

ENGLISH 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 (square) of fashion, the renowned luxury district that is home to the best clothing brands, boutiques and design. Yet the excellence of Made in Italy goes beyond this and finds its true Mediterranean heart in food and flavours. This is the philosophy behind our showroom of taste, the praise of an extraordinary territory, the pride of a 100% Italian brand:

MONTENAPOLEONE
Il ♥ del Gusto italiano

L I S T

Our Specialties

4-5

Soft Drinks and Aperitifs

6-9

Beer Selection

10-11

Hosteria
Fried Appetizers

12-13

First Courses from the land
and from the sea

14-15

Main Courses from the land

16-17

Main Courses from the sea
Raw and fried fish

18-19

Gourmet salads

20-21

Sushi and Sashimi
Poke Bowl

22-23

Maki and Tempura

24-25

Hamburgers

26-27

Sabor Mexicano

28-29

Roman pizza in pala and
Mammapizza in a pan

30

Club Sandwiches

31

Kids

AIC

Italian
Association
Celiac disease

Ask us for the dedicated menu!

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 | 3 With service | 5



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

Orange juice | 5

Gingerino | 3,5

MONTENAPOLEONE

wine selection

Prosecco | 4

Cabernet | 4

Pinot grigio | 4

Please ask our staff to see the full wine list



APERITIFS

Spritz Aperol / Campari / Select | 4

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

Kyr Prosecco DOC, Crème de Cassis “Briottet” | 6

Mimosa Prosecco DOC, fresh orange juice | 6

Americano Red vermouth, bitter Campari, soda water | 6

Mi-To Red vermouth, bitter Campari | 6

Negroni Red vermouth, bitter Campari, Gin | 7

Aviation Gin, lemon juice, crème de violette, maraschino Luxardo | 7

Margarita Tequila, triple sec, lime juice | 7

Manhattan Rye Whiskey, red vermouth, angostura bitter | 8

Dry Martini Vermouth Dry, Gin | 8

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

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

Old Fashioned Bourbon, angostura bitter, sugar | 8

Americano Barrel Aged aged 3 months in oak barrels | 8

Negroni Barrel Aged aged 3 months in oak barrels | 7

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.

20cl

3

50cl

6



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.



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.

25cl

4

50cl

6,5

CRAFT BEERS



Bräuweisse

5,1%Vol

Brewery: Ayinger

Style: Weizen

Origin: Germany

Peculiarities: It is an ancient specialty of Bavarian brewing art, produced according to the well-known Bavarian 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. Sparkling and refreshing, the aroma and taste are characterized by a fine bouquet of top-fermented floral yeast and an unmistakable and subtle banana fragrance.

50cl

6,5



Eucharis Pils

4,9%Vol

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.

50cl

6,5

CRAFT BEERS



Monaco

5,6%Vol

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 welding 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.

33cl

7,5



Altaluna

5,6%Vol

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.

33cl

8



Crazy Shot 11

5,5%Vol

Brewery: Birra Mastino

Style: Rauchbier / Smoked Ale

Origin: Veneto, Italy

Peculiarities: Rauchbier produced using a blend of Monaco, Pils and Rauch malts. The smoked notes dominate the aromatic part with references of honey, caramel and bread. The smoked aroma is intense but never aggressive as it is well balanced by a slight hopping in the aroma.

33cl

8



1291

4,9%Vol

Brewery: Birra Mastino

Style: Pilsner

Origin: Veneto, Italy

Peculiarities: 1291 is the year of birth of Cangrande della Scala and is historically the first beer produced by the Mastino brewery. Low fermentation Bohemian Pils produced with the three-tempered decoction technique. On the nose it is fresh and floral, in the mouth the body, given by the particular production method, leaves room for the aroma of Tettnanger and Mittelfrüh hops.

33cl

7,5

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.



Cannonball 7,4%Vol

33cl 7

Brewery: Magic Rock
Style: American IPA
Origin: England
Peculiarities: According to tradition, the Indie Pale Ale had to survive a long sea voyage, which is why they were endowed with a massive alcohol content. Beer with a veiled copper color and a fruity aroma. Tropical and fruity taste with its hoppy and resinous notes, followed by a shrill bitterness.



High Wire Grapefruit 5,5%Vol

33cl 7

Brewery: Magic Rock
Style: Fruit IPA
Origin: England
Peculiarities: As a tribute to the pale ales of America's West Coast, Magic Rock has designed and produced the High Wire Grapefruit with 100% natural grapefruit flavor and a malty base that ends with a bitter finish.



