



## ANTIPASTI

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GOAT CHEESE SALAD Lettuce, cherry tomatoes, carrot, olives, strawberries, nuts, goat cheese and strawberries dressing	15,00€
FOIE SALAD WITH MANGO VINAGRET Lettuce, cherry tomatoes, carrot, "foie" and mango dressing	16.00€
ARUGULA SALAD WITH BLUE CHEESE AND PEAR Lettuce, arugula, blue cheese, hazelnut, pear and honey and mustard dressing	15.00€
"BURRATA" WITH SEASON TOMATOE AND BASILICUM OIL	12.50€
SPANISH HAM CROQUETTES MADE AT HOME (8 ud.)	12.50€ (+1.75€ unit)
SPANISH HAM WITH FOCACCIA BREAD (100 gr.)	18.00€(1/2 portion) 12.00€
BEEF CARPACCIO WITH FINACCIA BREAD	15.00€

## PASTA ASCIUTTA & FRESCA

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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:

BOLOGNESE: tomato sauce and meat	12.00€
GORGONZOLA E MELA: gorgonzola, cream and apple	13.50€
PESTO GENOVÉS (homemade): with basil, pine cone fruit, parmesan cheese and olive oil	13.50€
CARBONARA: bacon and egg in cream	13.50€
CREMA AL FUNGHI PORCINI E FOIE : with mushrooms, cream and foie	16.00€
ARRABIATTA: anchovies, capers, tomato, olives and chili pepper	13.50€
PIAZZA: with cherry tomatoes, olive oil, basil, garlic and chili pepper	12.50€

## PASTA RIPIENA

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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: tomato sauce and meat	13.00€
GORGONZOLA E MELA: gorgonzola, cream and apple	14.50€
PESTO GENOVÉS (homemade): with basil, pine cone fruit, parmesan cheese and olive oil	14.50€
CARBONARA: bacon and egg in cream	14.50€
CREMA AL FUNGHI PORCINI E FOIE : with mushrooms, cream and foie	17.00€
ARRABIATTA: anchovies, capers, tomato, olives and chili pepper	14.50€
PIAZZA: with cherry tomatoes, olive oil, basil, garlic and chili pepper	13.50€

## GRATIN

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LASAGNA NAPOLITANA	13.50€
CANNELLONI DI FUNGHI WITH TRUFFLED BECHAMEL: mushroom mix with truffle bechamel	14.00€
CANELONS DE L'ANITA: homemade meat cannelloni	14.00€

## RISOTTOS

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RISOTTO FUNGHI PORCINI: mushrooms and funghi	13.50€
RISOTTO AL FRUTTI DI MARE: with prawns, cuttlefish, clams and mussels	16.00€
RISOTTO AL NERO DI SEPIA: "black risotto" cooked with cuttlefish in squid ink and prawns	16.00€

