

MENU



MONTENAPOLEONE

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



OUR PHILOSOPHY

Montenapoleone Street is one of the most prestigious streets in the world and the heart of Milan's fashion district, the renowned luxury quarter that hosts the best clothing brands, boutiques and designs.

However, the excellence of Made in Italy goes beyond fashion and finds its true Mediterranean heart in the food and flavors.

And it is from this philosophy that our taste showroom was born, a tribute to an extraordinary territory, the pride of a 100% Italian brand.

MONTENAPOLEONE

Il ♥ del Gusto italiano

WOULD YOU LIKE TO OPEN A MONTENAPOLEONE IN YOUR CITY?

Are you working in the restaurant industry and feel that the time has come to take a big step forward?

Contact us; we are looking for talented partners who, along with our experience, want to become entrepreneurs and open successful new Montenapoleone locations!

www.ristorantimontenapoleone.com
info@ristorantimontenapoleone.com



PRICE LIST

Our offer

4-5

Soft Drinks and Aperitifs

6-7

Beer Selection

8-9

Appetizers and Fried Food

10-11

Meat First Courses
Fish First Courses

12-13

Meat Main Courses and Tartare

14

Fish Main Courses
Fried Fish and Tartare

15

Plant Based - Vegan

16-17

Poke Bowl
Gourmet Salad MNL

18

Hamburgers

19

Sabor Mexicano

20-21

Roman Pizza

22

Club Sandwiches

23

Kids Menu

AIC

 Italian Celiac Association

Scan the QR code on the back!

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

Raw Materials / Products chilled on-site - Some fresh products of animal origin, as well as raw seafood products marked with (**), undergo rapid temperature reduction to ensure quality and safety, as described in the HACCP Plan according to Regulation (EC) 852/04 and Regulation (EC) 853/04.

Allergens - Customers are kindly requested to inform the dining manager of the need to consume foods without certain allergenic substances before placing an order. During kitchen preparations, cross-contamination cannot be ruled out; therefore, our dishes may contain the following allergenic substances according to Regulation (EU) 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 milk 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 allergen book, please contact the dining manager.

Cover charge | 3 With service | 5



SOFT DRINKS

Still water / 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 tea | 3,5

Fruit juices | 3,5

Schweppes tonic / lemon | 3,5

Orange juice | 5

Gingerino | 3,5



APERITIFS AND COCKTAILS

Spritz | 4

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

Kyr Prosecco DOC, Crème de Cassis 'Briottet | 6

Mimosa Prosecco DOC, orange juice | 6

Americano Red Vermouth, Campari bitter, soda water | 6

Negroni Red Vermouth, Campari bitter, Gin | 7

Americano Insolito Red Vermouth, Campari bitter, Angostura bitter, soda water, ginger velvet | 8

Americano Officinalis Red Vermouth D.T. Cocchi, Campari bitter infused with rosemary, Angostura bitter, soda water, rhubarb velvet | 8

Negroni Barrel Aged Aged for 3 months in oak barrels | 8

Americano Barrel Aged Aged for 3 months in oak barrels | 7

WINES

Ask our staff for the wine list.

BEER SELECTION

**Löwenbräu Original** 5,1% Vol.

Raw, 100% natural beer. A blonde lager, with a sweet taste and a hint of cereals, brewed through low fermentation.

25cl 3,5

50cl 6

**Leffe Rouge** 6,6% Vol.

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

33cl 6

**Hoegaarden Blanche** 4,9% Vol.

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

25cl 4

50cl 6,5

CRAFT BEERS

**Bräuweisse** 5,1% Vol

50cl 6,5

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

Specialties: It is an ancient specialty of Bavarian brewing art, produced according to the well-known purity law of 1516. The color is straw-yellow, clear. It is cloudy (unfiltered) and rich in delicate and fruity flavors. Barley malt gives it body and character. Sparkling and refreshing, the aroma and taste are characterized by a fine bouquet of high fermentation floral yeast and an unmistakable subtle fragrance of banana.

**Eucharis Pils** 4,9% Vol

50cl 6,5

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

Specialties: Golden in color with abundant and persistent white foam, this beer reveals itself in the glass as a wonderful Bavarian Pilsner. In the mouth, the hoppiness is evident with its herbal notes balanced by the slight sweetness of the malt. The finish is dry, slender and clean, with the hops always prominent.

