

M E N U

ANTIPASTI

GOTA CHEESE SALAD Lettuce, cherry tomatoe, carrot, olives, strawberries, nuts, gota cheese and strawberries vinagret	14,00€
FOIE SALAD WITH MANGO VINAGRET Lettuce, cherry tomatoe, carrot, "foie" and mango vinagret	15,50€
ARUGULA SALAD WITH BLUE CHEESE AND PEAR Lettuce, arugula, blue cheese, hazelnut, pear and honey and mustard dressing	14,00€
"BURRATA" WITH SEASON TOMATOE AND BASILICUM OIL	11,50€
SPANISH HAM CROQUETTES MADE AAT HOME (8 ud.)	11,50€ (+1,50€ unit)
SPANISH HAM WITH FOCACCIA BREAD (100 gr.)	17,00€ (1/2 portion) 11,50€
BEEF CARPACCIO WITH FINACCIA BREAD	14,00€
GRILLED VEGETABLES	12,00€

PASTA ASCIUTTA & FRESCA

CHOOSE THE VARIETY OF PASTA THAT YOU LIKE THE MOST AND ONE OF OUR ARTISANAL SAUCES TO GO WITH IT



SPAGHETTI



RIGATONI



STRIGOLI



TAGLIATELLI



SPAGHETTI SIN GLUTEN
+ 1,00 €

SAUCES:

BOLOGNESA: tomatoe sauce and meat	11,00€
GORGONZOLA E MELA: gorgonzola, cream and apple	12,50€
PESTO GENOVÉS HECHO EN CASA: basil, pine cone fruit, parmesan cheese and olive oil	12,50€
PESTO ROSSO: pesto genovés+tomatoe	13,50€
CARBONARA: bacon and egg in cream	12,50€
CREMA AL FUNGHI PORCINI E FOIE: with mushrooms, cream and foie	15,00€
ARRABIATTA: anchovies, capers, tomatoe, olives and chili pepper	12,50€
PIAZZA: with cherry tomatoe, olive oil, basil, garlic and chili pepper	12,00€

NEW CREATIONS

RIGATONE ALLA CARBONARA MARINERA	15,00€
RIGATONE DELLA MARIETTA E GIUSEPE: ricotta, fresh tomato, onion, spinach, tapenade	13,00€

M E N U

PASTA RIPIENA

CHOOSE THE VARIETY OF PASTA THAT YOU LIKE THE MOST AND ONE OF OUR ARTISANAL SAUCES TO GO WITH IT



BOMBOLOTI VERDI
DI RICOTA E SPINACI



FIOCCHI
DI FORMAGGIO E PERE



RAVIOLI ALLA CARNE



RAVIOLI DE FOIE
+ 3,00 €

SAUCES:

BOLOGNESA: tomatoe sauce and meat	12,00€
GORGONZOLA E MELA: gorgonzola, cream and apple	13,50€
PESTO GENOVÉS HECHO EN CASA: basil, pine cone fruit, parmesan cheese and olive oil	13,50€
PESTO ROSSO: pesto genovés+tomatoe	14,50€
CARBONARA: bacon and egg in cream	13,50€
CREMA AL FUNGHI PORCINI E FOIE: with mushrooms, cream and foie	16,00€
ARRABIATTA: anchovies, capers, tomatoe, olives and chili pepper	13,50€
PIAZZA: with cherry tomatoe, olive oil, basil, garlic and chili pepper	13,00€

GRATIN

LASAGNA NAPOLITANA	12,50€
CANNELLONI DI FUNGHI WITH TRUFFLED BECHAMEL	13,50€

RISOTTOS

RISOTTO AL FUNGHI PORCINI: with mushroom and cream	12,50€
RISSOTO WITH SANGE AND PEAR	12,50€
RISOTTO AI FRUTTI DI MARE: : with prawns, cuttlefish, clams and mussels	15,00€
RISOTTO AL NERO DI SEPIA: with prawns and cuttlefish in its ink	15,00€

