

Piannob

R I S T O R A N T E
P I Z Z E R I A

IL NOSTRO MENÙ

RESTAURANT MENÙ

COLD ENTREES

CARNE CRUDA DE "LA GRANDA" BATTUTA A COLTELLO THINLY SLICED RAW MEAT	€ 10,00
LA NOSTRA CARNE SALADA SALTY COLD CUT	€ 9,00
VITELLO TONNATO VEAL IN TUNA MAYONNAISE SAUCE	€ 8,00
STRACCIATELLA CON BRUSCHETTE 🌿 STRACCIATELLA CHEESE WITH GRILLED BREAD	€ 10,00
DEGUSTAZIONE DI SALUMI SELECTION OF COLD CUTS	€ 10,00
DEGUSTAZIONE DI FORMAGGI 🌿 SELECTION OF CHEESE	€ 10,00
DEGUSTAZIONE MISTA SALUMI & FORMAGGI SELECTION OF COLD CUTS & CHEESE	€ 14,00

WARM ENTREES

CARCIOFI FRITTI 🌿 FRIED ARTICHOKES	€ 9,00
SFORMATO DI VERDURE CON FONDUTA 🌿 VEGETABLE PIE WITH FONDUE	€ 9,00
GAMBERI LARDELLATI SU VELLUTATA DI LEGUMI PRAWN WITH LARD AND LEGUME CREAM	€ 10,00
INSALATA DI POLPO OCTOPUS SALAD	€ 8,00

ACCORDING TO AVAILABILITY, SOME FOOD MAY BE FROZEN

FIRST COURSES

SPAGHETTI AL CARTOCCIO SEAFOOD SPAGHETTI	€ 14,00
STROZZAPRETI COZZE E BROCCOLI HANDMADE PASTA WITH MUSSELS & BROCCOLI	€ 10,00
GNOCCHI AL CASTELMAGNO 🌿 POTATO DUMPLINGS WITH CASTELMAGNO CHEESE	€ 9,00
GNOCCHI AL RAGÙ DI CINGHIALE HANDMADE PASTA WITH BOAR RAGOUT	€ 9,00
TAGLIOLINI AI CARCIOFI 🌿 HANDMADE PASTA WITH ARTICHOKE	€ 9,00
TAGLIOLINI POMODORO FRESCO E BOTTARGA HANDMADE PASTA WITH FRESH TOMATO AND FISH EGGS	€ 10,00
RISOTTO CERTOSINO RISOTTO WITH CERTOSA CHEESE & SHRIMPS	€ 10,00
RISOTTO CON FONDUTA ALL'AROMA DI TARTUFO 🌿 RISOTTO WITH FONDUE AND TRUFFLE AROMA	€ 10,00
BIGOLI CACIO E PEPE 🌿 HANDMADE PASTA WITH CACIO CHEESE AND PEPPER	€ 9,00
SPAGHETTI AGLIO, OLIO E PEPERONCINO 🌿 SPAGHETTI WITH GARLIC, OLIVE OIL & CHILLI	€ 8,00
MALFATTI DI SALSICCIA DI BRA CON VERDURE BRASATE E FONDUTA HANDMADE PASTA WITH BRA SAUSAGE, VEGETABLES AND FONDUE	€ 10,00
ANOLINI DI BORRAGINE BURRO E SALVIA 🌿 HANDMADE PASTA WITH BORRAGE, BUTTER AND SAGE	€ 9,00