**Altaluna** 5,6% Vol

33cl 8

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

Specialties: 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 finish makes it very drinkable. Altaluna della Scala was the splendid daughter of Mastino II. Not much information has come down to us about her, but she seems to have been a beautiful girl, with an ethereal and mysterious charm. Even her name is attractive and evocative. Perhaps foreseeing what would become of his daughter, her father could not have found a more fitting name.

**1291** 4,9% Vol

33cl 7,5

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

Specialties: 1291 is the birth year of Cangrande della Scala and is historically the first beer produced by the Mastino brewery. Bohemian Pils with low fermentation, produced using the three-temperature decoction technique. Fresh and floral on the nose, with a medium-bodied taste, given by the particular production method, immediately making way for the aromatic notes of Tettnanger and Mittelfrüh hops.

**Saucery** 3,9% Vol

33cl 7

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

Specialties: A supernatural Session IPA, made to be enjoyed at any time of the day. Characterized by a sweet and malty note and a balanced hopping, loaded with tropical notes. The Saucery is fermented with the legendary London Ale III yeast, which adds additional fruity notes and enhances the malty and hoppy profile of the beer.

**Zero Five - zero alcohol** 0,5% Vol

33cl 6

Brewery: Thornbridge**Style:** Session IPA**Origin:** England

Specialties: Full of flavor but low in alcohol content. Zero Five overflows with sublime American hops that impart a beautiful bouquet of lemon, peach and apricot.

**Caulier Blonde** 6,7% Vol

33cl 7

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

Specialties: Typical Belgian Blonde with fine and clear foam, fruity and persistent aroma. In addition to being 'Sugar-free,' like all Caulier beers, this is also gluten-free, allowing it to be enjoyed by those who are gluten intolerant.

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

33cl 6,5

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

Specialties: To enjoy Alhambra Reserva Roja and appreciate its surprising nuances, time is necessary. Produced in Granada, in the south of Spain, following traditional techniques, this bock-style lager beer will captivate with its extraordinary delicacy, intense flavor and truly perfect balance of roasted barley malt. Intense taste with a slight bitter aftertaste.

**Goose IPA** 5,9% Vol

35,5cl 7

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

Specialties: Inspired by the traditional English style, enriched with citrus aromas and a distinct hoppy finish. A beer with the color of orange blossom honey, it is lively and dry on the palate with a bitter finish.

APPETIZERS MNL

What distinguishes the premium product from the average quality product? The first and most important factor is the raw materials used. We prioritize the finest ingredients, carefully selected and sourced from sustainable suppliers.

Cold cuts and cheeses, the finest selection from our counter | 38

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

Speck, smoked and aged for 6 months, with fresh Asiago cheese | 18

Roasted Treviso porchetta cooked in our wood-fired oven, fresh Asiago cheese and confit cherry tomatoes | 16

The Cheeses: fresh Asiago Bisachese, DOP Campana buffalo mozzarella, burratina | 20

Melted Asiago cheese with oven-roasted potatoes and wild mushrooms | 16

All cold cuts are artisanally crafted, gluten-free and lactose-free.

Upon request, lactose-free mozzarella is available.



FRIED FOOD

Tasting selection of mixed chef's fried* (recommended for 3/4 people) | 26

Fried potatoes* with cheddar and crispy bacon | 7

Fried potatoes* | 5,5

Italian chicken* croquettes | 6,5

Spicy Jalapeños* stuffed with cheese | 6,5

Breaded mozzarella bites* | 6,5

Ascolane-style olives* | 6,5

Battered onion rings* | 6





MEAT FIRST COURSES

Spaghetti carbonara

with poached egg, Pecorino Romano, crispy guanciale and black truffle from Asiago | 14,5

Tagliatelle with homemade venison ragù

with confit cherry tomatoes and shavings of aged Grana cheese | 13,5

Tagliatelle with Bronte pistachio,

fresh burrata and marinated Parma ham | 13,5

Spaghetti cacio e pepe with black truffle from Asiago | 13

Homemade potato gnocchi with sausage, wild mushrooms and fresh Asiago cheese fondue | 13

Homemade potato gnocchi with 4 cheese and crunchy speck | 13

Artemide black rice with julienne zucchini fresh burrata and marinated Parma ham stripes | 13

Upon request, lactose-free mozzarella is available.