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.

CRAFT BEERS



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 1925 Bionda 6,4%Vol

33cl 6,5

Brewery: Alhambra
Style: Lager
Origin: Spain
Peculiarities: Reserved for the most discerning palates, this is an extra quality, handcrafted double malt beer with an intense flavor and golden amber color.



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.



Margose 4,6%Vol

33cl 9

Brewery: Birranova
Style: Gose
Origin: Puglia, Italy
Peculiarities: Light beer made with the addition of sea water. In the mouth the sensations of flavor and acidity blend well, making this product unique and extremely pleasant. Thanks to these characteristics, the beer is very drinkable.

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

🌿 **L'Asiago Cheese**: the fresh Bisachese, the mezzano, the stravecchio from Malga Larici with Brezel, with honey millefiori and Italian nuts | 16

Parma ham, Kofler's selection speck, porchetta roasted and cooked in our wood oven, fresh Asiago Mezzano with our giardiniera, mustard and Brezel | 26

Cured meats, cheeses and game meats, the best selection from our counter | 38

Parma ham, fresh burrata, taggiasca olives and confit cherry tomatoes | 17

Roasted Porchetta cooked in our wood oven, the Mezzano, Brezel and homemade giardiniera | 15

Fresh Burrata, anchovy fillets from the Cantabrian sea, confit cherry tomatoes, taggiasca olives, caper flowers | 20

Pan of melted Asiago cheese with polenta and wild mushrooms | 16

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



FRITTI

Twister potatoes* with cheddar and crunchy bacon | 7

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

Italian chicken croquettes* | 6,5

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

🌿 **Mozzarella*** sticks | 6

Stuffed and fried Ascolana olives* | 6

Chicken wings* | 7

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

🌿 **Vegetables* tempura** | 5,5

🌿 **Battered pumpkin flowers*** | 7

Chef's selection of fried* dishes (suggested for 3/4 people) | 24





FIRST COURSES FROM THE LAND

Spaghetti carbonara

with crispy guanciale, poached egg, pecorino romano cheese and black truffle from Asiago | 14

🌿 **Spaghetti cacio pepe**
and black truffle from Asiago | 13

Spaghetti gricia

with pecorino cheese and guanciale | 12

Bronte pistachio tagliatelle

fresh burrata cheese and marinated Parma ham | 13,5

Homemade deer ragout tagliatelle

confit cherry tomatoes and Grana stravecchio cheese | 13,5

🌿 **Paccheri sautéed**
with datterini tomato sauce, homemade eggplant cream, stracciatella di burrata and fresh basil | 12

🌿 **Paccheri alla Norma**
with eggplant parmesan, striped buffalo mozzarella cheese DPO and fresh basil | 12,5

Mountain potato Gnocchi with sausage

porcini mushrooms and fresh Asiago cheese fondue | 12,5

Mountain potato Gnocchi with four cheeses
crispy Kofler's selection speck and saffron | 13

Black rice Artemide

with bufala campana DOP, forest mushrooms and Kofler's selection speck | 12

Black rice Artemide

with julienne zucchini, fresh burrata and marinated San Daniele ham strips | 12



FIRST COURSES FROM THE SEA

Garlic, oil and hot pepper spaghetti

and diced Mediterranean raw red tuna** | 13

Spaghetti with Adriatic clams* | 13

Spaghetti cacio pepe

and tartare of Sicilian red prawns* and lime | 16

Spaghetti Amalfi Coast style

with scampi*, mussels*, Adriatic clams*, imperial prawns*, fresh tomato - slightly spicy | 17