MAIN COURSES

HAMBUMAX CON CHIPS 130	
HAMBURGER "LA GRANDA" 130 gr WITH CHIPS	€ 10,00
HAMBUMAX CON CHIPS 130	
HAMBURGER "LA GRANDA" 180 gr WITH CHIPS	€ 12,00
TAGLIATA DI FASSONE DE "LA GRANDA"	
VEAL RUMP STEAK	€ 15,00
FILETTO AL PEPE VERDE/ALL'ACETO BALSAMICO	
GREEN PEPPER/BALSAMIC VINEGAR BEAF FILLET	€ 19,00
FILETTO ALLA MONTECARLO	
BEAF FILLET WITH ONIONS, MUSHROOMS AND MUSTARD	€ 19,00
FILETTO AI FERRI	
GRILLED BEAF FILLET	€ 19,00
FILETTO ALLA BORGOGNA	
BEAF FILLET WITH RED ONIONS & RED WINE	€ 19,00
COSCIA DI POLLO DISOSSATA ALLA GRIGLIA	
GRILLED DEBONED CHICKEN LEG	€ 9,00
PAGLIERINA ALLA GRIGLIA CON SPECK	
PAGLIERINA CHEESE GRILLED WITH SPECK	€ 9,00
GRISSINOPOLI DI VITELLO	
PAN FRIED VEAL	€ 15,00
PAILLARD DI VITELLO	
SLICED VEAL STEAK	€ 12,00
BRANZINO/ORATA AL SALE O FERRI	
SEA BASS/GILT HEAD BREAM OVEN OR GRILLED	€ 14,00
SPEZZATINO DI CINGHIALE CON POLENTA	
BOAR STEW WITH MUSH	€ 15,00
FRITTO DI PESCE	
DEEP FRIED MIXED FISH (CALAMARI & PRAWNS)	€ 14,00
GRIGLIATA MISTA DI CARNE	
MIXED GRILLED MEAT	€ 14,00
SPADELLATA DI CALAMARI E CARCIOFI	
COOKED CALAMARI AND ARTICHOKE	€ 15,00
CONTORNI - SIDE ORDER OF THE DAY	€ 4,00

SALADS

LA CLASSICA:

GREEN SALAD, CARROTS, CORN, TUNA,
MOZZARELLA CHEESE, CHERRY TOMATOES € 8,50

NICOISE:

GREEN SALAD, GREEN BEANS, OLIVES,
CHERRY TOMATOES, ANCHOVIES, TUNA € 9,00

TIEPIDA: 🌿

STEAMED MIXED VEGETABLES € 8,50

RISO E VERDURE: 🌿

BASMATI RICE, CURRY VEGETABLES € 8,50

RISO E FRAGOLE:

BASMATI RICE, STRAWBERRIES, SHRIMPS,
SONGINO SALAD € 9,00

DESSERT

LA ZEPPOLA DEL PIANO B - CREAM PASTRY € 5,00

PANNA COTTA € 5,00

BONET - TYPICAL CHOCOLATE PUDDING OF TURIN € 5,00

TIRATISÙ - CHEF'S TIRAMISÙ € 5,00

CIOCOLATO MORBIDO AL FORNO - BROWNIE € 5,00

CHARLOTTE CREOLE € 5,00

FRUTTA DI STAGIONE - SEASON FRUIT SALAD € 5,00

"ALBERTO MARCHETTI" ICE CREAM € 5,00

WHITE PIZZA WITH NUTELLA € 5,00

DESSERT DEL GIORNO

DESSERT OF THE DAY € 5,00

PIZZA

FOCACCE (WHITE PIZZA)

FOCACCIA NORMALE: 🌿	
ROSEMARY, OLIVE OIL	€ 4,00
FOCACCIA AL LARDO:	
LARD, OLIVE OIL	€ 7,00
FOCACCIA AL CRUDO:	
PARMA HAM, OLIVE OIL	€ 7,00
FOCACCIA LEGGERA: 🌿	
BUFFALO MOZZARELLA, CHERRY TOMATO, ROCKET	€ 8,50
FOCACCIA ITALIA 150: 🌿	
CHERRY TOMATO, ROCKET, PARMESAN SHAVINGS, OLIVE OIL	€ 7,00
LE CHIACCHIERE FANTASIA DI ATEF:	
WHITE PIZZA FINGERS AT OUR PIZZAIOLO'S FANCY	€ 11,00

CALZONI

NORMALE:	
TOMATO, MOZZARELLA, HAM	€ 6,50
DELICATO: 🌿	
MOZZARELLA, SPINACH, RICOTTA	€ 7,00
SPAVALDO:	
TOMATO, MOZZARELLA, FRANKFURTER, SMOKED BUFFALO MOZZARELLA, SPIANATA CALABRESE CHEESE	€ 8,50