FISH FIRST COURSES

Spaghetti with cacio e pepe, imperial shrimp tartare* and lime | 16

Spaghetti from the Amalfi Coast

with langoustines*, mussels*, Adriatic "Veraci" clams*, imperial prawns*, fresh tomato - slightly spicy | 18

Spaghetti with Adriatic "Veraci" clams* | 13

Artemide black rice with seared imperial prawns*, fresh burrata, confit cherry tomatoes | 13,5

PASTIFICIO

Fratelli Benetti

In 1921, right where Montenapoleone di Asiago stands today andrea and Carlo's great-great-grandparents began producing fresh egg pasta, passing on their craft to their children. During the 70s they ceased operations, however, on the occasion of the centenary of the pasta factory's founding, the two cousins, having recovered the ancient bronze dies and the old brand, decided to resume the production of this high-quality pasta made from 100% Italian organic wheat. It is artisanal in spirit and traditional in substance, exclusively for the Montenapoleone Restaurants.



MEAT MAIN COURSES

Three Cuts: Grilled Irish Black Angus flat iron steak, Argentinean scottona sirloin and grilled Irish picanha with vegetables and baked potatoes, served on a hot plate (recommended for 2/3 people) | 64

Pluma di Patanegra Iberian: the unforgettable meat - rosemary-infused meat with baked potatoes, salad, cherry tomatoes and aged Grana cheese | 28

Grilled Irish scottona ribeye steak 600 gr with baked potatoes and grilled vegetables | 30

Grilled Irish scottona fillet steak with baked potatoes and grilled vegetables | 30

Flat Iron steak: cut born in Nebraska in the 2000s, intensely flavorful, surprisingly tender and juicy, from a part of the Irish Black Angus scottona shoulder muscle, served with baked potatoes | 24

Irish Scottona Picanha: very tasty meat from a noble part of the scottona, grilled with typical Brazilian seasoning. Served with fries* and tartar sauce | 23



Grilled Argentinean scottona sirloin with salad, aged Grana cheese and fresh cherry tomatoes | 21

Roasted and baked Trevigiana “Porchetta” with beans, wild mushrooms and baked potatoes from our wood-fired oven | 18

Vallespluga* cockerel cooked first at low temperature and then grilled with fries* and tartar sauce | 18

Grilled Italian* chicken sirloin with grilled vegetables | 17

Italian Chicken Cutlet* 300 gr with fries* | 17

MEAT TARTARE

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

The Argentinean Scottona Trilogy with Bronte pistachios, three mustards, cherry tomatoes, Taggiasca olives and fresh basil | 30

Natural Argentinean Scottona tartare with Asiago truffle, hazelnuts and fresh burrata | 23

Argentinean Scottona “CarboTartare” with poached egg, Roman pecorino chips and crispy bacon | 22

Argentinean Scottona tartare with Bronte pistachio crumble and cream | 19

Argentinean Scottona tartare with three mustards | 18



FISH MAIN COURSES

Mediterranean Red Tuna** crusted with Bronte pistachios served with fresh fennel salad, Taggiasca olives and orange | 25

Mediterranean Red Tuna Tataki** with marinated ginger, pineapple and fresh fennel salad in teriyaki sauce | 25

Norwegian* Salmon crusted with Taggiasca olives and teriyaki sauce with yogurt cream and baked potatoes | 22

Mediterranean Sea Bass* fillet cooked in paper, with baked potatoes | 19

Taranto-style Peppery Mussels* served in a pan with Roman pizza crusts - slightly spicy | 17



FRIED AND TEMPURA

Grand Tempura of Seafood Lobster*, imperial prawns*, sea bass fillet*, calamari*, prawns*, scampi* with fries* | 36

Fried Calamari* and Prawns* with fries* | 25

Imperial Prawn* Tempura with fries* | 22



FISH TARTARE

Served with crispy bread croutons, fresh fennel and orange salad

Tartare Trilogy: Mediterranean Red Tuna** with homemade guacamole sauce, cherry tomatoes and fresh basil, Norwegian* salmon in lime-scented teriyaki sauce, Imperial prawns* with cherry tomatoes, Taggiasca olives and fresh basil | 36

