

# MENU



## MONTENAPOLEONE

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



## OUR PHILOSOPHY

Via Montenapoleone is one of the most prestigious streets in the world and the heart of Milan's Golden Quadrilateral, the renowned luxury district that hosts the finest clothing brands, boutiques, and design. However, the excellence of Made in Italy goes beyond fashion and is truly embodied in the food and flavors that represent the true Mediterranean Heart. From this philosophy, our showroom of taste was born, a tribute to an extraordinary region and the pride of a 100% Italian brand:

# MONTENAPOLEONE

Il ♥ del Gusto italiano

## M E N U

### Our offerings

## 4-6

Beer Selection

## 7-8

Soft drinks and Aperitifs  
Wines

## 9

Appetizers, Fried Selection,  
Romagna Flatbreads and  
Schiacciate

## 10

First Courses  
Main Courses from the Sea

## 11

The Beef and Tartare

## 12

Hamburgers

## 13

Sabor Mexicano

## 14-19

Pizzeria

## 20

Calzoni and Conchas  
Club Sandwiches

## 21-22

Plant Based - Vegan  
Gourmet Salads

## 23

Kids Menù

### Gluten Free Menu



Scan the QR code on the back!

Frozen Products – Dishes or categories marked with (\*) are prepared with raw materials that are frozen or blast-frozen at the source.

Raw Materials / Products Blast-Frozen On-Site – Some fresh animal-origin products, as well as raw fish products marked with (\*\*), undergo rapid temperature reduction to ensure quality and safety, as outlined in the HACCP Plan in compliance with EC Reg. 852/04 and EC Reg. 853/04.

Allergens – Customers are kindly requested to inform the floor manager of any food allergies before ordering. During food preparation in the kitchen, cross-contamination cannot be excluded, and therefore our dishes may contain the following allergens as per EU Regulation 1169/11: fish and fish products, mollusks and mollusk products, crustaceans and crustacean products, gluten and gluten-containing cereals, eggs and egg products, soy and soy products, milk and dairy products, sulfur dioxide and sulfites, nuts, celery and celery products, lupins and lupin products, peanuts and peanut products, mustard and mustard products, sesame seeds and sesame seed products. For more information or to consult the allergens book, please ask the floor manager.

Prices are in €.

Cover Charge | 2,5 With Service | 5

## BEER SELECTION



### Löwenbräu Original 5,1% Vol.

Raw beer, 100% natural. Blonde lager style, with a mild taste and a hint of cereal, low fermentation.

|        |     |
|--------|-----|
| 0,25lt | 3,5 |
| 0,5lt  | 6   |
| 1lt    | 12  |



### Löwenbräu Marzen Rossa 5,8% Vol.

Beer with typically Bavarian traditions; its origins trace back to seasonal spring brewing and it was enjoyed to celebrate the end of winter.

|        |     |
|--------|-----|
| 0,25lt | 3,5 |
| 0,5lt  | 6   |
| 1lt    | 12  |



### Hoegaarden Blanche 4,9% Vol.

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

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



### Leffe Blonde 6,6% Vol.

Abbey beer with top fermentation, offering a rounded taste, a slight maltiness and a golden color. Its origins date back to 1240. Crafted by skilled artisans using natural ingredients, honoring tradition.

|        |    |
|--------|----|
| 0,33lt | 6  |
| 1lt    | 14 |



### Leffe Rouge 6,6% Vol.

Abbey-style high fermentation beer with a fruity taste, reddish color, made with spring water, malted barley, wheat, flavored malt, yeast, and hops.

|        |    |
|--------|----|
| 0,33lt | 6  |
| 1lt    | 14 |



### Franziskaner Weissbier 5% Vol.

Brewed with Bavarian wheat. Fruity and citrusy aroma. Fresh taste with subtle spicy and fruity notes, and a sweet, delicately tangy finish.

