

Piazza
FRUŠKE TERME

Menü
Jelovnik

The essence of Italian cuisine

The essence of Italian cuisine lies in its simplicity and emphasis on quality ingredients. It is a cuisine that celebrates the natural flavors of fresh products, meat and seafood. Italian dishes are created with passion and an understanding of how each ingredient can complement and enhance the others. Whether it's a classic pasta dish, a wood-fired pizza, or a slow-simmering sauce, Italian cooking is about bringing people together, savoring every bite, and appreciating the beauty of simple yet delicious food. It is a culinary tradition that has been passed down through the generations, preserving the essence of the rich Italian culture and creating unforgettable gastronomic experiences that nurture both body and soul.

It's cooking that encompasses a remembered history, which has evolved over the course of transmitted skills and intuitions in homes across the Italian peninsula and on the islands, in their own hamlets, on farms, in large cities.

There is no such thing as Italian haute cuisine because there are no high or low roads in Italian cuisine. All roads lead to home, to LA CUCINA DI CASA - the only one that deserves to be called Italian cuisine.

Suština italijanske kuhinje

Suština italijanske kuhinje leži u njejoj jednostavnosti i naglasku na kvalitetnim sastojcima. To je kuhinja koja slavi prirodne ukuse svežih proizvoda, mesa i morskih plodova. Italijanska jela se stvaraju sa strašću i razumevanjem kako svaki sastojak može da dopuni i poboljša druge. Bilo da se radi o klasičnom jelu od testenine, pici na drva ili sosu koji se lagano dinstaju, italijansko kuvanje je okupljanje ljudi, uživanje u svakom zalogaju i uvažavanje lepote jednostavne, ali ukusne hrane. Reč je o kulinarskoj tradiciji koja se prenosi generacijama, čuvajući suštinu bogate italijanske kulture i stvarajući nezaboravna gastronomska iskustva koja neguju i telo i dušu.

To je kuvanje koje obuhvata zapamćenu istoriju, koje je evoluiralo tokom čitavog toka prenošenih veština i intuicija u domovima širom italijanskog poluostrva, na ostrvima, u svojim zaseocima, na farmama i u velikim gradovima.

Ne postoji takva stvar kao italijanska visoka kuhinja jer u italijanskoj kuhinji nema visokih ili niskih puteva. Svi putevi vode do kuće, do LA CUCINA DI CASA - jedine koja zaslužuje da se zove italijanska kuhinja.

Chef Milenko Maglaric



Piatto Piazza za 2 osobe	1790
<i>Selekcija sireva, pršuta, brusketi od paradajza, čeri paradajz, grožđe, suve smokve, suve kajsije, sos od aronije</i> <i>Cheese selection, prosciutto, tomato bruschetta, cherry tomatoes, grapes, dried figs, dried apricots, aronia sauce *7,14</i>	
Bruschetta Piazza	890
<i>Krispi rustik hleb sa pestom od špargli i čeri paradajz</i> <i>Crispy rustic bread with asparagus pesto and cherry tomatoes *2</i>	
Selezione di Bruschette	730
<i>Brusketi sa šparglom, brusketi s paradajzom, brusketi sa pršutom</i> <i>Bruschetta with asparagus, bruschetta with tomato, bruschetta with prosciutto *2,14</i>	
Bruschette con Pomodorine e Basilico	590
<i>Paradajz, svez bosiljak, dimljena so, ulje maslinovo, parmezan</i> <i>Tomatoes, fresh basil, smoked salt, olive oil, parmesan *2</i>	
Selezione Di Formaggi, za 2 osobe	1390
<i>Selekcija kozijih sireva sa grožđem, suvim smokvama, suvom kajsijom i sosom od aronije</i> <i>A selection of goat cheeses with grapes, dried figs, dried apricots and aronia sauce *2,14</i>	
Carpaccio alla Piazzeta	1590
<i>Prodimljeni biftek, domaći majonez sa tartufima i Parmigiano Reggiano chips, krastavac</i> <i>Smoked steak, homemade mayonnaise with truffles and Parmigiano Reggiano chips, cucumber *14</i>	
Cestini Di Grana Con Prosciutto	890
<i>Korpice od parmezana sa stracatelom od bufalo mozarele, pestom i pršutom</i> <i>Parmesan baskets with buffalo mozzarella stracatel, pesto and prosciutto *7,14</i>	
Prosciutto e Mozzarella di Bufala	990
<i>Svinjska pršuta, mini mozarela *14</i>	

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INSALATE



Insalata Russa

790

Salata sa kozicama, povrćem i domaćim majonezom
*Salad with prawns, vegetables and homemade mayonnaise *3, 6, 9*

Insalata di Ceci

890

Leblebija, žuta paprika, krastavac, luk ljubičasti feta sir
sa marinadom od limuna, maslinovog ulja i sveže nane
Chickpea, yellow pepper, cucumber, onion, feta cheese
with lemon, olive oil and fresh mint marinade

Insalata di Rucola

490

Rukola, čeri paradajz, parmezan, maslinovo ulje, aćeto balzamiko
*Arugula, cherry tomatoes, parmesan cheese, olive oil, aceto balsamic *14*

Pomodoro Tonnato

980

Paradajz punjen poširanom tunom i domaćim majonezom
*Tomato stuffed with poached tuna and homemade mayonnaise *3, 9*



ZUPPE



Minestrone

560

Tradicionalna Italijanska supa sa paradajzom i povrćem
*Traditional Italian soup with tomatoes and vegetables *14*

Zuppa di sedano

450

Potaž od celera i praziluka
Celery and leek potage



PASTA FRESCA



Za pripremu paste koristimo isključivo domaće paste od semolina durum brašna i svežih jaja, bez konzervansa, boja i aditiva.