Imperial Prawn* tartare with cherry tomatoes, Taggiasca olives and fresh basil | 23

Norwegian Salmon* tartare in lime-scented teriyaki sauce | 21

Mediterranean Red Tuna tartare** with homemade guacamole sauce, cherry tomatoes and fresh basil | 23



PLANT BASED

With our plant-based offerings, we aim not only at vegans and vegetarians but also at those who care about their health and the health of the planet. We are setting a new standard in plant-based meat, with excellent flavor, no additives, rich in protein and with a juicy texture, incredibly similar to traditional meat.

Alicudi: Planted chicken strips with curry and coconut milk served with Artemide black rice and salad | 17

Filicudi: Planted chicken strips, salad, sliced fresh tomatoes, almonds, bread croutons, vegan mayo, fresh guacamole sauce | 16

Salina: Planted chicken strips, vegetable couscous, Taggiasca olives, grilled bell peppers, grilled zucchini and aubergines | 16

Stromboli: vegan tortillas served with fresh guacamole sauce, stewed Planted chicken with bell peppers, vegan mayo served with beans and nachos | 16

Vulcano: vegan tortillas served with BBQ Planted pulled pork, caramelized onion and vegan mayo served with beans and nachos | 16

Lipari: burger with vegan bun, Planted chicken, grilled zucchini, sliced fresh tomatoes, vegan mayo served with fries* | 15

Panarea: burger with vegan bun, BBQ Planted pulled pork, wild mushrooms, caramelized onion, lettuce served with fries* | 15

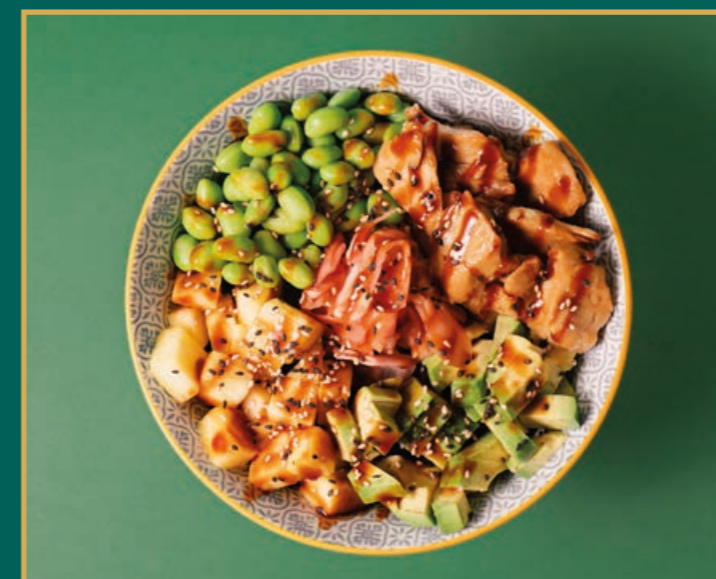


Torricella: club sandwich with artisanal bread, BBQ Planted pulled pork, caramelized onion, beans, sliced fresh tomatoes, lettuce, mayo served with fries* | 14,5

Eolie: roman pizza with vegan dough, tomatoes, bell peppers, grilled zucchini and aubergines, sliced fresh tomatoes, oregano | 10

Mitra: Artemide black rice poke bowl with Planted chicken strips, avocado, edamame, ginger, pineapple, teriyaki sauce, sesame seeds | 16

Cirella: salad, sliced fresh tomatoes, mini whole grain club sandwiches with aubergines, zucchini, bell peppers, mayo, Taggiasca olives | 16



Lactose-free mozzarella is available upon request.