## PIZZAS

ALL OUR PIZZAS ARE COOKED TO THE WOOD OVEN

PIZZA MARGARITA: tomato, mozzarella and oregano	10.00€
PIZZA DI PROSCIUTTO COTTO: ham	12.00€
PIZZA VENECIANA: mushrooms and ham	13.00€
PIZZA 4 ESTACIONES: mushrooms, ham, anchovies, bacon, sweet pepper and olives	13.50€
PIZZA CALZONE: mushrooms, ham and yoke	14.00€
PIZZA CALZONE DI FORMAGGIO: cheese in cream and sweet onion	14.00€
PIZZA 5 FORMATGES: emmental, brie, gorgonzola, parmesan, mozzarella	14.00€
PIZZA DI CAPRA: goat cheese, tomato, walnuts, raisins and honey	14.50€
PIZZA CRUDO DI MARE: salmon and monkfish carpaccio with a touch of lemon salt and nori seaweed	16.50€
PIZZA PIZZICATA DI MARE: squid, prawns, clams and spicy tomato sauce	16.50€
PIZZA IBÉRICA: Spanish ham	16.00€
PIZZA BARBACOA: meat, bacon and barbacoa sauce	14.50€
PIZZA MALLORQUINA: nduja (spicy spreadable sausage), red onion and stracciatella di burrata	14.50€
PIZZA TURCA: spiced chicken, red onion, Italian green pepper, red chicory	14.50€
PIZZA DIAVOLA: spicy napolitano salami, tomato base, mozzarella and oregano	12.50€
PIZZA SPECIALE: fresh mozzarella, cherry, lamb's lettuce and pesto	14.50€
PIZZA ALLA MELANZANA: aubergines, honey and parmesan cheese	14.50€
PIZZA POMO D'ORO: San Marzano tomato base, semi-dried tomatoes, marinated cherry tomatoes burratina and pesto (does not have mozzarella on the base)	15.00€
PIZZA ROMAGNOLA: mozzarella, bologna, burratina and pistachio cream (does not have tomato on the base)	15.50€
4 MUSHROOMS PIZZA: champignons, shiitake, black mushroom, shimeji with truffle oil (no tomato, with fresh cream as the base)	15,00€

VEGAN MOZZARELLA WITHOUT LACTOSE	+2,00€
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INTEGRAL SPELT ECOLOGICAL BASE PIZZA	+1,50€
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ALL PIZZAS HAVE TOMATO, MOZZARELLA AND OREGANO EXCLUDING WHITE PIZZA

## MEAT AND FISH

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100% BEEF HAMBURGER with bread, brie cheese, mushrooms, sweet onion and truffle cream	14.50€
100% BEEF HAMBURGER burger with bread and chips (without toppings)	12.00€
GRILLED SIRLOIN STEAK WITH GARNISH	22.00€
BEEF SIRLOIN "LA PIAZZA" with cream, Marsala, Spanish ham and sage	24.50€
GRILLED KING PRAWNS WITH VEGATABLES	19.00€
GRILLED SQUID WITH "BLACK RISOTTO"	20.00€
SOLE MEUNIÈRE	20.00€
GRILLED OCTOPUS	19,00€

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la **P**iazza

PIZZERIA RESTAURANT DES DE 1985

## SANGRIES (sangrias)

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DE VI (un litre)	14,50€
DE VI (mig litre)	11,50€
DE CAVA (un litre)	16,50€

## VINS BLANCS (vinos blancos / white wines / VINS BLANCS)

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VI DE LA CASA - Celler Masroig (Alc. 11,5% vol. - 75cl.) Gerres: 25cl. 4,50€ - 50cl. 8,50€	12,50€
SUMARROCA Clàssic Blanc de Blancs : D.O.Q. Penedés (Alc. 11% vol. - 75cl.) Vi de viticultura ecològica -	13,50€
PETIT CAUS: D.O. Penedés (Alc. 11% vol. - 75cl.)	15,50€
PINYERES: D.O. Montsant (Alc. 13% vol. - 75cl.)	15,00€
IPSIS: D.O. Tarragona (Alc. 11,5% vol. - 75cl.)	14,00€
CIRCE Verdejo : D.O.Q. Rueda (Alc. 13% vol. - 75cl.) Vi de viticultura ecològica -	19,00€
MOSCATO ESPUMANTE: Italia (Alc. 7,5%vol. - 75cl.)	12,50€
LA NIÑA DE MIS OJOS: Fuenmayor, Espanya (Alc. 12,% vol. - 75cl.)	15,50€

## Vins rosats (VINOS ROSADOS / ROSÉ WINES / VINS ROSÉS)

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VI DE LA CASA - Celler Masroig (Alc. 12,5% vol. - 75cl.) Gerres: 25cl. 4,50€ - 50cl. 8,50€	12,50€
LAMBRUSCO: Italia (Alc. 7,5% vol. - 75cl.)	12,50€
ROSAT MASROIG: D.O. Montsant (Alc. vol. - 75cl.)	14,50€
PETIT CAUS: D.O. Penedés (Alc. 12% vol. - 75cl.)	15,50€
SUMARROCA D.O. Penedés (Alc. 11,5% vol. - 75cl.)	14,00€

