

**MENU**



**MONTENAPOLEONE**

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



## OUR PHILOSOPHY

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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

# Our offerings

## 4-5

Soft Drinks and Aperitifs

## 9

First Courses

## 12

Plant Based - Vegano

## 15

Sabor Mexicano

## 19

Kids Menù

## 6-7

Beer Selection

## 10

Land Tartare

## 13

Insalateria Gourmet  
Poke Bowl

## 16-17

Roman-Style Pizza

### Gluten Free Menu



Scan the QR code on the  
back!

## 8

Starters and Fried Dishes

## 11

Main Courses - Land  
Main Courses - Sea

## 14

Hamburgers

## 18

Club Sandwiches

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 | 3 With Service | 5



## SOFT DRINKS

Acqua naturale / frizzante 0,5 lt. | 2,5

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

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Fanta 0,33 lt. | 3,5

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Tè pesca o limone | 3,5

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Succhi di frutta | 3,5

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Schweppes tonic / lemon | 3,5

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Gingerino | 3,5

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## 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

## NON-ALCOHOLIC COCKTAILS

**Mojito ZERO** Alcohol-free rum, mint leaves, lime, sugar, soda | 7

**Paloma ZERO** Alcohol-free tequila, lime, grapefruit soda | 7

**Gin Tonic ZERO** Alcohol-free gin, tonic water | 8

## WINES

Ask our staff for the wine list.

## 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.

25cl 3,5

50cl 6



### 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.

33cl 6



### 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.

25cl 4

50cl 6,5

## CRAFT BEERS



### Bräuweisse 5,1% Vol.

**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.

50cl 6,5



### Eucharis Pils 4,9% Vol.

**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.

50cl 6,5

## 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.

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## 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.

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## Abra Cadabra 4,5% Vol.

33cl 7



**Brewery:** Eastside Brewing

**Style:** Session Ipa

**Origin:** Italy – Lazio

**Specialty:** A golden, hazy Session IPA with a white, creamy and persistent foam. Fresh aroma of pineapple, tropical fruits, and citrus, with a hint of pine needles in the background. “Abra Cadabra” is dry and moderately carbonated, inviting you to sip. It is a top-fermented beer, unpasteurized, unfiltered, aged in kegs and cans.

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## Forst | ZERO ALCOHOL 0,0% Vol.

33cl 6



**Brewery:** Forst

**Style:** Non-Alcoholic

**Origin:** Italy – South Tyrol

**Specialty:** FORST 0.0% is surprising because it truly tastes like beer: its full and balanced flavor, delicate aromas, unmistakably compact foam, and pleasant hop notes make it a real FORST beer – perfect to enjoy any time of the day.

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## MNL STARTERS

*What distinguishes a first-class product from a medium-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

**Trevigiana porchetta** and fresh Asiago cheese | 16

**Baked Asiago cheese** with roasted potatoes and wild mushrooms | 16

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

## FRIED DISHES

**Chef's grand mixed fried\* platter**  
(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** | 7

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

**Battered onion\* rings** | 6



## FIRST COURSES

**Spaghetti alla carbonara** with poached egg, Pecorino Romano, crispy guanciale and black truffle | 14,5

**Spaghetti cacio pepe** with black truffle | 13,5

**Spaghetti cacio pepe** and imperial prawns\* tartare | 16

**Spaghetti with Pistachio sauce**, fresh burrata and marinated prosciutto crudo | 14



**Homemade Potato Gnocchi** with venison ragù | 13,5

**Homemade Potato Gnocchi** with sausage, wild mushrooms and fresh Asiago cheese fondue | 13,5



## PASTIFICIO

### *Fratelli Benetti*

In 1921, right where Montenapoleone in Asiago stands today, Andrea and Carlo's great-great-grandparents began producing fresh egg pasta, passing down the craft to their children and grandchildren. The business closed in the 1970s, but on the centenary of the pasta factory's founding, the two cousins revived the old bronze dies and original brand to resume production of this high-quality pasta, made from 100% Italian organic wheat—artisan in spirit and traditional in essence—exclusively for Montenapoleone Restaurants.



## LAND TARTARE

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

**CarboTartare:** Scottona beef tartare with poached egg, black truffle, pecorino romano chips and crispy guanciale | 23

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

**Scottona Tartare with three mustards** | 19



## MAIN COURSES - LAND

**Tre Tagli:** Black Angus flat iron steak, Scottona tagliata and grilled picanha, served with roasted potatoes (recommended for 2-3 people) | 65

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**Scottona Ribeye Steak** 600g grilled with roasted potatoes | 30

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**Flat Iron Steak:** A cut that originated in Nebraska in the early 2000s, known for its intense flavor and surprisingly tender, juicy texture. It comes from a part of the young heifer's shoulder muscle and is served with roasted potatoes | 24

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**Scottona Picanha:** A highly flavorful cut from a prized part of the young heifer, featuring its characteristic fat cap. Grilled and served with fries\* | 23