POKE BOWL

BOWL OF RICE WITH RAW FISH

Maui: Artemide black rice, Mediterranean Red Tuna**, salmon*, edamame, ginger, pineapple, teriyaki sauce, sesame seeds | 16

Kona: Artemide black rice, Mediterranean Red Tuna**, salmon*, sliced almonds, edamame, avocado, sesame seeds | 16

Kauai: Artemide black rice, salmon*, shrimp*, fresh cherry tomatoes, avocado, edamame, pineapple, sesame seeds, teriyaki sauce and mango sauce | 17

Molokai: Artemide black rice, Mediterranean Red Tuna**, salmon*, shrimp*, Philadelphia cream cheese, avocado, pineapple, edamame, sesame seeds, teriyaki and mango sauce | 17



CLUB SALAD

FISH

Smoked Salmon: salad, sliced fresh tomatoes, mini whole grain club sandwiches with smoked Norwegian salmon, grilled zucchini, mozzarella, fresh guacamole sauce, Italian walnuts | 18

Torino: salad, sliced fresh tomatoes, smoked Norwegian salmon, Philadelphia cream cheese, mini whole grain club sandwiches with fresh avocado, mozzarella, sliced almonds, confit cherry tomatoes | 18

Lactose-free mozzarella is available upon request.

GOURMET SALADS MNL

Montenapoleone: natural imperial prawns*, natural Mediterranean Red Tuna** tartare, almonds, salad, sliced fresh tomatoes, fresh guacamole sauce, orange wedges | 18

Caesar Salad: grilled Italian chicken*, crispy bacon, shaved aged Grana cheese, bread croutons, sliced fresh tomatoes, salad, Caesar dressing | 15

Dante: Parma ham, fresh burrata, Taggiasca olives, almonds, salad, sliced fresh tomatoes | 16

Garibaldi: 250 gr scottona burger, seared DOP Campania buffalo mozzarella, baked potatoes, salad, sliced fresh tomatoes, Taggiasca olives, italian walnuts | 17

Buenos Aires: orange and lime beef tartare, bread croutons, almonds, teriyaki sauce, orange wedges, sliced fresh tomatoes, salad | 17



CLUB SALAD

MEAT

Classic: salad, sliced fresh tomatoes, mini whole grain club sandwiches with speck, fresh Asiago cheese, grilled zucchini, wild mushrooms | 15

Vegetarian: salad, sliced fresh tomatoes, mini whole grain club sandwiches with aubergines, zucchini, bell peppers, mozzarella, Taggiasca olives, shaved Grana cheese | 15

Lactose-free mozzarella is available upon request.

BURGERS

Prepared with artisanal bread and served with fries* and sauces



Challenger Burger: bread, double 250 gr scottona burger, lettuce, sliced fresh tomatoes, crispy bacon, cheddar cheese, beer-battered onion rings, BBQ sauce | 21

Salmon Burger: bread, smoked Norwegian salmon, fresh avocado, Philadelphia cream cheese, cherry tomatoes, served with fresh guacamole | 17

Porcacci Tuoi Burger: bread, 250 gr scottona burger, roasted porchetta from our wood-fired oven, fresh burrata, Bronte pistachio cream, caramelized onion, sliced fresh tomatoes | 16,5

Italian Taste Burger: bread, aubergines parmigiana, Parma ham, 250 gr scottona burger, DOP Campania buffalo mozzarella, lettuce, fresh basil | 16,5

Emperor Burger: bread, 250 gr scottona burger, fresh burrata, sunny-side up egg, lettuce, sliced fresh tomatoes | 15

Flavoursome Burger: bread wrapped in crispy bacon, 250 gr scottona burger, 4-cheese cream, confit cherry tomatoes, caramelized onion | 15

American Hustle Burger: bread, grilled Italian* chicken cutlet, cheddar cheese, sunny-side up egg, crispy bacon, sliced fresh tomatoes | 14,5

Asiago Burger: bread wrapped in crispy bacon, grilled Asiago sausage, fresh Asiago cheese, wild mushrooms | 14,5

Original Burger: bread, 250 gr scottona burger, crispy bacon, cheddar cheese, sliced fresh tomatoes, lettuce | 13,5

Tableside Cheese Pour Burgers

Real Double Cheeseburger: bread, double 250 gr scottona burger, triple cheddar cheese, confit cherry tomatoes, fresh Asiago cheese - served at the table with a pour of melted cheddar cheese | 21

Vesuvio Burger: bread, caramelized onion, 250 gr scottona burger, mexican black beans, Tabasco sauce, cheddar cheese, spicy jalapenos, fresh guacamole sauce - served at the table with a pour of melted cheddar cheese | 19

Mac&Cheese Burger: bread, 250 gr scottona burger, cheddar cheese, crispy bacon, maccheroni cheese - served at the table with a pour of melted cheddar cheese | 18



