

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

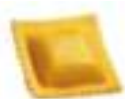
CHOOSE THE VARIETY OF PASTA THAT YOU LIKE THE MOST AND ONE OF OUR ARTISANAL SAUCES TO GO WITH IT



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 TOMATOE, 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 VEGETABLES	18,00€
GRILLED SQUIDFISH WITH "BLACK RISOTTO"	18,00€
SOLE MEUNIÈRE	18,50€
GRILLED OCTOPUS	19,00€

ALLERGEN TABLE



NOTICE FOR PEOPLE WITH ALLERGIES OR INTOLERANCES: This establishment has information on the dishes it offers to its customers. Considering the characteristics and facilities of the establishment and the handling and processing of food, we cannot guarantee that cross contamination does not occur and that the dishes do not contain traces of allergens. **THE INFORMATION PROVIDED HERE** is in under constant review, se please check with your waiter again at each visit.

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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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