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

## CRAFT BEERS



### Bräuweisse 5,1% Vol.

50cl 6,5

**Brewery:** Ayinger  
**Style:** Weizen  
**Origin:** Germany

**Specialty:** This is an ancient specialty of Bavarian brewing, produced according to the well-known purity law of 1516. It has a pale, golden color. It is cloudy (unfiltered) and rich in delicate, fruity flavors. The malted barley gives it body and character. Sparkling and refreshing, its aroma and taste are characterized by a fine bouquet of high-fermentation floral yeast and an unmistakable, subtle banana fragrance.



### Eucharis Pils 4,9% Vol.

50cl 6,5

**Brewery:** Weissenhofer  
**Style:** Pilsner  
**Origin:** Germany

**Specialty:** With a golden color and an abundant, persistent white foam, this beer reveals itself in the glass as a stunning Pilsner from Bavaria. On the palate, the hop bitterness with its herbal notes is balanced by the mild sweetness of the malt. The finish is dry, crisp, and clean, with the hop flavor remaining prominent throughout.



### Altaluna 5,6% Vol.

33cl 8

**Brewery:** Birra Mastino  
**Style:** Blanche  
**Origin:** Italy, Veneto

**Specialty:** Altaluna is a pale beer with a strong character. It has a pleasantly fruity and spicy aroma, with a sweet and lingering taste on the palate. The slightly hoppy finish makes it very drinkable.



### 1291 4,9% Vol.

33cl 7,5

**Brewery:** Birra Mastino  
**Style:** Pilsner  
**Origin:** Italy, Veneto

**Specialty:** 1291 is the year of birth of Cangrande della Scala and is historically the first beer produced by Birra Mastino. A Bohemian Pilsner with low fermentation, brewed using the three-step decoction technique. It has a fresh, floral aroma, with a medium body on the palate.

## CRAFT BEERS



**Saucery** 3,9% Vol.

33cl 7

**Brewery:** Magic Rock  
**Style:** Session IPA  
**Origin:** England

**Specialty:** A supernatural Session IPA, characterized by a sweet, malty note and a balanced hop profile, rich in tropical flavors. It is fermented with the legendary London Ale III yeast, which adds further fruity notes and enhances its malty and hoppy profile.



**Corona Cero - zero alcohol** 0,0% Vol.

33cl 6

**Brewery:** Cerveceria Modelo  
**Style:** Non-Alcoholic Pale Lager  
**Origin:** Mexico

**Specialty:** The non-alcoholic version that stays true to the original, perfect for any evening. It has a golden color, a light taste, and is very refreshing, made with 100% natural ingredients.



**Caulier Blonde** 6,7% Vol.

33cl 7

**Brewery:** Caulier  
**Style:** Belgian Blonde Ale  
**Origin:** Belgium

**Specialty:** A typical Belgian Blonde with fine, light foam and a fruity, persistent aroma. This beer, like all Caulier beers, is "sugar-free" and also gluten-free, making it suitable for those who are gluten intolerant.



**Alhambra Reserva Roja** 7,2% Vol.

33cl 6,5

**Brewery:** Alhambra  
**Style:** Bock  
**Origin:** Spain

**Specialty:** Brewed in Granada, in southern Spain, using traditional techniques, this bock-style lager impresses with its extraordinary delicacy, the intensity, and the perfect balance of toasted barley malt. It has a rich taste with a slight bitter aftertaste.



**Goose IPA** 5,9% Vol.

35,5cl 7

**Brewery:** Goose Island  
**Style:** American IPA  
**Origin:** United States

**Specialty:** Inspired by the traditional English style, enriched with citrus aromas and a pronounced hoppy finish. This beer has a honey-orange blossom color, with a lively and dry mouthfeel and a slightly bitter finish.

