulder marinated with achiote, Mexican spices and baked at low temperature, topped with a fresh salad of peppers and red onion, marinated with lime juice and oregano. Accompanied by tomato, nachos and lime | 15

Chili con carne Minced beef, beans, peppers, onions and spices **Chili chipotle** Smoked chilli pepper
Pico de gallo Tomato, onion and green chilli pepper sauce (not spicy) **Salsa taquera** Spicy red sauce
Achiote Slightly spicy Mexican spice


SABOR MEXICANO

Burritos *large corn or wheat tortillas stuffed, folded and rolled*

De Pollo: Soft wheat tortilla stuffed with cheese and fajitas rancheras (stewed chicken with peppers and carrots), folded in half and then grilled. Accompanied by nachos, cheddar and Mexican black beans | 16

 **De Vaca:** Soft wheat tortilla stuffed with cheese, stir-fried beef with onion and Mexican spices, folded in half and then grilled. Accompanied by nachos, cheddar and Mexican black beans | 16


De Carne Picada: Soft wheat tortilla stuffed with picadillo chili, rice and cheese, folded in half and then grilled. Accompanied by nachos, cheddar and Mexican black beans | 16

 **De Cerdo:** Soft wheat tortilla stuffed with pork shoulder marinated with achiote, Mexican spices and baked at low temperature. Accompanied by nachos, cheddar and Mexican black beans | 16




Quesadillas *corn or wheat tortillas folded in half, filled with cheese and grilled*

De Pollo: Soft wheat flower tortilla filled with cheese and fajitas rancheras (stewed chicken with peppers and carrots), folded in half and grilled. Accompanied by salad, rice, tomatoes and sour cream | 15

 **De Vaca:** Soft wheat flower tortilla filled with cheese and beef sautéed with onions and mexican spices, folded in half and grilled. Accompanied by salad, rice, tomatoes and sour cream | 15

De Carne Picada: Soft wheat flower tortilla filled with chili picadillo, rice and cheese, folded in half and grilled. Accompanied by salad, rice, tomatoes and sour cream | 15

 **De Cerdo:** Soft wheat tortilla stuffed with pork shoulder marinated with achiote, Mexican spices and baked at low temperature. Accompanied by salad, rice, tomatoes and sour cream | 15

SUGGESTED BEER

Alhambra Reserva Roja 7,2%Vol 33cl
Style: Bock 6,5€
Origin: Spain
Extraordinary delicacy, intensity and balance of roasted barley malt. Beer with an intense flavor with a slight bitter aftertaste.



PIZZERIA *Choose the dough first and then the flavor you prefer*



MAMMAPIZZA IN A PAN

High and crumbly, with a natural dough made with the best Italian flours cooked in the oven and served in a casserole, very light and extremely digestible.



ROMAN IN PALA

High and fragrant, made exclusively with high quality Italian flours, high hydration mother yeast and leavened for over 36 hours. A crunchy and soft dough on the outside inside with high digestibility.



THE TRADITIONAL

The result of a dough that has never been changed for thirty years to date, with natural leavening that lasts 18 hours, free of fat so as to make the pizza very thin and light.



NAPOLETANA

Fruit of a dough made from soft wheat flour, water, fresh brewer's yeast, extra virgin olive oil and sea salt. Everything is left to rise for 6 to 8 hours: this is the only way to define a Neapolitan pizza.



GLUTEN FREE +2€

The gluten free flours and the wisdom of our pizza chefs testify to a vitality that has no equal in making, with a few and natural selected gluten free ingredients, the most loved Italian dish in the world: pizza.


Le Rosse (red)


Bombarda: Tomato, mozzarella, sausage, sweet gorgonzola, onion, beans | 11

Boscaiola: Tomato, mozzarella, forest mushrooms, Asiago fresco Pennar cheese, FC: speck from the Altopiano, smoked ricotta cheese | 11

Delicata: Tomato, mozzarella, brie FC: speck from the Altopiano, cherry tomatoes | 10

Brontolo: Tomato, salami, olives, chili pepper, FC: cherry tomatoes, stracciatella di burrata, basil | 10,5

 **Cazzarola:** Tomato, mozzarella, porcini, mushrooms FC: burrata, rocket salad, cherry tomatoes | 11

 **Dedicata a te:** Tomato, salami, oregano, FC: cherry tomatoes, stracciatella di burrata, basil | 10,5




Le Rosse (red)