la Piazza

PIZZERIA RESTAURANT SINCE 1985

M E N U

PIZZAS

ALL OUR PIZZAS ARE COOKED TO THE WOOD OVEN

PIZZA MARGARITA: tomato, mozzarella and oregano	9,50€
HAM PIZZA	11,00€
PIZZA MALLORQUINA: sobrasada and capers	11,50€
PIZZA VENECIANA: mushrooms and ham	12,00€
PIZZA 4 ESTACIONES: mushrooms, ham, anchovies, bacon, sweet pepper and olives	12,50€
PIZZA CALZONE: mushrooms, ham and yoke	13,00€
PIZZA CALZONE DI FORMAGGIO: cheese in cream and sweet onion	13,00€
PIZZA 5 QUESOS: emmental, brie, gorgonzola, parmesan, mozzarella	13,00€
PIZZA DE SALMÓN: salmon, tomatoe, mozzarella and oregano	15,00€
PIZZA SPECIALE: fresh mozzarella, cherry, lamb's lettuce and pesto	13,50€
PIZZA FRUTTI DI MARE: shrimps, cuttlefish, clams and mussels	15,50€
PIZZA IBÉRICA: Spanish ham	15,00€
PIZZA BARBACOA: meat, bacon and barbacoa sauce	13,50€
PIZZA DI CAPRA: gota cheese, tomato, walnuts, raisins and honey	13,50€
PIZZA RABIATTA: york ham, anchovies, chilli, capers and black olives	13,00€
PIZZA RATATOUILLE: sweet pepper, aubergines, onion, courgettes	12,50€
PIZZA ALLA MELANZANA: aubergines, honey and parmesan cheese	13,50€
PIZZA CHILATE DE POLLO: chicken, sweet pepper, onion, "jalapeños" and red chilli	13,50€

WHITE PIZZAS (without tomato sauce on the base)

PIZZA GENOVESA: mushrooms, bacon and pesto sauce	12,50€
PIZZA DE FOIE: foie and sweet onion	15,50€

NEWLY CREATED PIZZAS

PIZZA POMO D'ORO: San Marzano tomato base, semi-dried tomato variety, marinated cherry tomato, burratina and pesto (does not have mozzarella on the base)	14,00€
PIZZA LA PERTUTTI: San Marzano tomato base, vegan minced, vegan mozzarella, mushrooms, marinated cherry tomato, oregano and basil	13,50€
PIZZA ROMAGNOLA: mozzarella, bologna, burratina and pistachio cream (does not have tomato on the base)	14,50€
PIZZA DIAVOLA: spicy napolitano salami, tomato, mozzarella and oregano	11,50€

VEGAN MOZZARELLA WITHOUT LACTOSE	+2,00€
INTEGRAL SPELT ECOLOGICAL BASE PIZZA	+1,50€

ALL PIZZAS HAVE TOMATO, MOZZARELLA AND OREGANO EXCLUDING WHITE PIZZA

M E N U

MEAT AND FISH

100% BEEF HAMBURGER Brie cheese, mushrooms, sweet onion and truffle cream	14,00€
100% BEEF HAMBURGER Burger with bread and chips (without toppings)	11,00€
GRILLED BEEF TENDERLOIN WITH GARNISH	21,00€
BEEF SIRLOIN "LA PIAZZA" With cream, Marsala, Spanish ham and sage	23,50€
GRILLED KING PRAWNS WITH VEGATABLES	18,00€
GRILLED SQUIDFISH WITH "BLACK RISOTTO"	18,00€
SOLE MEUNIÈRE	18,50€
GRILLED OCTOPUS	19,00€

ALLERGEN TABLE



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M W I N E S A N D C A V A S U

SANGRIAS

WINE SANGRIA (one liter)	12,50€
WINE SANGRIA (half liter)	9,00€
CAVA SANGRIA (one liter)	15,00€

WHITE WINES

HOUSE WINE Sant Sadurní d'Anoia (Alc. 11,5% vol. - 75cl.) Jug: 25cl. 3,60€ - 50cl. 7,00€	10,00€
SUMARROCA Clàssic Blanc de Blancs : D.O.Q. Penedés (Alc. 11% vol. - 75cl.) Organic viniculture wine	13,00€
IPSIS: D.O. Tarragona (Alc. 11,5% vol. - 75cl.)	13,70€
CIRCE Verdejo : D.O.Q. Rueda (Alc. 13% vol. - 75cl.) Organic viniculture wine	18,50€
MOSCATO ESPUMANTE: Italia (Alc. 7,5%vol. - 75cl.)	11,50€
LA NIÑA DE MIS OJOS (medium sweet): D.O.Fuenmayor, España (Alc. 12% vol. - 75cl.)	14,50€