## APERITIFS AND COCKTAILS

Spritz | 4

**Hugo** Prosecco DOC, elderflower syrup, soda, mint | 5

**Americano** Red Vermouth, Campari bitter, soda water | 6

**Negroni** Red Vermouth, Campari bitter, 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

**Pinot Grigio** Benotto Luigino | 4 - 20

**Valpolicella Classico** Tommasi | 5 - 25

*Prices are intended glass - bottle*

### WHITE WINES

**Soave** Tommasi | 24

**Gewürztraminer** Kaltern | 28

### RED WINES

**Valpolicella Ripasso** Tommasi | 30

### SPARKLING WINES

**Franciacorta Brut** Antica Fratta | 30

**Moscato** Fior d'Arancio | 20

## APPETIZERS

*What sets a first-class product apart from an average-quality one? The primary and most important factor is the raw materials used.*

*We prioritize the finest ingredients, carefully selected and sourced sustainably.*

**Treviso-style porchetta**, fresh Asiago, pretzel, and cherry tomatoes | 16

**Prosciutto crudo**, fresh burrata, Taggiasca olives and grilled vegetables | 18

*All cold cuts are artisanal, gluten-free and lactose-free.*

## ROMAGNA FLATBREADS

**P1:** Mozzarella, prosciutto crudo | 8

**P2:** Mozzarella, lettuce, Treviso-style porchetta | 8

**P3:** Stracchino, rocket salad and prosciutto crudo | 8,5

**P4:** Fresh Asiago Pennar, aged Gran Moravia shavings, zucchini and Italian cooked ham | 8

**P5:** Mozzarella, sausage, grilled peppers and onions | 8

## FRIED SELECTIONS

**Fries\*** with cheddar and crispy bacon | 7

**Fries\*** | 5,5

**Italian chicken\*** croquettes | 6,5

**Spicy jalapeños\*** stuffed with cheese | 7

**Breaded mozzarella bites\*** | 6,5

**Onion rings\*** in batter | 6

**Chef's mixed fried tasting platter\***  
(recommended for 3/4 people) | 24



## FLATBREAD SCHIACCiate

**K1:** Extra virgin olive oil and rosemary | 5

**K2:** prosciutto crudo | 8

**K3:** Buffalo mozzarella DOP, cherry tomatoes and fresh basil | 7,5

*Our Romagna flatbreads are wood-fired and the schiacciate are made with Khorasan wheat.*

## FIRST COURSES

**Green Spätzle** with cream, wild mushrooms and cooked ham | 12,5

**Green Spätzle** with speck and Brie | 12,5

**Mountain Potato Gnocchi with sausage**, porcini mushrooms and melted fresh Asiago cheese fondue | 12,5

**Mountain Potato Gnocchi with four cheeses** and crispy speck | 12,5

**Black Artemide Rice with smoked salmon**, stracchino cheese, cherry tomatoes and fresh basil | 14



## FISH

### SEAFOOD MAIN COURSES

**Mussels\* in a spicy Taranto-style sauce**, served in a pot with crostini of pizza – slightly spicy | 17

**Norwegian Salmon\*** baked with mixed greens and cherry tomatoes | 20

**Fried Calamari\* and Prawns\*** with French Fries\* | 23



## BEEF

### THE GREAT CLASSICS FROM THE LAND

**Three Cuts:** Black Angus flat iron steak, Scottona tagliata, and grilled picanha, served with roasted potatoes (recommended for 2-3 people) | 64

**Pluma de Patanegra Iberica:** *la carne que no se olvida* - “The meat you don’t forget” – Iberian Patanegra pluma with baked potatoes, rocket salad, cherry tomatoes and aged Grana Padano | 27

**Scottona Ribeye Steak** 600g grilled with roasted potatoes | 29

**Flat Iron Steak:** A cut from Nebraska, introduced in the 2000s, with an intense flavor, surprising tenderness, and juiciness, from the shoulder muscle of Black Angus Scottona, served with roasted potatoes | 23

**Scottona Picanha:** A delicious cut from the noble part of the Scottona, with its signature fat cap, grilled and served with fries\* and tartar sauce | 23

**Grilled Scottona Fillet**

- with melted Asiago cheese, crispy speck, wild mushrooms and roasted potatoes | 28
- with roasted potatoes | 26



**Grilled Scottona Tagliata** with rocket salad, aged Grana Padano and fresh tomatoes | 22

**Chicken\*:** Slow-cooked at low temperature and then seared on the grill, served with fries\* and tartar sauce | 18

**Grilled Italian Chicken\* Tagliata** with roasted potatoes | 17

**Italian Chicken\* Cutlet** 300g with fries\* | 17



### LAND TARTARE

*Seasoned with extra virgin olive oil and Maldon salt, served with crispy bread crostini and a side salad with fresh tomatoes*

