



MAKE YOUR SALAD

€ 7,50

CHOOSE THE BASICS (max 3)

- Radicchio
- Basmati rice
- Rocket

CHOOSE THE INGREDIENTS (max 4)

• Cured Meats and Fish

- Prosciutto
- Ham
- Smoked prosciutto
- Salami
- Anchovies
- Chicken breast
- Sausage
- Bresaola

• Vegetables and Dried Fruit

- Grilled zucchini
- Rocket
- Radicchio
- Grilled eggplant
- Chicory *
- Potatoes
- Sun-dried tomato
- Walnuts

• Cheeses

- Mozzarella cheese
- Scamorza cheese
- Soft cheese
- Parmesan cheese
- Gorgonzola cheese

• Sauces

- Cream of basil ®
- Honey
- Cream of olives
- Hot peppers sauce ®
- Caramelized onion cream ®
- Cream of mushrooms ®
- Olive oil
- Lemon juice

• Special ingredients +1,50€

- Smoked salmon
- Strips of beef
- Octopus *



DELIVERY
LUNCH AND DINNER
FREE delivery starting from 15€

BUONGUSTO
piadineria artigianale
Piazza del Plebiscito 17 - Viterbo
t. 393.6619127
buongusto.piadineria@gmail.com
www.buongustopiadineria.it



MONDAY CLOSING DAY



ME Winter NO



CHOOSE
YOUR
DOUGH

CHOOSE
FOLDING

CHOOSE YOUR
STUFFING

ORDER IN CASH
AND ENJOY

The menu is seasonal, before making any order
check on our site that is the one in force

PIADINA FOLDING OPTIONS



TRADITIONAL
folded in half with
traditional filling



ROLL +1,50 €
rolled with double filling

+ N.B. +

Our piadine are made with local ingredients:

Farm Latte Marini - Soriano nel Cimino

Farm F.lli Stefanoni - Viterbo

Agricoltura cooperativa Cesare Battisti - Vetralla

Farm Fornocchino - Montefiascone

Farmhouse La Gentile - Caprarola

Farm San Bartolomeo - Viterbo

Farm Grani Giorgio - Viterbo

🍳 Homemade 🌱 Vegetarian 🌿 Vegan 🥗 Without milk

* if the product is not fresh it could be frozen

N. B. For information about allergens please consult the documentation provided on request by our staff

THERE IS NO SERVICE AT THE TABLES.
AFTER YOUR MEAL, PLEASE CLEAN THE TABLE.
THANK YOU

CHOOSE YOUR PIADINA DOUGH

CLASSIC

Double zero flour, water,
milk, lard "Stefanoni",
salt and baking powder

ORGANIC WHOLE WHEAT

Organic whole wheat flour,
double zero flour, water, EVO olive oil,
salt, baking soda powder

+0,80

ORGANIC KHORASAN WHOLE WHEAT

Organic khorasan whole wheat flour,
double zero flour, water, EVO olive oil,
salt, baking powder

+1,30

PIADINA FILLINGS

CLASSIC FILLINGS

1. Prosciutto and mozzarella cheese € 4,50
2. Ham and mozzarella cheese € 4,00
3. Prosciutto, soft cheese and rocket € 5,00
4. Bresaola, parmesan cheese, rocket, olive oil and lemon juice € 6,00

SPECIALITY FILLINGS

5. Speck and scamorza cheese € 4,50
6. Smoked salmon, rocket, blueberry compote and walnuts € 8,00
7. 🥗 Anchovies, grilled vegetables and scamorza cheese € 6,50
8. Chicken breast "Farm San Bartolomeo", potatoes, sun-dried tomato and cream of basil 🍳 € 8,00
9. Strips of beef, rocket, parmesan cheese and cream of mushrooms 🍳 € 7,50
10. Smoked prosciutto, gorgonzola cheese, radicchio, walnuts and honey € 7,50