Tagliatelle with seafood carbonara

with guanciale, grilled imperial prawns* and poached egg | 16

Tagliatelle with Bronte pistachio pesto

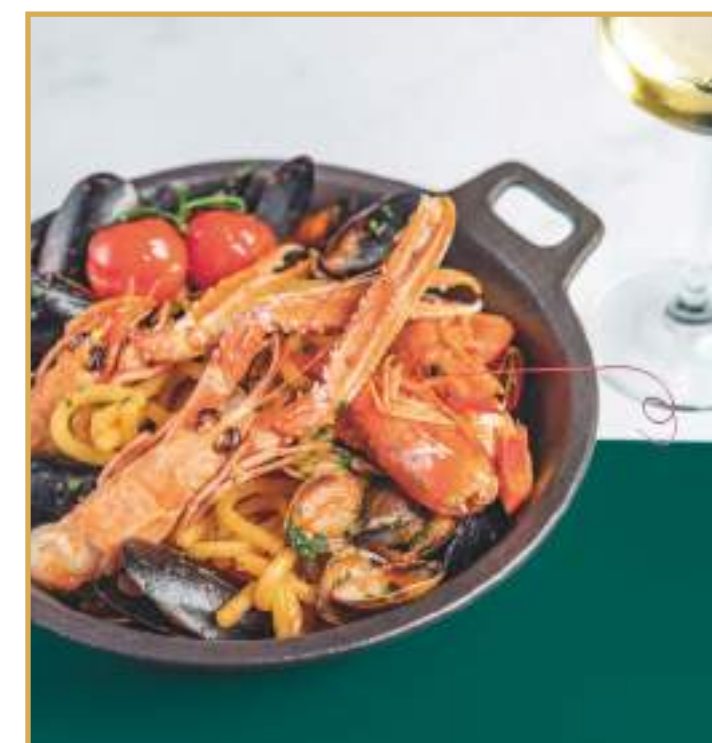
and grilled imperial prawns* | 14

Black rice Artemide with grilled Norwegian

salmon*, stracchino fresh cheese, confit cherry tomatoes and fresh basil | 14

Black rice Artemide

with grilled imperial prawns*, fresh burrata cheese, confit cherry tomatoes | 13,5



PASTIFICIO

Fratelli Benetti

In 1921, right where the Montenapoleone restaurant in Asiago stands today, the great-great-grandparents of Andrea, Piero and Carlo began to produce fresh egg pasta, passing on the art to their children and grandchildren.

The pasta factory ceased production in the 70s, but on the occasion of the centenary of its foundation, the three young cousins, having recovered the old bronze dies and the old brand name, decided to resume the production of this high quality pasta made from 100% Italian wheat, artisan in spirit and traditional in substance, exclusively for Montenapoleone Restaurants.

CLASSICS 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 | 22

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

Grilled beef fillet served with:

- melted Asiago cheese, crispy Kofler's selection speck, forest mushrooms and grilled polenta | 28
- baked potatoes and grilled vegetables | 26

Grilled beef rib steak 600gr with grilled polenta and vegetables | 30

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 | 28

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 | 24

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

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



ON ARDENT GRILL

Grigliatona Bavarese Montenapoleone: grilled cockerel*, roasted pork cooked in our wood oven, rack of pork ribs, sausage, Kofler's selection würstel servelade, served on a hot plate with grilled polenta, sauerkraut, beans and Brezel - one person | 28 - two people | 52

Three Cuts: grilled flat iron steak, beef rib steak 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

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 | 17

Beef tartare with creamy and chopped pistachios from Bronte | 18

Sicilian citrus fruits tartare with Philadelphia cheese and confit yellow and red cherry tomatoes | 18

CarboTartare with poached egg, pecorino romano chips and crispy bacon, served in the "smoking bell" | 22

Beef tartare with cherry tomatoes, taggiasca olives, fresh basil and anchovies from Cantabrian Sea | 21

Natural beef tartare with Asiago's truffle, hazelnuts and fresh burrata cheese | 22

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

CHICKEN

Italian chicken* tagliata grilled and served with:
• baked 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* | 16



MAIN COURSES FROM THE SEA

Mediterranean red tuna in Bronte pistachio crust** with fresh fennel salad, Taggiasca olives and orange | 23

Mediterranean red tuna in three mustard crust** with mixed salad and fresh cherry tomatoes | 23

Mediterranean red tuna tataki** with marinated ginger, mango and fresh fennel salad with teriyaki sauce | 25

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

Norwegian salmon* steak sautéed in green pepper sauce with rocket salad and fresh cherry tomatoes | 20



Grilled Norwegian salmon* with fresh fennel salad, Taggiasca olives and orange | 20

Norwegian salmon* in basil and parsley crust with fresh fennel salad, Taggiasca olives and orange | 21

Norwegian salmon* in taggiasca olives and teriyaki sauce crust with yogurt sauce and baked potatoes | 21

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

Sicilian caprese: Mediterranean red tuna** carpaccio, fresh burrata, fresh sliced tomatoes and mixed salad | 18

Sea grill - Mediterranean red tuna**, Norwegian salmon*, sea bass fillet*, Imperial prawns* and scampi*, served with fresh fennel salad, Taggiasca olives and orange