SABOR MEXICANO

Antojitos - Appetizers

Nachos clásicos: corn chips served with melted cheese, tomatoes, chili with meat and homemade fresh guacamole sauce | 12

Nachos picantes: corn chips served with melted cheese, spicy tomato sauce, chili with meat, jalapeños and chipotle sauce | 12

Tacos Folded and filled wheat tortillas

De Pollo: tortillas served with fresh guacamole sauce, stewed chicken with peppers and carrots, chipotle mayo. Accompanied by beans, nachos, cheddar sauce | 16

Quesadillas Folded and half-closed wheat tortilla

De Pollo: soft wheat tortilla filled with cheese and ranch-style chicken fajitas (stewed chicken with peppers and carrots). Accompanied by beans, nachos, cheddar sauce | 16

De Vaca: grilled tortillas served with spicy taquera sauce, spiced and simmered Mexican-style shredded beef, onion and fresh coriander. Accompanied by beans, nachos, cheddar sauce | 16

De Vaca: soft wheat tortilla filled with cheese, pan-sautéed beef with onion and Mexican spices. Accompanied by beans, nachos, cheddar sauce | 16

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

De Carne Picada: soft wheat tortilla filled with chili picadillo, rice and cheese. Accompanied by beans, nachos, cheddar sauce | 16



Chili with meat ground beef, beans, peppers, onions and spices
Chili chipotle Smoked chili **Taquera sauce** Hot red sauce

Burritos Large folded wheat tortilla, filled, folded and rolled

De Pollo: soft wheat tortilla filled with cheese and ranch-style chicken fajitas (stewed chicken with peppers and carrots) and rice. Accompanied by beans, nachos, cheddar sauce | 16



De Vaca: soft wheat tortilla filled with cheese, pan-sautéed beef with onion and Mexican spices and rice. Accompanied by beans, nachos, cheddar sauce | 16

De Carne Picada: soft wheat tortilla filled with chili picadillo, rice and cheese. Accompanied by beans, nachos, cheddar sauce | 16



ROMAN PIZZA

High and fragrant pizza, made exclusively with high-quality Italian flours, high-hydration sourdough yeast and leavened for over 36 hours. Highly digestible dough, crunchy outside and soft inside.

Our Classics

Boscaiola: Tomato, mozzarella, wild mushrooms, fresh Asiago cheese, FC: speck | 11

Bufalina: Tomato, DOP Campania buffalo mozzarella, FC: fresh cherry tomatoes, oregano, fresh basil | 10,5

Margherita + Fries: Tomato, mozzarella, FC: fries* | 10

Panoramica: Tomato, mozzarella, FC: fresh burrata, speck | 11

Piacevole: DOP Campania buffalo mozzarella, FC: fresh cherry tomatoes, Parma ham | 11,5

Regina Margherita: Tomato, mozzarella, oregano, fresh basil | 8

Rosmarino: Tomato, DOP Campania buffalo mozzarella, rosemary, confit cherry tomatoes, Taggiasca olives | 10,5

Vegan: Tomato, grilled peppers, zucchini and aubergines, sliced fresh tomatoes, oregano | 10

Vegetarian: Tomato, mozzarella, grilled aubergines, zucchini and peppers, sliced fresh tomatoes, oregano, FC: mixed salad, aged Grana cheese | 10,5



Lactose-free mozzarella is available upon request.



The Special Montenapoleone

Truffle Carbonara: Mozzarella, crispy bacon, sunny-side-up egg, aged Grana cheese, Asiago black truffle | 13

The Best: Tomato, FC: Parma ham, fresh burrata, Taggiasca olives, fresh basil | 13



The True Caprese: Tomato, DOP Campania buffalo mozzarella, FC: sliced fresh tomatoes, fresh cherry tomatoes, double DOP Campania buffalo mozzarella, oregano, basil | 13

Pancio Speck: Mozzarella, Asiago, wild mushrooms, bacon, FC: speck, aged Grana cheese | 12,5

Teresina: Mozzarella, sausage, fresh Asiago cheese, wild mushrooms, FC: Asiago truffle oil and shavings | 13



Lactose-free mozzarella is available upon request.