**Scottona Tartare with three mustards** | 18

**Scottona Tartare with pistachio crumble and cream** | 19

**Tartare with cherry tomatoes**, Taggiasca olives, and Cantabrian anchovies | 19



# HAMBURGERS

*Prepared with Artisan Bread and Served with Fries\* and Sauces*

**Challenger Burger:** Bread, double 250g beef burger, lettuce, fresh sliced tomato, crispy bacon, cheddar cheese, beer-battered onion\* rings | 21

**Porcacci Tuoi Burger:** Bread, 250g beef burger, roasted porchetta, fresh burrata, pistachio cream, caramelized onions, freshly sliced tomato | 16,5

**Italian Taste Burger:** Bread, eggplant parmigiana, prosciutto crudo, 250g beef burger, Campania DOP buffalo mozzarella, lettuce, fresh basil | 16,5

**Flavoursome Burger:** Bread wrapped in crispy speck, 250g beef burger, four-cheese cream, confit cherry tomatoes, caramelized onions | 15,5

**Asiago Burger:** Bread wrapped in crispy speck, grilled Asiago sausage, fresh Asiago cheese, wild mushrooms | 15

**Original Burger:** Bread, 250g beef burger, crispy bacon, cheddar cheese, freshly sliced tomato, lettuce | 13,5

## Burgers Served at the Table with Melting Cheese Drizzle

**BossMan Burger:** Bread, 250g beef burger, triple cheddar cheese, confit cherry tomatoes, fresh Asiago cheese – served at the table with a melting cheddar cheese drizzle and double fries\* “bossmann style” | 19

**Mac&Cheese Burger:** Bread, 250g beef burger, cheddar cheese, crispy bacon, macaroni and cheese – served at the table with a melting cheddar cheese drizzle | 18



# SABOR MEXICANO

## Appetizers

**Nachos clásicos:** Corn chips served with melted cheese, tomatoes, chili con carne and guacamole sauce | 12



*Chili con carne* Ground beef, beans, peppers, onions and spices

## Tacos *Filled and Folded Wheat Tortillas*

**De Pollo:** Tortillas served with guacamole sauce, stewed chicken with peppers and carrots, mayonnaise. Accompanied by nachos and cheddar sauce | 16

**De Vaca:** Tortillas served with spiced beef strips and onions. Accompanied by nachos and cheddar sauce | 16

**De Carne Picada:** Tortillas served with chili picadillo, rice, and cheese. Accompanied by nachos and cheddar sauce | 16

## Burritos *Large wheat tortilla filled, folded, and rolled*

**De Pollo:** Soft wheat tortilla filled with cheese and fajitas rancheras (stewed chicken with peppers and carrots) and rice. Accompanied by nachos and cheddar sauce | 16

**De Vaca:** Soft wheat tortilla filled with cheese, sautéed beef with onions and Mexican spices, and rice. Accompanied by nachos and cheddar sauce | 16

**De Carne Picada:** Soft wheat tortilla stuffed with chili picadillo, rice, and cheese. Accompanied by nachos and cheddar sauce | 16



## LA 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)

**Boscaiola:** Tomato, mozzarella, wild mushrooms, fresh Pennar Asiago, FC: Altopiano speck, smoked ricotta | 12

**Delicata:** Tomato, mozzarella, brie, FC: Altopiano speck, cherry tomatoes | 10,5

**Cazzarola:** Tomato, mozzarella, porcini mushrooms, FC: burrata, arugula, cherry tomatoes | 11,5

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



## Le Rosse (red)

**DOC:** Tomato, mozzarella, aged Gran Moravia cheese, eggplant parmigiana, FC: San Daniele prosciutto crudo | 11,5

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

**La vera caprese:** EVO oil, tomato, DOP buffalo mozzarella, FC: tomato slices, cherry tomatoes, double buffalo mozzarella, oregano, basil | 12,5