- One person | 40 - Two people | 68



RAW FISH

Excellence 6 scampi*, 6 imperial prawns*, 6 Sicilian red prawns*, unseasoned red tuna** tartare, salmon* and sea bass* sashimi – served with homemade guacamole sauce, strawberries, pineapple and blueberries | 70

Class 6 seared Imperial prawns*, 6 seared scampi*, Norwegian salmon* sashimi, red Mediterranean tuna** and sea bass** sashimi – served with homemade guacamole sauce, strawberries and pineapple | 50

Exclusive 2 scampi*, 2 Sicilian red prawns*, 2 Imperial prawns*, unseasoned Norwegian salmon* tartare, red Mediterranean tuna** sashimi – served with pineapple and fresh blueberries | 40

FRIED FISH

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

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

Imperial prawns* tempura with battered vegetables* | 19

MNL great fish tempura Lobster*, Imperial prawns*, sea bass fillet*, squids*, prawns*, scampi* with battered vegetables | 34



SUGGESTED BEER

Margose 4,6%Vol

33cl

Style: Gose

9

Origin: Puglia, Italy

Made with the addition of sea water. In the mouth, flavor and acidity make this product unique.



FISH TARTARE

Served with crusty bread croutons, fresh fennel and orange salad

Red Mediterranean tuna tartare** served with homemade guacamole sauce, cherry tomatoes and fresh basil | 22

Red Mediterranean tuna tartare** served with cherry tomatoes, caper flowers and fresh basil | 21

Norwegian salmon* tartare in teriyaki sauce scented with lime | 20

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

Sicilian red prawns* tartare tower, fresh avocado and burrata cream | 28

Tartare trilogy: red Mediterranean tuna** with fresh cherry tomatoes, caper flowers and basil, Norwegian salmon* in teriyaki sauce scented with lime, Imperial prawns* with cherry tomatoes, Taggiasca olives and fresh basil | 36

MNL GOURMET SALADS

FROM THE SEA

Montenapoleone: Unseasoned Sicilian red prawns*, lime infused Norwegian salmon* tartare, almonds, salad, blueberries, freshly sliced tomato, fresh guacamole sauce, orange wedges, nori seaweed | 18

Quadrilatero della Moda: Diced red Mediterranean tuna**, mango, blueberries, orange wedges, teriyaki sauce, fresh guacamole sauce, nori seaweed, salad, freshly sliced tomato | 18

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

Brera: Sea bass fillet*, vegetable couscous, steamed potatoes and green beans, parsley, 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

Corso Venezia: Seared Imperial prawns*, vegetable couscous, curry Italian chicken*, chives, grilled zucchini, eggplants and peppers | 16

CLUB SALAT

FROM THE SEA

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

Shrimp: Salad, freshly slice tomato, mini club sandwich of whole grain bread with pumpkin seeds, seared Imperial prawns*, mozzarella, Philadelphia cheese, red and yellow confit cherry tomatoes, almonds | 16

Torino: salmon** sashimi, Philadelphia cheese, mini club sandwich of whole grain bread with pumpkin seeds with Artemide black rice, fresh avocado, salad, freshly sliced tomato, nori seaweed, pumpkin seeds, blueberries, chives | 17

MNL GOURMET SALADS

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

Buenos Aires: Beef tartare flavoured with orange and lime, bread croutons, almonds, teriyaki sauce, citrus fruits vinaigrette, orange wedges, freshly sliced tomatoes, salad | 15

Navigli: Beef tartare flavoured with lemon and basil, vegetables couscous, grilled eggplants, zucchini, peppers and radicchio, freshly sliced tomato, caper flowers | 15


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

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

CLUB SALAT

FROM THE LAND

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 egg | 14

 **Vegetarian:** Salad, freshly sliced tomato, mini club sandwich of whole grain bread with pumpkin seeds, eggplant, zucchini, peppers, mozzarella, Greek feta cheese | 14