PIZZA

MARINARA: 🌿

TOMATO, CHERRY TOMATO, OREGANO,
GARLIC OLIVE OIL € 4,50

MARGHERITA: 🌿

TOMATO, MOZZARELLA, BASIL, OLIVE OIL € 5,50

SIMO:

STRACCHINO CHEESE, HAM, OLIVE OIL € 7,00

NAPOLETANA:

TOMATO, MOZZARELLA, ANCHOVIES,
CAPERS, BASIL, OLIVE OIL € 6,50

PROSCIUTTO:

TOMATO, MOZZARELLA, HAM, BASIL,
OLIVE OIL € 7,00

SAETTA:

TOMATO, MOZZARELLA, SALAMI, OLIVE OIL € 6,50

FUNGHI: 🌿

TOMATO, MOZZARELLA, MUSHROOMS € 6,50

WURSTEL:

TOMATO, MOZZARELLA, FRANKFURTER € 6,50

MELANZANE: 🌿

TOMATO, MOZZARELLA, AUBERGINES,
PARMESAN, BASIL, OLIVE OIL € 7,00

QUATTRO STAGIONI:

TOMATO, MOZZARELLA, HAM, MUSHROOMS,
ARTICHOKES, OLIVES, BASIL, OLIVE OIL € 7,50

QUATTRO FORMAGGI: 🌿

MOZZARELLA, GORGONZOLA CHEESE,
FONTINA CHEESE, PARMESAN, OLIVE OIL € 7,50

ALICE:

TOMATO, MOZZARELLA, HAM, RICOTTA,
PARMESAN SHAVINGS, BASIL, OLIVE OIL € 7,50

AFFUMICATA: 🌿

TOMATO, SMOKED BUFFALO SCAMORZA CHEESE,
BASIL, OLIVE OIL € 7,50

PARMA:

TOMATO, MOZZARELLA, PARMA HAM, BASIL,
OLIVE OIL € 8,00

ORTOLANA: 🌿

TOMATO, SEASONAL VEGETABLES, BASIL,
MOZZARELLA, OLIVE OIL € 7,00

LA SFIZIOSA: 🌿

MOZZARELLA, GORGONZOLA CHEESE,
PEARS, BASIL, OLIVE OIL € 6,50

LA PIÙ BUONA: 🌿

MOZZARELLA, ZUCCHINI,
CRUST STUFFED WITH STRACCHINO CHEESE € 7,50

ZUCCHINA D'ORO:

STRACCHINO CHEESE, SPECK, ZUCCHINI,
BASIL, PARMESAN € 9,00

SALSICCIA E FRIARIELLI:

MOZZARELLA, SAUSAGE, BITTER BROCCOLI,
BASIL, OLIVE OIL € 7,50

LA BÀ:

STRACCHINO CHEESE, MOZZARELLA,
PARMA HAM, OLIVE OIL € 8,00

DEL DOC: 🌿

TOMATO, SMOKED SCAMORZA CHEESE,
AUBERGINES, BASIL, OLIVE OIL € 7,50

MAX:

TOMATO, MOZZARELLA, SAUSAGE, SPINACH,
BASIL, OLIVE OIL € 7,50

DEMA:

TOMATO, HAM, STRACCHINO CHEESE, SALAMI,
BASIL, OLIVE OIL € 7,50

GORGONZOLA E CIPOLLA:

TOMATO, MOZZARELLA, GORGONZOLA CHEESE,
ONION, BASIL, OLIVE OIL € 7,00

GORGONZOLA E NOCI:

MOZZARELLA, GORGONZOLA CHEESE, NUTS,
BASIL, OLIVE OIL € 7,00

TIROLESE:

TOMATO, MOZZARELLA, BRIE CHEESE,
SPECK, BASIL, OLIVE OIL € 7,50

TREVISANA:

TOMATO, MOZZARELLA, RADICCHIO, NUTS,
OLIVE OIL € 7,00

LA NOSTRA:

MOZZARELLA, SLICED POTATOES, SAUSAGE,
SMOKED SCAMORZA CHEESE € 7,50

BISMARCK:

TOMATO, MOZZARELLA, EGG, HAM, BASIL,
OLIVE OIL € 7,50

SALSICCIA:

TOMATO, MOZZARELLA, SAUSAGE, BASIL,
OLIVE OIL € 7,00

BUFALA:

CHERRY TOMATO, BUFFALO MOZZARELLA,
BASIL, OLIVE OIL € 7,50

BURRATA:

TOMATO, BURRATA CHEESE, OLIVE OIL € 9,00

MILLE GUSTI:

TOMATO, MOZZARELLA, HAM, FRANKFURTER,
MUSHROOMS, ARTICHOKES, SPICY PEPPERONI,
BASIL, OLIVES, OLIVE OIL € 8,50

PIANO B:

CHERRY TOMATO, MOZZARELLA, RUCOLA,
COLD CUT BRESAOLA, BASIL, OLIVE OIL € 7,50

I TRE AMICI:

TOMATO, MOZZARELLA, HAM, MUSHROOMS,
SALAMI, BASIL, OLIVE OIL € 8,00

REGINA:

TOMATO, MOZZARELLA, MUSHROOMS, HAM € 8,00

RAFFINATA:

BUFFALO MOZZARELLA, SPECK,
CASTELMAGNO CHEESE, OLIVE OIL € 9,90

NORDICA:

SMOKED BUFFALO MOZZARELLA,
CHERRY TOMATO SALMON, OLIVE OIL € 9,90

ITALIA 150: 🌿

CHERRY TOMATO, STRACCHINO CHEESE,
ROCKET € 7,50

EXTRAS:

CAPERS, BLACK OLIVES, AUBERGINES, NUTS,
EGGS, CREAM, ONIONS, ZUCCHINI, SPINACH € 1,00

DOUBLE MOZZARELLA, SALAMI, ROCKET,
STRACCHINO CHEESE, ANCHOVIES, FRIARIELLI,
GORGONZOLA CHEESE, PARMESAN, ARTICHOKE,
MUSHROOMS, FONTINA CHEESE, RICOTTA CHEESE,
FRANKFURTER, TUNA, CHERRY TOMATOES € 1,50

BUFFALO MOZZARELLA, PARMA HAM, SPECK,
COLD CUT BRESAOLA, SAUSAGE, FRIES CHEESE,
SCAMORZA CHEESE, BRIE CHEESE,

CASTELMAGNO SMOKED SALMON, SHRIMPS € 2,00

BURRATA € 3,50

CHARGE € 2,00

DRINKS

DRAFT BEER MORETTI "BAFFO ORO"

SMALL	€ 3,50
MEDIUM	€ 5,00

DRAFT ALE MORETTI "LA ROSSA"

SMALL	€ 4,50
MEDIUM	€ 5,50

BOTTLED BEER

CERES, PIETRA ML 330	€ 4,50
HEINEKEN, MENABREA, BECKS, CORONA	€ 3,50
ASAHI ML 500	€ 6,00
GUINNESS ML 330	€ 5,00

DRAFT COCA COLA

SMALL	€ 3,00
MEDIUM	€ 4,00

CHINOTTO LURISIA (BOTTLE) ML 330	€ 3,50
SODAS (CAN) ML 330	€ 3,50

BOTTLED WATER (SPARKLING OR STILL) ML 500	€ 1,50
BOTTLED WATER (SPARKLING OR STILL) ML 750	€ 2,50

CAFFÈ COSTADORO	€ 1,50
CAFFÈ COSTADORO WITH SPIRIT	€ 1,50
SPIRITS/LIQUORS	€ 4,00
DISTILLED	€ 5,00
WHISKY, COGNAC, RUM	€ 8,00

PIANO B QUALITY

OUR MEAT IS SUPPLIED BY "MACELLERIA CELORIA"
AND "CONSORZIO LA GRANDA" - PRESIDIO SLOW
FOOD DELLA RAZZA PIEMONTESE.

PIZZA DOUGH IS NATURALLY RAISED FOR 48
HOURS GIVING AN UNIQUE CRISPINESS AND
FRAGRANCE.

OUR DESSERTS ARE HOMEMADE BY OUR CHEF.

ICE CREAM IS HOMEMADE BY GELATERIA "ALBERTO
MARCHETTI".

BUON APPETITO.