DOC: Tomato, mozzarella, Gran Moravia stravecchio cheese, eggplant parmigiana, FC: San Daniele ham | 11

Franca: Tomato, mozzarella, porcini, FC: salad, burrata, porchetta trevigiana | 11

La focosa: Tomato, mozzarella, sweet gorgonzola, onion, garlic, anchovies, oregano, chili pepper, salami | 11

 **La vera caprese:** Extra virgin olive oil, tomato, bufala campana DOP, FC: sliced tomato, cherry tomatoes, double bufala, oregano, basil | 11,5

Languida: Tomato, mozzarella, Asiago fresco Pennar cheese, zucchini, FC: porchetta trevigiana | 10

 **Meritevole:** Tomato, bufala campana DOP, chili pepper, FC: basil, burrata, cherry tomatoes | 11,5

Panoramica: Tomato, mozzarella, FC: burrata, speck from the Altopiano | 11

Millo: Tomato, bufala campana DOP, FC: burrata, San Daniele ham | 12

Odorosa: Tomato, mozzarella, eggs, bacon, sausage, sweet gorgonzola, black olives | 11





PIZZERIA

Le Rosse (red)


Padana: Tomato, stracchino cheese, zucchini, Gran Moravia stravecchio cheese, FC: San Daniele ham | 10,5

Piacevole: Tomato, bufala campana DOP, FC: San Daniele ham, cherry tomatoes | 10,5

Maialona: Tomato, mozzarella, sweet gorgonzola, bacon, burrata | 11

Mediterranea: Tomato, mozzarella, anchovies, olives, oregano, dry tomatoes, sweet gorgonzola, capers, salami, peppers | 11,5

Meravigliosa: Tomato, Asiago fresco Pennar, brie, scamorza cheese, cherry tomatoes, FC: porchetta trevigiana, straciatella di burrata | 11,5

 **Rosmarino:** Tomato, bufala campana DOP, rosemary, capers, sicilian cherry tomatoes, olives | 10


Salsicciona: Tomato, mozzarella, radicchio from Treviso, sausage, FC: Gran Moravia stravecchio cheese | 10



Sboldra: Tomato, bufala campana DOP, Gran Moravia stravecchio cheese, salami, garlic oil, rosemary | 10,5

Tatiana: Tomato, bufala campana DOP, eggplant, FC: cherry tomatoes, basil, San Daniele ham, burrata | 12

Treviso Treviso: Tomato, mozzarella, sweet gorgonzola, radicchio from Treviso, FC: San Daniele ham, Gran Moravia stravecchio cheese | 11

 **Vegetariana:** Tomato, mozzarella, grilled eggplant and peppers, sliced tomato, oregano, FC: rocket salad, Gran Moravia stravecchio cheese | 10



The Classics

 **Bufala** | 9

Capricciosa with salami | 8,5


Diavola | 8

 **Mushrooms** | 8

Sausage and oregano | 8

 **Margherita** | 7

Margherita with fried potatoes* | 8,5

 **Ortolana** peppers, eggplant and zucchini | 8,5

Parigina | 9,5

Cooked ham and mushrooms | 9

Cooked ham | 8

 **Pugliese** onion | 7,5

 **Four cheeses** (white) | 9

Four seasons | 9

Speck | 9

Tirolese würstel and salami | 9

Tuna and onion | 8,5

Tre peccati sausage, onion and peppers | 9

Tuna | 8,5

Würstel | 8

Würstel and fried potatoes* | 9

 **Radicchio and gorgonzola** | 8,5

Speck and gorgonzola | 9,5





PIZZERIA

Le Bianche (white)

Albatros: Mozzarella, radicchio from Treviso, black olives, FC: porchetta | 10,5

Bambi: Mozzarella, Asiago fresco Pennar cheese, porcini mushrooms, champignon, forest mushrooms, Gran Moravia stravecchio cheese | 10,5

Betty: Buffalo mozzarella campana DOP, bacon, potatoes from Rotzo, rosemary | 10,5

Black: Scamorza cheese, mozzarella, sweet gorgonzola, FC: smoked ricotta cheese, San Daniele ham | 11

Cip Ciop: Mozzarella, brie, FC: burrata, cherry tomatoes, San Daniele ham | 11

Estate: Mozzarella, stracchino, FC: San Daniele ham, cherry tomatoes, rocket salad | 10,5