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 | 15





SUSHI & SASHIMI

Edamame | 5

Sushi mix

25 pieces | 35

45 pieces | 55

65 pieces | 75

Special only uramaki special roll only:
• 40 pieces | 70

Nigiri *fish on rice balls - 2 pieces*

Sake salmon | 4

Amaebi raw sweet shrimp | 5

Sake fumé smoked salmon | 4

Maguro tuna | 4

Suzuki sea bass | 4

Ebi cooked shrim | 4

Escape scampi | 6

Sicily raw red prawn | 6

Anago eel | 4

Hana mix: 2 salmon, 2 tuna, 2 sea bass | 12

Yuki mix 1 salmon, 1 tuna, 1 raw shrimp,
1 smoked salmon, 1 eel, 1 sea bass | 14

Ciku mix 22 salmon, 2 tuna, 2 sea bass, 2 eel, 2 raw
shrimp | 20

Sashimi

Sashimi salmon 9 pieces | 14

Sashimi tuna 9 pieces | 15

Sashimi matsu 3 tuna, 3 salmon, 3 sea bass | 16

Sashimi yomo 4 tuna, 4 salmon | 14

Sashimi gold 3 tuna, 3 salmon, 3 sea bass, 3 raw
Imperial prawns | 18

Sashimi save 3 tuna, 3 salmon, 3 sea bass, 3 raw
Imperial prawns, 3 raw scampi | 25

Tartare

Salmon tartare salmon tartare, avocado, sesame
on a bed of sushi rice and teriyaki sauce | 17

Tuna tartare tuna tartare, mango, sesame on a
bed of sushi rice and teriyaki sauce | 19

FRESH The fish arrives every day from certified and
monitored suppliers. Salmon, tuna and sea bass arrive
fresh and are blast chilled on site. Shrimps, scampi, eel and
surimi are blast chilles on board as soon as they are caught.

SAFE Fresh fish is blast chilled at -20° for 24 hours in
special blast chillers that eliminate any possible presence of
bacteria and parasites.



POKE BOWL

BOWL OF RICE WITH RAW FISH

Big island sushi rice, salmon, surimi, mango, eda-
mame, flaked almonds, ginger, guacamole | 14

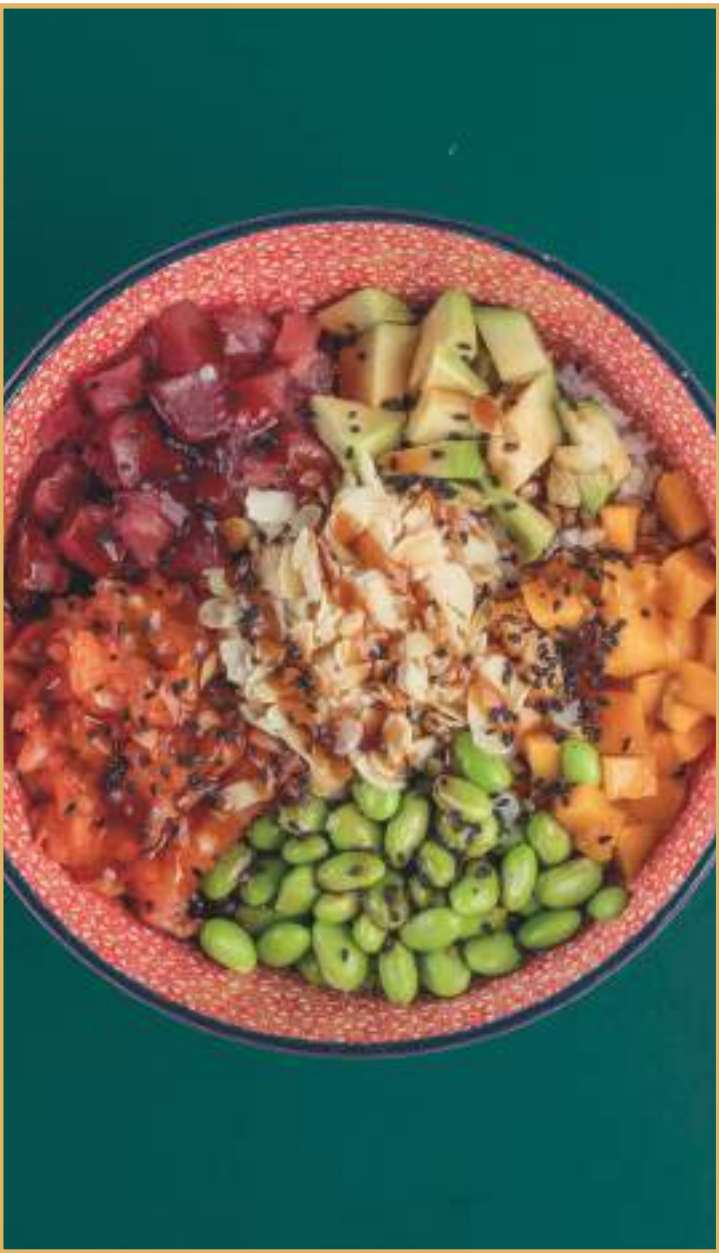
Kailua sushi rice, red tuna, salmon, edamame,
ginger, mango, teriyaki sauce, sesame seeds | 14