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**Grilled Scottona Tagliata** with mixed greens, aged Grana Padano and fresh tomatoes | 22

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

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## MAIN COURSES - SEA

**Fried Squid\* and Shrimp\* with fries\* | 25**

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**Mussels\* in a spicy Taranto-style sauce,** served in a pot with crostini of Roman-style pizza – slightly spicy | 18

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**Mediterranean Red Tuna\*\* tartare** with crostini, guacamole sauce, fresh tomatoes and basil | 24

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## 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.*

**Stromboli:** Vegan tortillas with guacamole sauce, Planted chicken and vegan mayo, served with nachos | 17

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**Vulcano:** Vegan tortillas with BBQ Planted pulled pork, caramelized onion and vegan mayo, served with nachos | 17

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**Panarea:** Burger with vegan bun, BBQ Planted pulled pork, wild mushrooms, caramelized onion, lettuce and vegan mayo, served with fries\* | 17

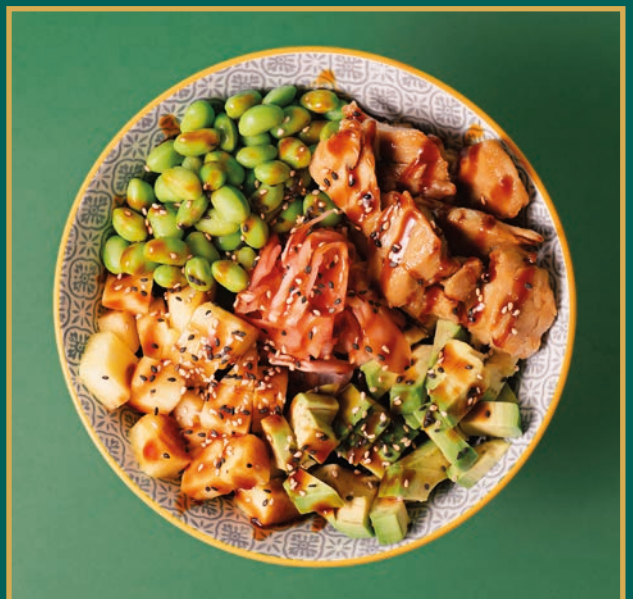
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**Torricella:** Club sandwich with artisan bread, BBQ Planted pulled pork, caramelized onion, fresh tomato slices, lettuce and vegan mayo, served with fries\* | 17

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**Mitra:** Rice poke bowl with Planted chicken strips, avocado, edamame, cherry tomatoes, teriyaki sauce and sesame seeds | 17

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## GOURMET SALADS

**Montenapoleone:** Imperial prawns\* tartare and Mediterranean tuna\*\* tartare, mixed greens, fresh tomato slices, guacamole sauce, toasted bread crostini | 19

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**Caesar Salad:** Grilled Italian chicken\*, crispy bacon, aged Grana cheese shavings, toasted bread crostini, fresh tomato slices, mixed greens, Caesar dressing | 17

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**Dante:** Prosciutto crudo, fresh burrata, Taggiasca olives, walnuts, mixed greens, fresh tomato slices | 16

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**Garibaldi:** 250g Scottona beef burger, seared DOP buffalo mozzarella, roasted potatoes, mixed greens, fresh tomato slices, Taggiasca olives, walnuts | 17

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**Smoked Salmon:** Mixed greens, fresh tomato slices, mini club sandwich with smoked Norwegian salmon, mozzarella, guacamole sauce, walnuts | 18

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## POKE BOWLS

### RICE BOWL WITH RAW FISH

**Kona:** Rice, tuna\*\*, smoked Norwegian salmon, walnuts, edamame, avocado, sesame seeds | 17

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**Kauai:** Rice, smoked Norwegian salmon, prawns\*, cherry tomatoes, avocado, edamame, sesame seeds, teriyaki sauce | 17

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**Molokai:** Rice, bluefin tuna\*\*, smoked Norwegian salmon, prawns\*, avocado, edamame, sesame seeds, teriyaki sauce | 17

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# 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

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

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**Flavoursome Burger:** Bread wrapped in crispy speck, 250g beef burger, four-cheese cream, cherry tomatoes, caramelized onions | 16

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

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**Original Burger:** Bread, 250g beef burger, crispy bacon, cheddar cheese, fresh sliced tomato, lettuce | 14

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## Burgers Served at the Table with Melting Cheese Drizzle

**BossMan Burger:** Bread, 250g Scottona beef burger, triple cheddar cheese, fresh tomato slices, fresh Asiago cheese topped with molten cheddar sauce and double Bossmann-style fried potatoes\* with crispy bacon | 19

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**Mac&Cheese Burger:** Bread, 250g Scottona beef burger, cheddar cheese, crispy bacon and macaroni & cheese finished with molten cheddar sauce | 18

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# SABOR MEXICANO

## Starters

**Nachos clásicos:** Corn chips served with melted cheese, chili con carne and guacamole sauce | 13



## Tacos *Filled and Folded Wheat Tortillas*

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

**De Carne Picada:** Tortillas served with chili picadillo and caramelized onion. Served with 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 Carne Picada:** Soft wheat tortilla stuffed with chili picadillo, rice, and cheese. Served with nachos and cheddar sauce | 16



## ROMAN-STYLE PIZZA

High and crispy, made exclusively with high-quality Italian flours, natural yeast with high hydration, and leavened for over 36 hours. A crust that is crispy on the outside and soft on the inside, with excellent digestibility.