CLUB SANDWICH

Prepared with artisanal bread and served with fries* and cocktail sauce

Club 1 Crispy bacon, mozzarella, eggs, lettuce, sliced fresh tomatoes | 12,5

Club 2 Speck, 4 cheese cream, Asiago cheese, mozzarella, wild mushrooms, lettuce | 13

Club 3 Grilled Italian chicken*, Treviso roasted pork, mozzarella, eggs, sliced fresh tomatoes, lettuce, Caesar sauce | 13,5

Club 4 Grilled aubergines, zucchini and peppers, eggs, mozzarella, fresh Asiago cheese, sliced fresh tomatoes | 13

Club 5 Scottona beef burger, crispy bacon, eggs, sliced fresh tomatoes, lettuce, mozzarella, caramelized onion | 14,5

Club 6 Smoked salmon, Philadelphia cream cheese, confit cherry tomatoes, fresh guacamole sauce, mozzarella, lettuce | 15

Club 7 Natural scottona beef burger, DOP Campania buffalo mozzarella, Taggiasca olives, mozzarella, eggs, lettuce, sliced fresh tomatoes | 14,5



Lactose-free mozzarella is available upon request.



KIDS MENU

all for 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

SCOTTECS: ~~PIZZA~~ ~~PIZZA~~ ~~PIZZA~~ ~~PIZZA~~ ~~PIZZA~~ ~~PIZZA~~ ~~PIZZA~~ ~~PIZZA~~ ~~PIZZA~~ ~~PIZZA~~

~~PIZZA~~ ~~PIZZA~~ ~~PIZZA~~ ~~PIZZA~~ ~~PIZZA~~ ~~PIZZA~~ ~~PIZZA~~ ~~PIZZA~~ ~~PIZZA~~ ~~PIZZA~~

BABY BOSS: CROCchette DI POLLO ITALIANO E PATATE* FRITTE

CHICKEN NUGGETS WITH FRENCH FRIGS

TROLLS: WURSTEL E PATATE* FRITTE

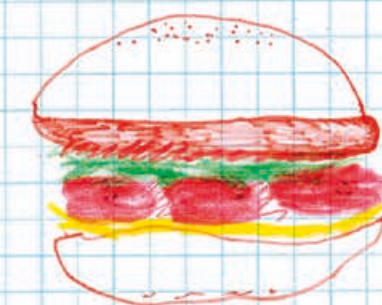
WURSTEL WITH FRENCH FRIGS

~~PIZZA~~ ~~PIZZA~~ ~~PIZZA~~ ~~PIZZA~~ ~~PIZZA~~ ~~PIZZA~~ ~~PIZZA~~ ~~PIZZA~~ ~~PIZZA~~ ~~PIZZA~~

~~PIZZA~~ ~~PIZZA~~ ~~PIZZA~~ ~~PIZZA~~ ~~PIZZA~~ ~~PIZZA~~ ~~PIZZA~~ ~~PIZZA~~ ~~PIZZA~~ ~~PIZZA~~

THUNDERMAN: PENNE AL RAGÚ/PO MONORO PENNE WITH RAGOUT OR TOMATO

PIZZA



HAMBURGER



Full menu available for take-out

To visit our website and download the Italian, English and AIC menus



www.ristorantimontenapoleone.com

The Restaurants

Montenapoleone Asiago

Via Monte Ortigara, 7 - Asiago (VI)

Tel: +39 0424 1946330

 @montenapoleoneasiago

 Montenapoleone Asiago

Montenapoleone Bassano del Grappa

Via Angarano, 16 - Bassano del Grappa (VI)

Tel: +39 0424 1954213

 @montenapoleonebassano

 Montenapoleone Bassano

Montenapoleone Marostica

Piazza Castello, 41 - Marostica (VI)

Tel: +39 0424 72146

 @montenapoleonemarostica

 Montenapoleone Marostica

The Breweries

Montenapoleone Caselle di Selvazzano

Piazza Carlo Leoni, 12 - Selvazzano Dentro, PD

Tel: +39 049 8979882


 @montenapoleonecaselle

 Montenapoleone Caselle

Montenapoleone Ponte San Nicolò

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

Tel: +39 049 8962888

 @montenapoleoneponte

 Montenapoleone Ponte