

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

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Kids Menu

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 | 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

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

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 Original5,1% Vol.

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

25cl3,5

50cl6



Leffe Rouge6,6% Vol.

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

33cl6



Hoegaarden Blanche4,9% 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.

25cl4

50cl6,5

CRAFT BEERS



Bräuweisse5,1% 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.

50cl6,5



Eucharis Pils4,9% 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.

50cl6,5



Altaluna5,6% Vol.

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.

33cl8



12914,9% Vol.

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.

33cl7,5



Saucery3,9% Vol.

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.

33cl7



Corona Cero - zero alcohol0,0% Vol.

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.

33cl6



Caulier Blonde6,7% Vol.

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.

33cl7



Alhambra Reserva Roja7,2% Vol.

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.

33cl6,5



Goose IPA5,9% Vol.

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.

35,5cl7



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, fresh Asiago cheese and confit cherry tomatoes | 16

Prosciutto crudo, fresh burrata, Taggiasca olives and confit cherry tomatoes | 18

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 FROM THE LAND

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

Spaghetti cacio pepe with black truffle | 13

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

Homemade Potato Gnocchi with venison ragù, confit cherry tomatoes and aged Grana Padano shavings | 13,5

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

Homemade Potato Gnocchi with four cheeses and crispy speck | 13



SEAFOOD FIRST COURSES

Spaghetti Cacio e Pepe with imperial shrimp* tartare and lime | 16

Spaghetti alla Costiera Amalfitana with langoustine*, mussels*, Adriatic clams*, imperial prawns*, fresh tomatoes – slightly spicy | 18

Spaghetti with Adriatic Veraci Clams* | 13,5



PASTIFICIO

Fratelli Benetti

Nel 1921, proprio dove oggi sorge il Montenapoleone di Asiago, i trisnonni di Andrea e Carlo iniziavano a produrre pasta fresca all'uovo, tramandandone l'arte a figli e nipoti. Cessata l'attività negli anni '70, in occasione del centenario della nascita del pastificio, i due cugini, recuperate le antiche trafile in bronzo ed il vecchio marchio, hanno deciso di riprendere la produzione di questa pasta di alta qualità di grano biologico 100% italiano, artigiana nello spirito e tradizionale nella sostanza, in esclusiva per i Ristoranti Montenapoleone.

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 mixed greens, cherry tomatoes and aged Grana Padano | 27

Scottona Ribeye Steak 600g grilled with roasted potatoes | 30

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 | 24

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

Vallespluga Free-Range 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

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 | 18



SEAFOOD MAIN COURSES



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

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

Mediterranean Red Tuna encrusted with pistachios**, served with mixed greens and cherry tomatoes | 25



Mediterranean Sea Bass* fillet cooked in a Mediterranean style with Taggiasca olives, cherry tomatoes and roasted potatoes | 19

Norwegian Salmon* baked with mixed greens and cherry tomatoes | 22



Grand Tempura of fish: imperial prawns*, sea bass* fillet, squid*, shrimp*, langoustine* with fries* | 32

Fried Squid* and Shrimp* with fries* | 25

PLANT BASED

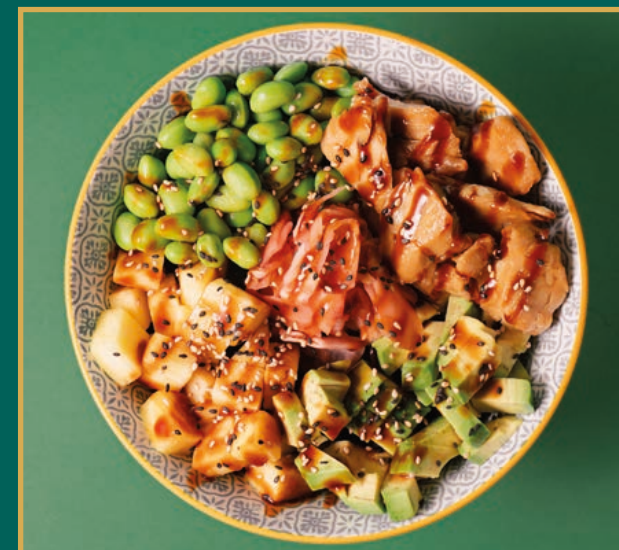
With our plant-based offerings, we cater not only to vegans and vegetarians but to everyone who cares about their health and the planet. We set a new standard in plant-based meat, offering exceptional taste, no additives, high protein content, and a juicy texture that is incredibly similar to traditional 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, 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, teriyaki sauce, sesame seeds | 16



POKE BOWLS

RICE BOWL WITH RAW FISH

Kona: Artemide black rice, red tuna**, salmon*, sliced almonds, edamame, avocado, sesame seeds | 16