Incatenata: Asiago fresco Pennar cheese, forest mushrooms, radicchio, FC: burrata, porchetta from Treviso | 11

La Cruda: Buffalo mozzarella campana DOP, FC: rocket salad, cherry tomatoes, San Daniele ham, buffalo mozzarella campana DOP stripes | 12,5

Pancio Speck: Mozzarella, smoked scamorza cheese, artichokes, champignon, bacon, FC: speck from the Altopiano, Gran Moravia stravecchio cheese | 11,5

Un Sogno: Buffalo mozzarella campana DOP, porcini mushrooms, rocket salad, salami, speck from the Altopiano, FC: burrata cheese | 12,5



Creamy red pizza

Gradevole: Tomato, buffalo mozzarella campana DOP, genoese pesto, black olives, chili pepper, FC: cherry tomatoes, basil | 10

Rosamunda: Tomato, basil paté, mozzarella, FC: rocket salad, cherry tomatoes, fresh burrata | 10

Romeo e Giulietta: Tomato, genoese pesto, Greek feta cheese, buffalo mozzarella campana DOP, FC: cherry tomatoes and fresh basil | 10,5

Super Sic: Artichokes paté, buffalo mozzarella campana DOP, freshly sliced tomato, zucchini, San Daniele ham | 11,5



Creamy white pizza

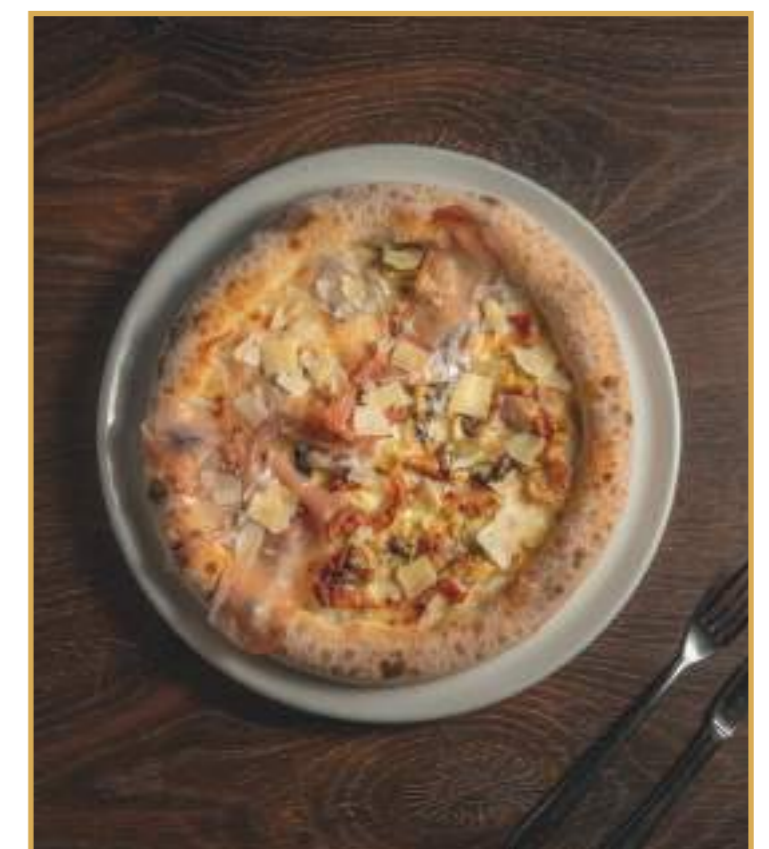
Che gusto: Mozzarella, artichokes paté, radicchio from Treviso, FC: burrata, speck from the Altopiano | 11

Lory: Mozzarella, four cheeses cream, sweet gorgonzola, grilled peppers, bacon | 10,5

Rodeo: Buffalo mozzarella campana DOP, porcini mushrooms, artichokes paté, radicchio, FC: porchetta from Treviso | 11

Saporita 2: Mozzarella, four cheeses cream, champignon, FC: speck from the Altopiano, italian nuts, Gran Moravia stravecchio cheese | 11

Speckona: Mozzarella, artichokes paté, champignon, speck from the Altopiano, Gran Moravia stravecchio cheese | 10,5