Kona Venere rice rice, red tuna, salmon, flaked
almonds, wakame, avocado, sesame seeds, purple
potatoes chips, mango sauce | 14

Waikiki sushi rice and Venere rice, salmon,
tempura shrimps, fresh cherry tomatoes, avocado,
wakame, pineapple, sesame, teryiaki sauce and
mango sauce | 16

Ali'i drive sushi rice, tuna, squid tempura,
edamame, salmon, wakame, mango, purple potato
chips, sesame and teryiaki sauce | 16

Lava java black rice and sushi rice, tuna, salmon,
shrimps, Philadelphia cheese, avocado, tobiko,
sesame, teryiaki sauce | 16



MAKI & TEMPURA

Montenapo Maki Special Roll 8 pieces

Mango salmon, avocado, Philadelphia cheese - external salmon tartare, slightly spicy mayonnaise, mango cream, yellow caviar, Bronte pistachio | 18

Tuna truffle tuna tartare flavored with truffle and chives - external red tuna and Asiago truffle flakes | 18

Experience tempura shrimp, avocado - external Bronte pistachio pesto, fresh burrata and shrimp tartare | 18

Ginzo raw salmon and avocado - external Sicilian red prawn tartare and Asiago black truffle | 18

Hosomaki small rice rolls - 6 pieces

Sakemaki salmon | 6

Tekamaki tuna | 6

Ebimaki cooked shrimp | 6

Kanimaki surimi | 6

Tempura

Ebi tempura Imperial prawns tempura | 16

Tempura mista Imperial prawns tempura with vegetables | 17

Futomaki fried large rice rolls - 6 pieces

Futo zeng salmon, avocado, Philadelphia cheese, surimi, tobiko, teriyaki sauce | 14

Mexi roll tuna, avocado, Philadelphia cheese, guacamole, sesame, teriyaki sauce | 14

Salmon ninja salmon, Philadelphia cheese, mayonnaise, tobiko, mango, almonds, oyster sauce | 14



Uramaki rice rolls - 8 pieces

California cooked shrimp, avocado, mayo | 9,5

Philadelphia salmon, avocado, Philadelphia | 9,5

Uramaki tempura tempura shrimps, mayo | 10,5

Yume tuna, avocado, Philadelphia cheese - external salmon sashimi, teriyaki sauce and wakame seaweed | 11

Tiger shrimp tempura, mayo - external salmon sashimi, teriyaki sauce, mayo and tobiko | 13,5

Hasu tuna, raw shrimp, avocado, Philadelphia cheese - external tuna and salmon sashimi, oyster sauce | 14,5

Hiroshi salmon, Philadelphia cheese, mango - external tuna sashimi, slightly spicy mango sauce, sweet potato chips and teriyaki sauce | 15

Sunset raw scampi, mango - external Philadelphia cheese and chopped Bronte pistachios | 15



Karma scampi tempura, mango, avocado, Philadelphia cheese - external shrimp tartare and teriyaki sauce | 16

Sicilia Sicilian red prawns, mango, avocado, Philadelphia cheese - external shrimp tartare | 17

Rakki shrimp tempura, avocado, surimi, mayo, tobiko - external crispy onion and teriyaki sauce | 15

Dragon shrimp tempura, avocado, spicy mayo - external salmon sashimi, spicy mayo, purple potatoes chips and teriyaki sauce | 15

Italian salmon, bufala campana DOP - external Sicilian red prawns tartare, basil sauce and crispy onion | 16

Arcobaleno tuna, avocado, Philadelphia cheese - external tuna sashimi, salmon, sea bass and teriyaki sauce | 15

SUGGESTED BEER

High Wire Grapefruit 5,5%Vol 33cl

Style: Fruit IPA
Origin: England
Beer with 100% natural grapefruit flavour and malty base which develops into a bitter finish.