### Our Classics

**Boscaiola:** Tomato, mozzarella, wild mushrooms, fresh Asiago cheese, FC: speck | 12

**Bufalina:** Tomato, Campania DOP buffalo mozzarella, FC: fresh cherry tomatoes, basil | 11,5

**Margherita + Patate:** Tomato, mozzarella, FC: fries\* | 11

**Panoramica:** Tomato, mozzarella, FC: fresh burrata, speck | 12

**Piacevole:** Campania DOP buffalo mozzarella, FC: fresh cherry tomatoes, prosciutto crudo | 12,5

**Rosmarino:** Tomato, Campania DOP buffalo mozzarella, rosemary, Taggiasca olives, FC: fresh cherry tomatoes | 11,5





## The Montenapoleone Specialties

**La Migliore:** Tomato, FC: prosciutto crudo, fresh burrata, Taggiasca olives, basil | 14

**Pancio Speck:** Mozzarella, Asiago, wild mushrooms, pancetta, FC: speck, aged Grana Padano cheese | 13,5

**Teresina:** Mozzarella, sausage, fresh Asiago cheese, wild mushrooms, truffle shavings | 14



# CLUB SANDWICHES

*Made with artisan bread and served with fries\* and pink sauce*

**Club 1** Crispy bacon, mozzarella, eggs, lettuce, fresh sliced tomato | 13

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**Club 2** Natural scottona tartare, Campania buffalo mozzarella DOP, Taggiasca olives, mozzarella, eggs, lettuce, fresh sliced tomato | 15

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**Club 3** Grilled Italian chicken\*, Trevigiana porchetta, mozzarella, eggs, fresh sliced tomato, lettuce | 14

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**Club 4** Smoked salmon, Philadelphia cheese, fresh sliced tomato, guacamole sauce, mozzarella, lettuce | 16

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**Club 5** Scottona beef burger, crispy bacon, eggs, fresh sliced tomato, lettuce, mozzarella, caramelized onion | 15

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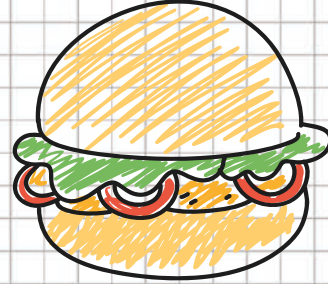
*Lactose-free mozzarella is available upon request.*

# KIDS MENU

Tutti a 9€ / All 9€

**IRON MAN:** Pane, burger di manzo e patate fritte\*  
Bread, Italian beef burger and french fries\*

**CAPTAIN AMERICA:** Toast con formaggio Asiago, speck e patate fritte\*  
Toast with Asiago cheese, speck and french fries\*



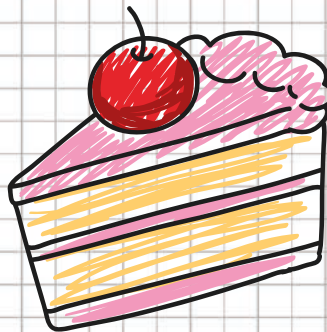
**THOR:** Pepite di ~~ma~~ pollo\* e patate fritte\*  
Chicken nuggets and french fries\*

**BLACK WIDOW:** Maccheroni al pomodoro  
Tomato ~~ma~~ sauce macaroni

**HAWKEYE:** Salsiccia e patate fritte\*  
Sausage and french fries\*



**HULK:** Gnocchi ~~ma~~ al ragù  
Gnocchi with ragout





**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)

### **Come visit us also at:**

#### **Montenapoleone Asiago**

Via Monte Ortigara, 7 - Asiago, VI

Tel: 0424 1946330

 @montenapoleoneasiago

 Montenapoleone Asiago

#### **Montenapoleone Bassano del Grappa**

Via Angarano, 16 - Bassano del Grappa, VI

Tel: 0424 1954213

 @montenapoleonebassano


 Montenapoleone Bassano

#### **Montenapoleone Caselle di Selvazzano**

Piazza Carlo Leoni, 12 - Selvazzano Dentro, PD

Tel: 049 8979882

 @montenapoleonecaselle

 Montenapoleone Caselle

#### **Montenapoleone Ponte San Nicolò**

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

Tel: 049 8962888

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