CALZONI BUCATI

Harley Davidson: Mozzarella, ricotta, cherry tomatoes, FC: salad, porchetta, Gran Moravia stravecchio cheese, drops of balsamic vinegar | 11

Gilera: Mozzarella, zucchini, fresh Asiago Pennar cheese, cherry tomatoes, FC: burrata, porchetta from Treviso | 11

CALZONI CLASSICI

With tomato sauce on the side

Classico: Mozzarella, Italian cooked ham, fresh mushrooms | 9,5

Alle verdure: Ricotta, mozzarella, cherry tomatoes, aubergines, zucchini, peppers | 9,5

CALZONE FRITTO

Napoletano: Salamino, cherry tomatoes, ricotta, basil | 10,5



CONCHAS

Of Khorasan wheat

Concha 0 Mozzarella DOP, sliced fresh tomato, rocket, Italian cooked ham, Gran Moravia stravecchio cheese | 9

Concha 1 Mozzarella DOP, aubergines, peppers, San Daniele ham | 9

Concha 3 Mozzarella DOP, porchetta from Treviso, oil, salt, pepper, salad | 9

Concha 6 Mozzarella DOP, fresh Asiago Pennar cheese, porcini mushrooms, Speck from the Altopiano | 9

Concha 9 Mozzarella DOP, brie, radish, bacon | 9

Concha 13 Mozzarella DOP, brie, fresh Asiago Pennar cheese, zucchini, cooked ham | 9

CLUB SANDWICHES

Prepared with artisanal bread and served with Pure&Rustic fries and pink sauce*

Club 1 Crispy bacon, mozzarella, egg, lettuce, freshly sliced tomato | 11

Club 2 Kofler's selection crispy speck, 4 cheese cream, Asiago cheese, mozzarella, forest mushrooms, lettuce | 12

Club 3 Grilled Italian chicken*, cheddar cheese, Kofler selection ham, mozzarella, egg, freshly sliced tomato, lettuce, Ceasar sauce | 12

Club 4 Eggplant, zucchini, grilled peppers and radicchio, egg, mozzarella, smoked scamorza cheese, freshly sliced tomato | 11,5

Club 5 Beef burger, crispy bacon, cheddar cheese, egg, freshly sliced tomato, lettuce, mozzarella, double caramelized and crispy onion | 13,5

Club 6 Smoked salmon, stracchino cheese, cherry tomatoes, fresh guacamole sauce, mozzarella, lettuce | 14

Club 7 Unseasoned beef tartare, bufala campana DOP, Taggiasca olives, mozzarella, egg, lettuce, freshly sliced tomato | 14



Club 8 Sausage, grilled radicchio, 4 cheese cream, double caramelized and crispy onion, mozzarella, lettuce | 12,5

Club 9 Pulled pork (homemade frayed tender pork shoulder), double caramelized and crispy onion, black beans, cheddar cheese, crispy bacon, lettuce, freshly sliced tomato | 13,5

BRUSCHETTE

Alfa: Buffalo mozzarella campana DOP, cherry tomatoes, basil and extra virgin olive oil | 7

Beta: Garlic, tomato and oregano | 5

Gamma: Tomato, mozzarella, oregano | 6

Delta: Tomato, mozzarella, wild mushrooms, Italian cooked ham, oregano | 7

Epsilon: Tomato, mozzarella, spicy salami, oregano | 6,5

Iota: Mozzarella, sweet gorgonzola, speck from the Altopiano, Gran Moravia stravecchio cheese flakes | 8



MNL GOURMET SALADS

FROM THE SEA

Brera: Sea bass fillet*, vegetable couscous, steamed potatoes and green beans, Taggiasca olives, caper flowers, freshly sliced tomato | 16

Greca: Anchovies from the Cantabrian sea, Greek feta cheese, vegetables cous cous, Taggiasca olives, grilled peppers, salad, freshly sliced tomato, pumpkin seeds | 15

Porta Ticinese: Grilled Norwegian salmon*, stracchino cheese, almonds, steamed potatoes and green beans, freshly sliced tomato, salad, Taggiasca olives, pumpkin seeds | 16

Barley: Grilled Italian chicken*, vegetables couscous, steamed green beans, grilled zucchini and peppers, pumpkin seeds | 14

CLUB SALAT

Classic: Salad, freshly sliced tomato, mini club sandwich of whole grain bread with pumpkin seeds, Kofler's selection ham, fresh Asiago cheese, grilled zucchini and sunny-side-up egg | 13