**Meritevole:** Tomato, DOP buffalo mozzarella, chili pepper, FC: basil, burrata, cherry tomatoes | 12

**Panoramica:** Tomato, mozzarella, FC: burrata, Altopiano speck | 11

**Millo:** Tomato, DOP buffalo mozzarella, FC: burrata, San Daniele prosciutto crudo | 13

**Odorosa:** Tomato, mozzarella, eggs, pancetta, sausage, mild gorgonzola, black olives | 12





## LA PIZZERIA

### Le Rosse (red)

**Piacevole:** Tomato, DOP buffalo mozzarella, FC: prosciutto crudo, cherry tomatoes | 11

**Maialona:** Tomato, mozzarella, mild gorgonzola, pancetta, burrata | 12

**Mediterranea:** Tomato, mozzarella, anchovies, olives, oregano, sun-dried tomatoes, mild gorgonzola, capers, spicy salami, peppers | 12,5

**Meravigliosa:** Tomato, fresh Pennar Asiago, brie, smoked provola, cherry tomatoes, FC: Treviso porchetta, burrata straciatella | 12

**Rosmarino:** Tomato, DOP buffalo mozzarella, rosemary, capers, Sicilian cherry tomatoes, olives | 11

**Salsicciona:** Tomato, mozzarella, Treviso radicchio, sausage, FC: aged Gran Moravia cheese | 10,5



**Sboldra:** Tomato, DOP buffalo mozzarella, aged Gran Moravia cheese, spicy salami, garlic oil, rosemary | 11

**Tatiana:** Tomato, DOP buffalo mozzarella, eggplant, FC: cherry tomatoes, basil, San Daniele prosciutto crudo, burrata | 13

**Vegetariana:** Tomato, mozzarella, grilled eggplant and peppers, tomato slices, oregano, FC: arugula, aged Gran Moravia cheese | 10,5



### The Classics

**Bufala** | 9,5

**Capricciosa with salami** | 10

**Diavola** | 8,5

**Mushrooms** | 8,5

**Sausage** | 9

**Margherita** | 7

**Margherita with fried potatoes\*** | 9,5

**Ortolana** peppers, eggplant and zucchini | 9,5

**Parigina** | 10

**Cooked ham** | 9

**Four cheeses** (white) | 9,5

**Tuna and onion** | 9,5

**Tuna** | 9

**Würstel** | 9

**Würstel and fried potatoes\*** | 11





## LA PIZZERIA

### Le Bianche (white)

**Bambi:** Mozzarella, fresh Pennar Asiago, porcini, champignon, wild mushrooms, aged Gran Moravia cheese | 11

**Betty:** DOP buffalo mozzarella, pancetta, Rotzo potatoes, rosemary | 10,5

**Cip Ciop:** Mozzarella, brie, FC: burrata, cherry tomatoes, San Daniele prosciutto crudo | 11,5

**Estate:** Mozzarella, stracchino, FC: San Daniele prosciutto crudo, cherry tomatoes, arugula | 11

**Incatenata:** Fresh Pennar Asiago, wild mushrooms, radicchio, FC: burrata, Treviso porchetta | 11,5

**La Cruda:** DOP buffalo mozzarella, FC: arugula, cherry tomatoes, prosciutto crudo, DOP buffalo mozzarella strips | 12,5

**Pancio Speck:** Mozzarella, smoked scamorza, artichokes, champignon, pancetta, FC: Altopiano speck, aged Gran Moravia cheese | 11,5



### Creamy red pizza

**Gradevole:** Tomato, DOP buffalo mozzarella, Genoese pesto, black olives, chili pepper, FC: cherry tomatoes, basil | 10,5

**Romeo e Giulietta:** Tomato, Genoese pesto, Greek feta, DOP buffalo mozzarella, FC: cherry tomatoes and fresh basil | 11