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: Bagel 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 | 20

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 | 13,5

Mortazzi Tuoi Burger: Bread, beef burger 250 gr, mortadella IGP, fresh burrata, Bronte pistachios cream, caramelized onion, freshly sliced tomato | 17



Burgers with Bagel Bread

Salmon Burger: Bagel, smoked Norwegian salmon, fresh avocado, Philadelphia cheese, cherry tomatoes, served with guacamole sauce aside | 16

Tempura Avo Burger: Bagel, tempura shrimp, fresh avocado, burrata cheese stracciatella, lettuce, fresh sliced tomato, fresh guacamole aside | 16

🌱 **Veggie Burger:** Bagel, grilled eggplants, crispy beet, veggie burger, freshly sliced tomato, lettuce | 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

Mac&Cheese Burger: Bread, beef burger 250 gr, cheddar cheese, crispy bacon, mac & cheese – served with pouring of stringy cheddar cheese | 18

Real Double Cheeseburger: Bread, double beef burger 250 gr, triple cheddar cheese, red and yellow confit cherry tomatoes, fresh Asiago cheese – served with pouring of stringy cheddar cheese | 21



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, fresh Asiago truffle – served in our smoking bell | 18

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

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



SUGGESTED BEER

Crazy Shot 11 5,5%Vol

33cl

Style: Rauchbier / Smoked Ale

8

Origin: Veneto, Italy


The smoked notes dominate the aromatic part with references of honey, caramel and bread.


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 | 7,5

 **Papas Cáscara:** Unpeeled fried potatoes* spiced with garlic and onion, served with BBQ sauce | 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 | 10




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



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 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

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

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

Platos Típicos

 **Chili Picadillo:** Stewed minced beef with mexican beans and spicy sauce. Served with rice, salad, tomatoes, cheese, tortillas and sauces | 17


Camarones Salteado: Sautéed marinated prawns with sweet paprika, onions, avocado and flavored with tequila reposado. Served with papas rancheras, rice, salad, pico de gallo, tortillas and sauces | 18

Pollo Hervido: Diced chicken breast, sautéed with white cream and flavored with tequila reposado. Served with salad, tomatoes, cheese, rice, papas rancheras, tortillas and sauces | 17




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 DRINKS AND BEER

Sangria for 2 people | 10 for 4 people | 18

Margarita Tequila blanco, triple sec, fresh lime juice | 7

Tommy's Margarita Tequila blanco, fresh lime juice, agave | 7,5

Alhambra Reserva Bionda 6,4%Vol 33cl
Style: Lager
Origin: Spain
Reserved for the most discerning palates, this is an extra quality, handcrafted double malt beer with an intense flavor and golden amber color.

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



ROMAN PIZZA IN PALA AND MAMMAPIZZA IN A PAN



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 PIZZA IN PALA High and fragrant, made exclusively with high quality Italian flours, high hydration mother yeast and leavened for over 36 hours. Crunchy on the outside and soft inside with high digestibility.

Our Classics

Boscaiola: Tomato, mozzarella, forest mushrooms, fresh Asiago cheese, FC: Kofler's selection speck | 10,5

Bufalina: Tomato, mozzarella di bufala campana DOP, FC: fresh cherry tomatoes, organ, fresh basil | 10

Fiorita: Tomato, mozzarella, FC: Grana stravecchio cheese, fresh cherry tomatoes, rocket salad | 9,5

Margherita + Patate: Tomato, mozzarella, FC: un-peeled Pure&Rustic fried potatoes* | 9

Panoramica: Tomato, mozzarella, FC: fresh burrata, Kofler's selection speck | 10,5

Piacevole: Bufala campana DOP, FC: fresh cherry tomatoes, Parma ham | 11

Piemontese: Mozzarella, 4 cheese cream, italian nuts, FC: Kofler's selection speck | 11

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

Rosmarino: Tomato, bufala campana DOP, rosemary, capers, confit cherry tomatoes, taggiasca olives | 10

Topo Gigio: Mozzarella, fresh Asiago cheese, 4 cheese cream, FC: Grana stravecchio cheese | 9,5

Vegana: Tomato, grilled peppers, zucchini and eggplants, freshly sliced tomato, organ, FC: rocket salad | 9,5

Vegetariana: Tomato, mozzarella, eggplants, grilled zucchini and peppers, freshly sliced tomato, organ, FC: rocket salad, Grana stravecchio cheese | 10

Le Cremose

Doc: Mozzarella, eggplant cream, Grana stravecchio cheese, eggplant parmesan, FC: Parma ham | 12

Gradevole: Tomato, bufala campana DOP, genoese pesto, taggiasca olives, chili pepper, FC: cherry tomatoes, fresh basil | 10,5