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

Molokai: Artemide black rice, red tuna**, salmon*, shrimps*, Philadelphia cream cheese, avocado, edamame, sesame seeds, teriyaki sauce | 17



CLUB SALADS

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

Vegetarian: Mixed greens, fresh sliced tomatoes, mini whole-grain club sandwich with eggplant, zucchini, peppers, mozzarella, Taggiasca olives, Grana Padano shavings | 15

GOURMET SALADS

Montenapoleone: Imperial prawns* in their natural state, Mediterranean red tuna** tartare in its natural state, almonds, mixed greens, fresh sliced tomatoes, guacamole sauce | 18

Caesar Salad: Grilled Italian chicken*, crispy bacon, aged Grana Padano cheese shavings, toasted bread croutons, fresh sliced tomatoes, mixed greens, Caesar sauce | 16

Dante: Prosciutto crudo, fresh burrata, Taggiasca olives, almonds, mixed greens, fresh sliced tomatoes | 16

Garibaldi: 250g beef burger, Campania DOP buffalo mozzarella grilled, baked potatoes, mixed greens, fresh sliced tomatoes, Taggiasca olives, Italian walnuts | 17



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, fresh sliced tomato | 16,5

Italian Taste Burger: Bread, eggplant parmigiana, Parma prosciutto, 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, fresh 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

Starters

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



Lactose-free mozzarella is available upon request.

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



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 | 11,5

Bufalina: Tomato, buffalo mozzarella (Campania DOP), FC: fresh cherry tomatoes, oregano, fresh basil | 11

Margherita + Patate: Tomato, mozzarella, FC: fried potatoes* | 10,5

Panoramica: Tomato, mozzarella, FC: fresh burrata, speck | 11,5

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

Vegetariana: Tomato, mozzarella, grilled eggplant, zucchini, and peppers, fresh sliced tomatoes, oregano, FC: mixed greens, aged Grana Padano cheese | 11

Rosmarino: Tomato, Campania DOP buffalo mozzarella, rosemary, confit tomatoes, Taggiasca olives | 11



The Montenapoleone Specialties

La Migliore: Tomato, FC: prosciutto crudo, fresh burrata, Taggiasca olives, fresh basil | 13,5

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

Teresina: Mozzarella, sausage, fresh Asiago cheese, wild mushrooms, FC: Asiago truffle oil and truffle shavings | 13,5



CLUB SANDWICHES

Made with artisan bread and served with fried potatoes and pink sauce*

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

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

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

Club 4 Grilled eggplant, zucchini, and bell peppers, mozzarella, fresh Asiago cheese, fresh sliced tomato | 13,5

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

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



Lactose-free mozzarella is available upon request.

KIDS MENU

All at 9€

KLAUS: COTOLETTA DI POLLO*
ITALIANO E PATATE* FRITTE

CUTLET OF ITALIAN CHICKEN WITH FRENCH FRIES

PETS: BURGER DI MANZO ITALIANO
E PATATE* FRITTE

BURGER OF ITALIAN BEEF WITH FRENCH FRIES

SCOTTIES: ~~PRONZOTTO~~ ~~COTTO~~ ~~SALE~~
~~ITALIANO~~ ~~E PATATE~~ ~~FRITTE~~

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

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

CHICKEN NUGGETS WITH FRENCH FRIES

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

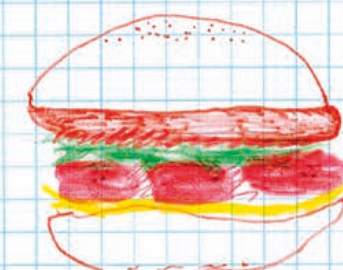
WURSTEL WITH FRENCH FRIES

AVALONIA: ~~PRONZOTTO~~ ~~COTTO~~ ~~SALE~~
~~ITALIANO~~ ~~E PATATE~~ ~~FRITTE~~

QUIMBALE: ~~PRONZOTTO~~ ~~COTTO~~ ~~SALE~~
~~ITALIANO~~ ~~E PATATE~~ ~~FRITTE~~

THUNDERMAN: PENNE AL RAGÚ/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

The Restaurants

Montenapoleone Asiago

Via Monte Ortigara, 7 - Asiago (VI)

Phone: 0424 1946330

 @montenapoleoneasiago

 Montenapoleone Asiago

Montenapoleone Bassano del Grappa

Via Angarano, 16 - Bassano del Grappa (VI)

Phone: 0424 1954213

 @montenapoleonebassano

 Montenapoleone Bassano

The Breweries

Montenapoleone Caselle di Selvazzano

Piazza Carlo Leoni, 12 - Selvazzano Dentro, PD

Phone: 049 8979882

 @montenapoleonecaselle

 Montenapoleone Caselle

Montenapoleone Ponte San Nicolò

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

Phone: 049 8962888

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 Montenapoleone Ponte