### Creamy white pizza

**Che gusto:** Mozzarella, artichoke pâté, Treviso radicchio, FC: burrata, Altopiano speck | 11,5

**Speckona:** Mozzarella, artichoke pâté, champignon, Altopiano speck, aged Gran Moravia cheese | 11



## CALZONI CLASSICI

*With tomato sauce on the side*

**Classico:** Mozzarella, Italian cooked ham, fresh champignon mushrooms | 10

**Alle verdure:** Ricotta, mozzarella, cherry tomatoes, aubergines, zucchini, peppers | 10

## CALZONE FRITTO

**Napoletano:** Salamino, cherry tomatoes, ricotta, basil | 11

## CLUB SANDWICHES

*Prepared with artisanal bread and served with fries\* and pink sauce*

**Club 1** Crispy bacon, mozzarella, egg, lettuce, freshly sliced tomato | 13

**Club 2** Unseasoned beef tartare, bufala campana DOP, Taggiasca olives, mozzarella, egg, lettuce, freshly sliced tomato | 14 | 15

**Club 3** Grilled Italian chicken\*, Treviso's style porchetta, mozzarella, egg, freshly sliced tomato, lettuce, Caesar dressing | 14

**Club 4** Eggplant, zucchini and grilled peppers, mozzarella, fresh Asiago cheese, freshly sliced tomato | 13,5

**Club 5** Scottona burger, crispy bacon, egg, freshly sliced tomato, lettuce, mozzarella, caramelized onion | 15

**Club 6** Smoked salmon, Philadelphia cheese, cherry tomatoes, guacamole, mozzarella, lettuce | 15



## CONCHAS

*Of Khorasan wheat*

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

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

**Concha 3** Mozzarella DOP, Treviso's style porchetta, oil, salt, pepper, misticanza 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



## PLANT BASED

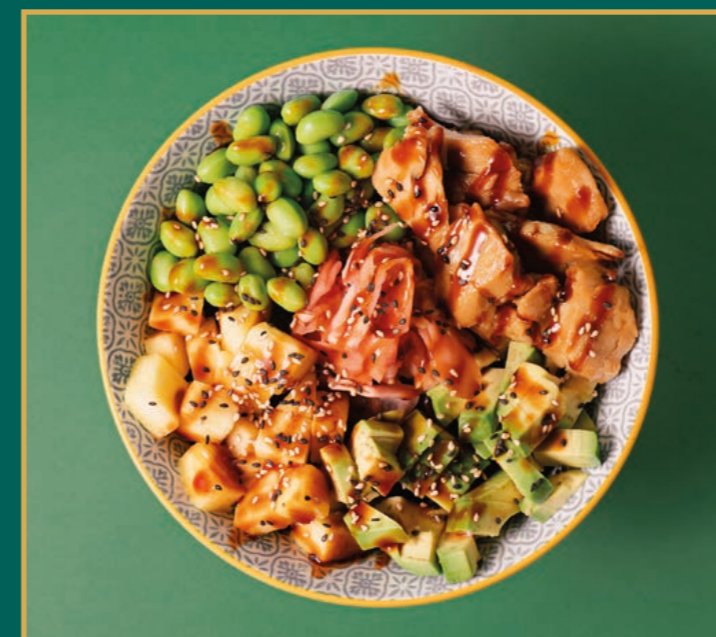
*With our plant-based offerings, we cater not only to vegans and vegetarians but to everyone who cares about their health and the planet. We set a new standard in plant-based meat, offering exceptional taste, no additives, high protein content, and a juicy texture that is incredibly similar to traditional meat.*

**Alicudi:** Planted Chicken Strips in curry and coconut milk with Artemide black rice, served on mixed greens | 17

**Stromboli:** Vegan tortillas served with guacamole, Planted curry chicken\* and coconut milk with peppers, vegan mayo and nachos | 16

**Vulcano:** Vegan tortillas served with Planted BBQ pulled pork, caramelized onions, vegan mayo and nachos | 16

**Panarea:** Vegan bun burger with Planted Pulled Pork in BBQ sauce, wild mushrooms, caramelized onions, lettuce, served with fries\* | 16



**Torricella:** Artisan bread club sandwich with Planted Pulled Pork in BBQ sauce, caramelized onions, beans, fresh sliced tomatoes, lettuce, vegan mayo, served with fries\* | 16