Romeo e Giulietta: Tomato, genoese pesto, greek feta cheese, bufala campana DOP, FC: cherry tomatoes and fresh basil | 12,5

Rosamunda: Tomato, basil pat , mozzarella, FC: rocket salad, cherry tomatoes, fresh burrata | 12,5

Le Specialissime Montenapoleone

Bunga Bunga: Tomato, chili pepper, bufala campana DOP, capers, FC: taggiasca olives, cherry tomatoes, fresh burrata, basil | 12,5

Canton del Gallo: Tomato, mozzarella, FC: confit cherry tomatoes, fresh burrata e Cantabrian Sea anchovies | 13,5

Carbonara al Tartufo: Mozzarella, crispy bacon, fried egg, Grana stravecchio cheese, Asiago black truffle | 13

Incatenata: Fresh Asiago cheese, forest mushrooms, radish from Treviso, FC: fresh burrata, homemade porchetta | 12,5

La Migliore: Tomato, FC: Parma ham, fresh burrata, taggiasca olives, fresh basil | 13

La Mortazza: Mozzarella, Bronte pistachios pesto, FC: fresh burrata, mortadella IGP, chopped pistachios | 13

La Vera Caprese: Tomato, bufala campana DOP, FC: freshly sliced tomato, fresh cherry tomatoes, double bufala campana DOP, organ, basil | 13

Pancio Speck: Mozzarella, smoked scamorza, forest mushrooms, porcini mushrooms, bacon, FC: Kofler's selection speck, Grana stravecchio cheese | 12,5

Teresina: Mozzarella, sausage, fresh Asiago cheese, porcini mushrooms, FC: oil and Asiago truffle flakes | 13

Un Sogno: Bufala campana DOP, porcini mushrooms, rocket salad, Kofler's selection speck, FC: fresh burrata | 13




CLUB SANDWICH

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, Philadelphia cheese, red and yellow confit cherry tomatoes, fresh guacamole sauce, mozzarella, lettuce | 14

Club 7 Unseasoned beef tartare, bufala campana DOP, Taggiasca olives, mozzarella, egg, lettuce, freshly sliced tomato | 13,5



Club 9 Sausage, grilled radicchio, 4 cheese cream, double caramelized and crispy onion, mozzarella, lettuce | 12,5

Club 10 Pulled pork (homemade frayed tender pork shoulder), double caramelized and crispy onion, black beans, cheddar cheese, crispy bacon, lettuce, freshly sliced tomato | 13,5

 Vegetarian



KIDS MENU

All 9€

KLAUS: COTOLETTA DI POLLO*
ITALIANO E PATATE* FRITTE

CUTLET OF ITALIAN ~~CHICKEN~~
CHICKEN WITH FRENCH FRIES

PETS: BURGER DI MANZO ITALIANO
E PATATE* FRITTE

BURGER OF ITALIAN BEEF
WITH FRENCH FRIES

SCOTTECS: PROSCIUTTO COTTO ~~ITALIANO~~
ITALIANO E ~~PATATE~~ PATATE*
FRITTE

ITALIAN COOKED HAM
WITH FRENCH FRIES

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

CHICKEN NUGGETS WITH FRENCH
FRIES

TROLLS: WURSTEL E PATATE*
~~FRITTE~~ FRITTE

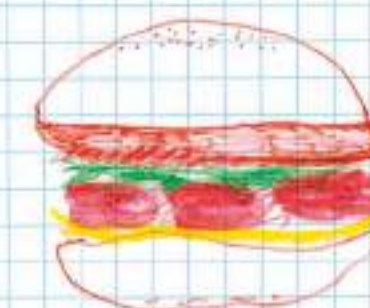
WURSTEL WITH FRENCH
FRIES

ALVIN: SALSICCIA E PATATE* FRITTE
SAUSAGE WITH FRENCH FRIES

CUMBALL: SPAGHETTI AL RAGU / POMODORO
SPAGHETTI WITH RAGOUT/TOMATO

THUNDERMAN: PENNE AL RAGU / PD
MODORO
PENNE WITH RAGOUT
OR TOMATO

PIZZA



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 0979882 Selvazzano Dentro, PD

049 8962888 Ponte San Nicolò, PD

The restaurant is open everyday from 12:00 to 15:00 (also with offers and agreements dedicated to offices) and in the evening from 18:00 to 2:00.

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