ROSÉ WINES

HOUSE WINE Sant Sadurní d'Anoia (Alc. 12,5% vol. - 75cl.) Jug: 25cl. 3,60€ - 50cl. 7,00€	10,00€
LAMBRUSCO: Italia (Alc. 7,5% vol. - 75cl.)	11,50€
TORRES DE CASTA: D.O. Penedés (Alc. 13,5% vol. - 75cl.)	12,50€
HOMENAJE: D.O. Navarra (Alc. 13% vol. - 75cl.)	12,00€
SUMARROCA D.O. : Penedés (Alc. 11,5% vol. - 75cl.)	13,50€

M W I N E S A N D C A V A S U

RED WINES

HOUSE WINE Sant Sadurní d'Anoia (Alc. 13,5% vol. - 75cl.) Jug: 25cl. 3,60€ - 50cl. 7,00€	10,00€
LA FORMIGA DE VELLUT : D.O.Q. Priorat (Alc. 14,5% vol. - 75cl.) Organic wine	26,00€
NONA : D.O. Priorat (Alc 14% vol. - 75cl)	23,00€
L'INCONSCIENT DE LES COUSINS : D.O. Priorat (Alc. 14,5% vol. - 75cl.)	21,50€
MARQUES DE CACERES : D.O. Rioja (Alc. 12,5% vol. - 75cl.)	17,50€
PROTOS : D.O. Ribera del Duero (Alc. 14,5% vol. - 75cl.)	18,50€
COTO DE IMAZ : D.O. Rioja. Reserva (Alc. 12,5% vol. - 50cl.)	14,50€
MARMELLANS NEGRE : D.O. Montsant (Alc 13,5% vol. - 75cl.)	12,00€
IPSIS NEGRE : D.O. Tarragona. Criança (Alc 13% vol. - 75cl.)	14,50€

CAVAS

BRUT DE LA CASA	12,00€
AGUSTÍ TORELLÓ MATA. Reserva : D.O. Penedés (Alc. 11,5% vol. - 75cl.)	19,00€
PROSECCO : D.O. Italia (Alc. 11% vol. - 75cl.)	13,50€



M E N U D R I N K S

WATER

BEZOYA WATER 1 LITRE	3,50€
BEZOYA WATER ½ LITRE	2,00€
SODA WATER PIRINEA	2,50€
SODA WATER VICHY CATALAN	3,00€

JUICES

ORANGE, PEACH, APPLE	2,50€
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SOFT DRINKS

COCA COLA, COCA COLA 0 COCA COLA 00, ORANGE FANTA, LEMON FANTA, NESTEA (lemon), AQUARIUS (lemon), SPRITE, GASEOSA, BITTER KAS Y TÓNICA	2,75€
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BEER

ESTRELLA DAMM (alc. 5,4% vol)	2,75€
ESTRELLA GALICIA (alc. 5,5% vol)	3,00€
AK DAMM (alc. 4,8% vol)	3,00€
VOLL DAMM (alc. 7,2% vol)	3,00€
MORETTI (alc. 4,5% vol)	3,00€
AMSTEL ORO TOSTADA (alc. 6,2% vol)	3,50€
RADLER (alc. 2,5% vol)	3,00€
FREE DAMM 0,0 (alc. 0% vol)	2,75€
DAURA DAMM WITHOUT GLUTEN (alc. 5,4% vol)	3,00€

MEANU

DESSERT AND ICE CREAM

HOMEMADE DESSERTS

CHOCOLATE VOLCANO WITH VANILLA ICE CREAM	6,00€
TIRAMISÚ	5,90€
PANNA COTTA: boiled cream with strawberry sauce	5,00€
TRUFFLES (3 units)	5,50€ (+2,00€ unit)
DARK CHOCALATE CREPE	6,00€

ICE CREAM

CHOCOLATE, VANILLA, COCONUT, LEMON, MASCARPONE WITH FIGS, POPCORN WITH CARMEL	
1 ICE CREAM BALL	3,50€
2 ICE CREAM BALL	5,50€
3 ICE CREAM BALL	7,00€

SWEET WINES

VI DE GLASS RESLING (GRAMONA): D.O. Penedés (Alc. 9,5% vol.)	4,50€ / cup
MOSCATEL ORO FLORALIS: D.O. Penedés. (Alc. 15% vol)	3,00€ / cup
PEDRO XIMENEZ (SWEET WINE WITH RAISINS): D.O. Montilla. (Alc. 17% vol.)	3,50€ / cup

COCKTAILS WITH COFFE

EXPRESSO MARTINI	7,00€
CAFÉ IRLANDÉS	7,00€
SHAKERATO BAILEYS	4,50€
AFFOGATO (without alcohol)	5,00€
FRAPPÉ DE VAINILLA (without alcohol)	6,00€

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