



MAKE YOUR SALAD

€ 7,50

CHOOSE THE BASICS (max 3)

- Salad
- Basmati rice
- Rocket

CHOOSE THE INGREDIENTS (max 4)

• Cured Meats and Fish

- | | |
|---------------------|------------------|
| - Prosciutto | - Chicken breast |
| - Ham | - Sausage |
| - Smoked prosciutto | - Bresaola |
| - Tuna | |

• Vegetables and Dried Fruit

- | | |
|--------------------|------------------|
| - Grilled zucchini | - Chicory * |
| - Rocket | - Potatoes |
| - Grilled eggplant | - Walnuts |
| - Fresh Tomatoes | - Olives |
| - Fresh mushrooms | - Marinated Tofu |

• Cheeses

- | | |
|---------------------|-------------------|
| - Mozzarella cheese | - Soft cheese |
| - Scamorza cheese | - Parmesan cheese |

• Sauces and Condiment

- | | |
|---------------------|---------------------------|
| - Cream of basil | - Caramelized onion cream |
| - Hot peppers sauce | - Balsamic glaze |
| - Cream of avocado | - Lemon juice |
| - Olive oil | |

• Special ingredients +1,50€

- Smoked salmon



BUONGUSTO
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MONDAY CLOSING DAY



ME Summer NU

2020



Home deliveries
are made to Viterbo
Lunch and dinner

CALL AND ORDER
393.6619127

delivery cost € 2 and
FREE delivery starting from 15€

Our Suppliers:

Our piadine are made with local ingredients:

- Farm Latte Marini - Soriano nel Cimino
- Farm F.lli Stefanoni - Viterbo
- Agricultural cooperative Cesare Battisti - Vetralla
- Farm Fornovecchino - Montefiascone
- Farmhouse La Gentile - Caprarola
- Organic Farm San Bartolomeo - Viterbo

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

HOW TO ORDER...

1 | CHOOSE YOUR PIADINA DOUGH

2 | CHOOSE YOUR PIADINA FOLDING OPTIONS

3 | CHOOSE YOUR PIADINA FILLINGS

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

1 | PIADINA DOUGH

DOUGH CLASSIC

Double zero flour, water, milk, lard “Stefanoni”, salt and baking powder.

DOUGH ORGANIC WHOLE WHEAT

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

+0,80€

DOUGH ORGANIC KHORASAN

WHOLE WHEAT

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

+1,30€

2 | PIADINA FOLDING OPTIONS



TRADITIONAL
folded in half with
traditional filling



ROLL + € 1,50
rolled with
double filling



3 | PIADINA FILLINGS

[Requests for changes in the ingredients may result in a change in the final price.]

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. Bresola, parmesan cheese, rocket, olive oil and lemon juice € 6,00
- 5. Speck and scamorza cheese € 4,50

SPECIALITY FILLINGS

- 6. Smoked salmon, salad, fresh tomatoes and cream of avocado € 8,00
- 7. Tuna, grilled eggplant, olives and caramelized onion cream € 7,00
- 8. Chicken breast “Farm San Bartolomeo”, salad, olives, fresh mushrooms, parmesan cheese and yogurt dressing € 8,00

GOURMET FILLINGS

- 9. Sausage “Farm Stefanoni”, mozzarella cheese, potatoes, fresh mushrooms, caramelized onion cream € 7,00
- 10. Tuna, fresh tomatoes, potatoes and cream of basil € 7,00
- 11. Ham, scamorza cheese and grilled zucchini € 5,00

VEGETABLE FILLINGS

- 12. Grilled eggplant, grilled zucchini, soft cheese and cicory* € 5,50
- 13. Grilled eggplant, mozzarella cheese, fresh tomatoes, parmesan cheese and cream of basil € 7,00
- 14. Grilled zucchini, salad, marinated tofu, cream of avocado and fresh tomatoes € 7,50
- 15. Cicory*, scamorza cheese, olives and potatoes € 6,50

SWEET FILLINGS

- 16. Artisan hazelnut and dark chocolate cream € 4,00
- 17. Artisan hazelnut and milk chocolate cream € 4,00
- 18. Artisan hazelnut and dark chocolate cream [no milk and no sugar] € 4,00
- 19. Artisan hazelnut and dark chocolate cream, with organic citrus jam € 4,00
- 20. Artisan hazelnut cream with coconut milk € 4,00
- 21. Choice of organic jams and walnuts € 4,00

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 - Speck € 1,50
- Sausage “Farm Stefanoni” - Bresola € 2,50
- Chicken breast “Farm San Bartolomeo” - Tuna
- Smoked salmon € 3,50

VEGETABLES AND DRIED FRUIT

- Rocket - Grilled eggplant - Grilled zucchini - Cicory* € 1,00
- Salad - Fresh tomato - Potatoes - Fresh mushrooms - Olives
- Walnuts € 1,50
- Marinated Tofu € 1,50

CHEESES

- Mozzarella cheese - Soft cheese - Scamorza cheese
- Parmesan cheese € 1,00
- Cheese without milk € 1,80

SAUCES AND CONDIMENTS

- Cream of basil - Caramelized onion cream cream of avocado - Yogurt dressing € 1,50
- Hot peppers sauce - Balsamic glaze Olive oil and lemon juice € 0,50

THE DRINK

- Water 50 cl. € 1,00
- Coke 33 cl. € 1,50
- Estathe 20 cl. € 1,20
- Sicilian Drinks Tomarchio 27.5 cl. € 2,70
- Chinotto - Lemonade - Citroen- Orangeed
- Red orange - Green Mandarin
- 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
- Craft beer 33 cl. € 4,50
- Draft craft beer 20cl/30cl/40cl € 4,00/ 4,50/5,00
- Local wine 10 cl. € 4,00 - 5,00

BAR

- Espresso coffee € 1,00
- Decaffeinated coffee € 1,10
- American coffee € 2,00

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