Vittorio Emanuele II: Grilled Italian chicken*, Taggiasca olives, mini club sandwich of whole grain bread with pumpkin seeds, flakes of Grana stravecchio cheese, freshly sliced tomato, vegetables couscous, peppers, zucchini, eggplant and grilled radicchio | 14

FROM THE LAND


Caesar Salad: Grilled Italian chicken*, crispy bacon, flakes of Grana stravecchio cheese, bread croutons, freshly sliced tomato, salad, Caesar sauce | 14

Dante: Parma ham, fresh burrata, Taggiasca olives, almonds, salad, freshly sliced tomato | 14

Garibaldi: Beef burger, grilled bufala campana DOP, steamed potatoes, salad, freshly sliced tomato, Taggiasca olives, Italian nuts | 14,5

Mikonos: Grilled Italian chicken*, Taggiasca olives, Greek feta cheese, grilled zucchini and peppers, steamed potatoes and green beans, fresh basil, caper flowers | 15

Smoked Salmon: Salad, freshly sliced tomato, mini club sandwich of whole grain bread with pumpkin seeds, smoked Norwegian salmon, grilled zucchini, mozzarella, fresh guacamole, Italian nuts | 16

 **Vegetarian:** Salad, freshly sliced tomato, mini club sandwich of whole grain bread with pumpkin seeds with aubergines, zucchini, peppers, mozzarella, Greek feta cheese | 13

Torino: Smoked salmon, stracchino, mini club sandwich of whole grain bread with pumpkin seeds, Artemide black rice, fresh guacamole, salad, freshly sliced tomato, pumpkin seeds | 17

KIDS MENU

All 9€

KLAUS: COTOLETTA DI POLLO* ITALIANO E PATATE* FRITTE

CUTLET OF ITALIAN CHICKEN WITH FRENCH FRIS

PETS: BURGER DI MANZO ITALIANO E PATATE* FRITTE

BURGER OF ITALIAN BEEF WITH FRENCH FRIS

SCOTTECS: PROSCIUTTO COTTO ITALIANO E PATATE* FRITTE

ITALIAN COOKED HAM WITH FRENCH FRIS

BABY BOSS: CROCCHETTE DI POLLO ITALIANO E PATATE* FRITTE

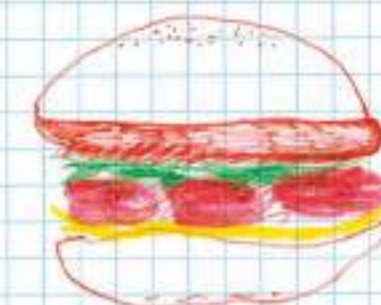
CHICKEN NUGGETS WITH FRENCH FRIS

TROLLS: WURSTEL E PATATE* FRITTE

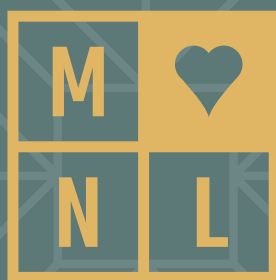
WURSTEL WITH FRENCH FRIS

ALVIN: SALSICCIA E PATATE* FRITTE SAUSAGE WITH FRENCH FRIS

~~CUMBU...
TH...
PIZZA
OR TORTA~~



HAMBURGER



Our entire menu is available for take-away

Scan the QR CODE to access our site andw download the Italian, English and gluten free menu:



www.ristorantimontenapoleone.com

To order contact us at

0424 1946330 Asiago, VI

0424 1954213 Bassano del Grappa, VI

049 8979882 Selvazzano Dentro, PD

049 8962888 Ponte San Nicolò, PD

The Restaurants

Montenapoleone Asiago

Via Monte Ortigara, 7

 @montenapoleoneasiago

 Montenapoleone Asiago

Montenapoleone Bassano del Grappa

Via Angarano, 16

 @montenapoleonebassano

 Montenapoleone Bassano

The Breweries

Montenapoleone Franziskaner


Piazza Carlo Leoni, 12 - Selvazzano Dentro, PD

 @montenapoleonefranziskaner

 Montenapoleone Franziskaner

Montenapoleone Spaten

Via G. Marconi, 130/A - Ponte San Nicolò, PD

 @montenapoleonespaten

 Montenapoleone Spaten