GOURMET FILLINGS

11. Ham, grilled zucchini and scamorza cheese € 5,00
12. 🥗 Octopus*, rocket, cream of olives and potatoes € 8,50
13. 🥗 Strips of beef, scamorza cheese, radicchio and honey € 8,00
14. Sausage "Farm Stefanoni", gorgonzola cheese, potatoes and chicory* € 7,50
15. Salami, gorgonzola cheese, radicchio and caramelized onion cream 🍳 € 7,50

VEGETABLE FILLINGS

16. 🌱 🥗 Chicory*, sun-dried tomato and caramelized onion cream 🍳 € 6,00
17. 🌱 🥗 Grilled zucchini and eggplant, soft cheese and cream of olive € 6,00
18. 🌱 🥗 Radicchio, scamorza cheese, walnuts and honey € 7,00
19. 🌱 🥗 Chicory*, potatoes and mozzarella cheese € 5,00
20. 🌱 🥗 Radicchio, soft cheese, sun-dried tomato, grilled zucchini and cream of mushrooms 🍳 € 7,50
21. 🌱 🥗 Grilled eggplant, mozzarella cheese, sun-dried tomato parmesan cheese and cream of basil 🍳 € 7,50

CREATE YOUR OWN PIADINA

Be creative!

Choose your ingredients and create your own piadina
(from 4,00 €)

CHOOSE THE PIADINA DOUGH

BASIC PIADINA	€ 2,00
Classic	
Organic whole wheat	+ 0,80 €
Organic khorasan whole wheat	+ 1,30 €

CHOOSE THE PIADINA FOLDING OPTION

TRADITIONAL ROLL + € 1,50

CHOOSE THE INGREDIENTS

(NB price relate to each ingredient added)

CURED MEATS AND FISH 🥗

- Prosciutto - Ham - Smoked prosciutto € 1,50
- Salami - Anchovies - Chicken breast - Sausage - Bresaola € 2,50
- Smoked salmon - Strips of beef - Octopus* € 3,50

VEGETABLES AND DRIED FRUIT 🌱 🥗

- Rocket - Radicchio - Grilled zucchini € 1,00
- Grilled eggplant - Chicory* - Potatoes € 1,50
- Sun-dried tomato - Walnuts € 1,50

CHEESES

- Mozzarella cheese - Soft cheese - Scamorza cheese € 1,00
- Parmesan cheese € 1,50
- Gorgonzola cheese € 1,50

SAUCES 🌱 🥗

- Cream of basil 🍳 - Caramelized onion cream 🍳 € 1,50
- Honey - Cream of mushrooms 🍳 - Cream of olives 🍳 € 1,50
- Hot peppers sauce 🍳 - Olive oil and lemon juice € 0,50

Ask us the
SOUP
of the day

SWEET FILLINGS

22. 🥗 Artisan hazelnut and dark chocolate cream € 4,00
23. 🥗 Artisan hazelnut and milk chocolate cream € 4,00
24. 🌱 🥗 Artisan hazelnut and dark chocolate cream (no milk and no sugar) € 4,00
25. 🥗 Artisan hazelnut and dark chocolate cream with organic citrus jam € 4,00
26. Artisan hazelnut cream with coconut milk € 4,00
27. 🥗 Choice of organic jams and walnuts € 4,00

THE DRINK

- Water 50 cl. € 1,00
Coke 33 cl. € 1,50
Estate 20 cl. € 1,20
Sicilian Drinks Tomarchio 27,5 cl. € 2,70
- Chinotto - Lemonade - Green Mandarin - Spuma - Orangene
Organic fruit juices sugar free Achillea 20 cl.
- Blueberry € 3,00
- Red Fruit - Yellow Fruit - White Fruit € 2,70

BEER AND WINE

- Peroni 33 cl. € 2,50
Tennent's 33 cl. € 3,00
Ichnusa 33 cl. Not Filtered € 3,00
Ichnusa 66 cl. € 4,50
Craft beer 33 cl. € 4,50
Draft craft beer 20cl/30cl/40cl € 4,00/ 4,50/5,00
Organic local wine 10 cl. € 4,00 - 5,00

BAR

- Espresso coffee € 1,00
Decaffeinated coffee € 1,10
American coffee € 2,00
Ginseng € 1,30
Gianduia coffee € 1,30
Barley € 1,30