

Biella

CAFFÈ PIZZERIA RISTORANTE
SINCE 1998

ANTIPASTI

CALAMARI FRITTI	65
Crispy squid rings with basil mayonnaise	
BRUSCHETTE AL POMODORO (V)	35
Toasted focaccia bread with fresh basil, tomato, pesto & mozzarella dices	
GAMBERONI ALL'AGLIO	65
Sautéed prawns with garlic & chili accompanied by toasted focaccia	
BURRATA (V)	105
Burrata mozzarella with tomato & taggiasche olives	

SALADS & BOARDS

INSALATA DI CAESAR	
Plain (V)	54
Chicken	75
Prawns	80
Traditional Caesar salad with croutons & shaved parmesan, available with chicken/ prawns	
CAPRESE (V)	80
Buffalo mozzarella D.O.P. with roma tomatoes, olives, pesto & sundried tomatoes	

ZUPPE

ZUPPA DI ASPARAGI (V)	46
Authentic green asparagus soup	
ZUPPA DI FUNGHI (V)	46
Mushroom soup served with grissini	
MINISTRONE (V)	46
Clear Italian soup with borlotti beans & short pasta	

PANINI

CHARGRILLED CHICKEN PANINI (N)	68
Served with mushrooms, tomatoes, rocket leaves & parmesan in an olive focaccia	
BUFFALO MOZZARELLA & TOMATO PANINI (NV)	68
Served with roma tomatoes, fresh basil, rocket leaves & sundried tomatoes in a parmesan focaccia	

MENU

BIELLA PASTA SPECIALITIES

RAVIOLI DI RICOTTA E SPINACI (NV)	85
Ricotta & spinach ravioli in a cream & pesto sauce	
LASAGNA BOLOGNESE	94
Classic bolognese lasagna	
LINGUINE AL CARTOCCIO	105
Seafood linguine baked in our pizza oven with a bread cover	
PENNE ALFREDO	85
Sautéed chicken & mushrooms in cream sauce	
TAGLIATELLE AL RAGU DI CARNE	78
Fresh tagliatelle pasta with beef ragout sauce	
LINGUINE PICCANTI	105
Linguine tossed in garlic & chili with crabmeat & prawns	
PENNE ALL'ARRABBIATA (V)	75
Penne in a spicy garlic & tomato sauce	

RISOTTO

RISOTTO AL FUNGHI	85
Wild mushroom risotto with a black truffle scent	
RISOTTO AI FRUTTI DI MARE	105
Seafood risotto with prawns, mussels & squid	

MEAT

SCALOPPINE DI POLLO	110
Grilled chicken breast with Biella creamy mushroom sauce & rosemary potatoes	
SCALOPPINE DI VITELLO	155
Grilled veal escalope with Biella creamy mushroom sauce and rosemary potatoes	
COTOLETTA ALLA MILANESE	175
Milanese style breaded veal chop with rocket & tomato salad	
COSTATA DI VITELLO ALLA GRIGLIA	175
350g Charcoal grilled veal chop with parmesan mash, mushrooms & veal jus	
COSTATA DI MANZO ALLA GRIGLIA	145
240g Charcoal grilled Angus beef ribeye	

FISH & SEAFOOD

SALMONE ALLA GRIGLIA	99
Grilled salmon fillet with vegetables caponata	

BRANZINO ALLA MEDITERRANEA	110
Seabass cooked in a mediterranean style with black olives, oregano, capers & tomatoes	

SIDES E CONTORNI

CREAMY MASH POTATO (V)	35
SAUTÉED POTATOES WITH ROSEMARY & GARLIC (V)	35
FRENCH FRIES (V)	35
SAUTÉED SPINACH (V)	35
GRILLED VEGETABLES WITH PARSLEY (V)	35
GREEN SALAD WITH TOMATO & CUCUMBER (V)	35

PIZZERIA

MARGHERITA (V)	75
Tomato sauce, mozzarella, fresh tomato & basil	
VEGETARIANA (V)	80
Tomato sauce, mozzarella, mixed grilled vegetables & oregano	
MARINARA	94
Tomato sauce, mozzarella, mussels, prawns, squid, oregano & a drizzle of Italian olive oil	
CAPRICCIOSA	85
Tomato sauce, artichokes, mushrooms, veal ham, taggiasche olives & mozzarella	
DIAVOLA	80
Tomato sauce, mozzarella, spicy beef salami, red peppers and oregano	
POLLO E FUNGHI	78
Tomato sauce, mozzarella, chicken, mushrooms, roasted onions & oven dried tomatoes	

DESSERTS

TIRAMISÙ	54
Sweet mascarpone cream & coffee-soaked Italian biscotti with a generous chocolate cocoa dusting	
TORTA CIOCCOLATO	54
The special Biella chocolate cake with vanilla ice cream	

N Contains nuts | V Vegetarian. Allergies or dietary requirements, please notify a member of staff and we will be happy to help. All prices are inclusive of 5% VAT.