**Mitra:** Artemide black rice poke, Planted Chicken Strips in curry and coconut milk, avocado, edamame, ginger, pineapple, teriyaki sauce, sesame seeds | 16

## MNL GOURMET SALADS

**Greca:** Cantabrian anchovies, Greek feta, Taggiasca olives, mixed greens, freshly sliced tomato, pumpkin seeds, grilled vegetables | 16

**Mikonos:** Grilled Italian chicken\*, Taggiasca olives, Greek feta, grilled zucchini and peppers, steamed potatoes and green beans, fresh basil, caper flowers | 16

**Caesar Salad:** Grilled Italian chicken\*, crispy bacon, aged Grana cheese shavings, croutons, freshly sliced tomato, mixed greens, Caesar dressing | 16

**Dante:** Prosciutto crudo, fresh burrata, Taggiasca olives, almonds, mixed greens, freshly sliced tomato | 16

**Garibaldi:** 250g scottona beef burger, grilled Campania buffalo mozzarella DOP, roasted potatoes, mixed greens, freshly sliced tomato, Taggiasca olives, Italian walnuts | 17



## CLUB SALAD

**Smoked Salmon:** Mixed greens, fresh tomato slices, mini whole-grain club sandwich with Norwegian smoked salmon, grilled zucchini, mozzarella, guacamole sauce, Italian walnuts | 18

**Vegetarian:** Mixed greens, fresh tomato slices, mini whole-grain club sandwich with eggplant, zucchini, peppers, mozzarella, Taggiasca olives, Grana cheese shavings | 15



## KIDS MENU

Tutti a 9€

**KLAUS:** COTOLETTA DI POLLO\* ITALIANO E PATATE\* FRITTE

CUTLET OF ITALIAN CHICKEN WITH FRENCH FRIGS

**PETS:** BURGER DI MANZO ITALIANO E PATATE\* FRITTE

BURGER OF ITALIAN BEEF WITH FRENCH FRIGS

~~SCOTTIES:~~ ~~PRONZINATO~~ ~~COTTO~~ ~~FRITTE~~ ~~ITALIANO~~ ~~E~~ ~~PATATE~~ ~~FRITTE~~

~~ITALIANO~~ ~~E~~ ~~PATATE~~ ~~FRITTE~~

**BABY BOSS:** CROCchette DI POLLO\* ITALIANO E PATATE\* FRITTE

CHICKEN NUGGETS WITH FRENCH FRIGS

**TROLLS:** WURSTEL E PATATE\* FRITTE

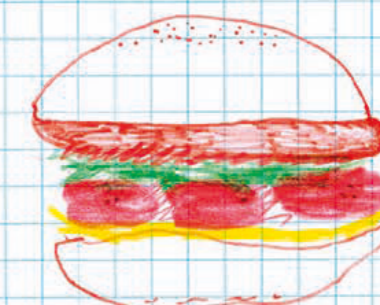
WURSTEL WITH FRENCH FRIGS

~~ANULUNIA:~~ ~~PRONZINATO~~ ~~COTTO~~ ~~FRITTE~~ ~~ITALIANO~~ ~~E~~ ~~PATATE~~ ~~FRITTE~~

~~QUIMBALLE:~~ ~~PRONZINATO~~ ~~COTTO~~ ~~FRITTE~~ ~~ITALIANO~~ ~~E~~ ~~PATATE~~ ~~FRITTE~~

**THUNDERMAN:** PENNE AL RAGU' / PO MODORO  
PENNE WITH RAGOUT OR TOMATO

PIZZA



HAMBURGER



**All our menu is available for take-away**

Scan the QR CODE to access our website, download the menu in Italian and English,  
or view the AIC version:



[www.ristorantimontenapoleone.com](http://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 Caselle di Selvazzano**

Piazza Carlo Leoni, 12 - Selvazzano Dentro, PD

 @montenapoleonecaselle

 Montenapoleone Caselle

### **Montenapoleone Ponte San Nicolò**

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

 @montenapoleoneponte

 Montenapoleone Ponte