## vins negres (VINOS TINTOS / RED WINES / VINS ROUGES)

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VI DE LA CASA - Celler Masroig (Alc. 13,5% vol. - 75cl.) Gerres: 25cl. 4,50€ - 50cl. 8,50€	12,50€
NONA: D.O. Priorat (Alc 14% vol. - 75cl)	23,50€
L'INCONSCIENT DE LES COUSINS: D.O. Priorat (Alc. 14,5% - 75cl.)	22,00€
LO CIRERER: D.O. Montsant (Alc. 14,5% vol. - 75cl.)	18,50€
PETITES ESTONES: D.O. Montsant (Alc. 13% vol. - 75cl.)	18,00€
LOPEZ DE HARO: D.O. Rioja (Alc. 12,5% - 75cl.)	18,00€
COTO DE IMAZ: D.O. Rioja. Reserva (Alc. 12,5% vol. - 50cl.)	15,00€
PROTOS: D.O. Ribera del Duero (Alc. 14,5% - 75cl.)	19,00€

## caves (CAVAS)

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BRUT DE LA CASA	13,00€
RIMARTS Brut Nature Reserva: D.O. Penedés (Alc. 11,5% vol. - 75cl.)	22,00€
PROSECCO: D.O. Italia (Alc. 11% vol. - 75cl.)	14,00€

VINS I CAVES

## AIGUA (AGUA / WATER / EAU)

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AIGUA (70 cl.)	3,20€
AIGUA AMB GAS (70cl.)	4,00€
AIGUA AMB GAS VICHY CATALAN (33 cl.)	3,25€

## SUCS (ZUMOS / JUICES / JUS)

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TARONJA (NARANJA, ORANGE, ORANGE)	3.00€
PRÈSSEC (MELOCOTON, PEACH, PÊCHE)	3.00€
POMA (MANZANA, APPLE, POMME)	3.00€

## REFRESCOS (soft drinks / boissons)

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COCA COLA, COCA COLA 0, COCA COLA 00, FANTA DE NARANJA, FANTA DE LIMÓN, NESTEA (de llimona), AQUARIUS (de llimona), SPRITE, GASEOSA, BITTER KAS I TÓNICA	3.00€
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## CERVESES (cervezas / beer / bières)

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ESTRELLA DAMM (alc. 5,4% vol)	3.00€
ESTRELLA GALICIA (alc. 5,5% vol)	3,50€
AK DAMM (alc. 4,8% vol)	3,50€
VOLL DAMM (alc. 7,2% vol)	3,50€
MORETTI (alc. 4,5% vol)	3,50€
AMSTEL ORO TOSTADA (alc. 6,2% vol)	3,75€
RADLER (alc. 2,5% vol)	3,50€
FREE DAMM 0,0 (alc. 0% vol)	3.00€
DAURA DAMM SIN GLUTEN (alc. 5,4% vol)	3,50€

BEGUDES



## HOMEMADE DESSERTS

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CHOCOLATE VOLCANO WITH VANILLA ICE CREAM	6,00€
TIRAMISÚ	6.00€
PANNA COTTA: boiled cream with strawberry sauce	5,00€
TRUFFLES (3 units)	6.00€ (+2,00€ ud.)

## ICE CREAM

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CHOCOLATE, VANILLA, COCONUT, LEMON, MASCARPONE WITH FIGS	
1 ICE CREAM SCOOP	3,50€
2 ICE CREAM SCOOPS	6.00€
3 ICE CREAM SCOOPS	8.00€

## SWEET WINES

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VINO 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 (VI DOLÇ DE PANSES) : D.O. Montilla. (Alc. 17% vol.)	3,50€ / cup

## COCKTAILS WITH COFFE

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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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