For the preparation of pasta, we use only homemade pasta made from semolina durum flour and fresh eggs, without preservatives, colors and additives.

Tagliatelle bolognese

950

Domaće tagliatele, bolonjez sos, parmezan Grana Padano,
bosiljak, maslinovo ulje
Homemade tagliatelle, Bolognese sauce, Grana Padano parmesan,
*basil, olive oil *2,3,12,14*

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Lasagne Emiliane	990
<i>Domaće lasanje, bolonjez sos, bešamel sos, parmezan Grana Padano</i> <i>Homemade lasagna, bolognese sauce, béchamel sauce,</i> <i>Grana Padano parmesan *2,3,12,14</i>	
Ravioli tartufo	1490
<i>Domaće raviole, rikota sir, tartufi, sos od sira i tartufa,</i> <i>maslinovo ulje sa belim tartufima</i> <i>Homemade ravioli, ricotta cheese, truffles, cheese and</i> <i>truffle sauce, olive oil with white truffles *2,3,14</i>	
Ravioli bolognese	890
<i>Domaći ravioli, bolonjez sos, parmezan Grana Padano,</i> <i>maslinovo ulje, maslac, bosiljak</i> <i>Homemade ravioli, Bolognese sauce, Grana Padano</i> <i>parmesan, olive oil, butter, basil *2,3,12,14</i>	
Trotolle Al Ragù di Funghi	1190
<i>Domaće trotolle, mix svežih pečurki, maslac, maslinovo ulje,</i> <i>parmezan Grana Padano</i> <i>Homemade trotolle, mix of fresh mushrooms, butter, olive oil,</i> <i>Grana Padano parmesan *2,3,14</i>	



RISOTTI



Arborio pirinač ima visok sadržaj skroba, amilopektina. Nakon kuvanja, ovaj pirinač oslobađa svoj prirodni skrob, što rezultira kremastijim, slatkijim pirinčem koji je čvršći u poređenju sa običnim pirinčem, kao što je basmati pirinač dugog zrna ili pirinač od jasmína. Naravno, kao i sve vrste pirinča, arborio pirinač je 100% bez glutena.

Arborio rice is high in the starch, amylopectin. Upon cooking, this rice releases its natural starch, resulting in creamier, more luscious rice that is firmer when compared to regular rice such as long-grain basmati rice or jasmine rice. Of course, like all types of rice, arborio rice is 100% gluten-free.

Risotto Al Parmigiano	830
<i>Arborio pirinač, luk, maslac, parmezan, maslinovo ulje *14</i> <i>Arborio rice, onion, butter, parmesan, olive oil</i>	
Risotto Allo Zafferano Alla Milanese	990
<i>Arborio pirinač, slanina pančeta, maslac, maslinovo ulje, šafran, parmezan</i> <i>Arborio rice, bacon pancetta, butter, olive oil, saffron, parmesan *14</i>	
Risotto Con Ragù Di Carne Alla Bolognese	1030
<i>Arborio pirinač, maslac, parmezan, bolonjes sos</i> <i>Arborio rice, butter, parmesan, bolognese sauce *12,14</i>	
Risotto Ai Funghi	1130
<i>Arborio pirinač, mix svežih pečurki, maslac, parmezan</i> <i>Arborio rice, mix of fresh mushrooms, butter, parmesan cheese *14</i>	

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GNOCCHI



Gnocchi Ricotta e Spinaci

Njoke sa rikota sirom i spanaćem

*Gnocchi with ricotta cheese and spinach *2,14*

930

Gnocchi al pesto Genovese

Njoke u pesto Đenoveze sosu

*Gnocchi in pesto Genovese sauce *2,7,14*

890



PIZZA



Pizza Siciliana

Paradajz sos, mocarela Sorrentina , pečeni patlidžan, parmezan Reggiano

*Tomato sauce, mozzarella Sorrentina, baked eggplant, Parmesan Reggiano *2,14*

1200

Pizza Al Cotto

Paradajz sos, mocarela Sorrentina, Cotto šunka, šampinjoni

*Tomato sauce, mozzarella Sorrentina, Cotto ham, mushrooms *2,14*

1050

Pizza Piazza

Krem sir-straćatela, mocarela Sorrentina, pesto, pršuta, čeri paradajz, svež bosiljak, žuti čeri paradajz

*Stracatella cream cheese, mozzarella Sorrentina, pesto, prosciutto, cherry tomatoes, fresh basil, yellow cherry tomatoes *2,7,14*

1490

Pizza Ai Funghi e Tartufo

Mocarela Sorrentina, mix pečurki, tartufata, mortadela

*Mozzarella Sorrentina, mixed mushrooms, truffles, mortadella *2,14*

1490

Pizza Ortolana

Paradajz sos, mocarela Sorrentina, patlidžan, tikvice, crvena paprika

*Tomato sauce, mozzarella Sorrentina, eggplant, zucchini, red pepper *2,14*

940

Pizza Regina Margherita

Paradajz sos, mocarela Sorrentina, svež bosiljak

*Tomato sauce, mozzarella Sorrentina, fresh basil *2,14*

920

Pizza Pistacchio

Mocarela Sorrentina, mamaz od kozijeg sira sa pistaćima, pistaći, bosiljak

*Mozzarella Sorrentina, Goat cheese spread with pistachios, pistachios, basil *2,7,14*

1230

Pizza Burratina

Krem sir- straćatela, čeri paradajz, Cotto šunka, burata

*Cream cheese - stracatella, cherry tomatoes, Cotto ham, burrata *2,14*

1490

Pizza Rucola e Prosciutto Crudo

Paradajz sos, mocarela Sorrentina, pesto, rukola, pršuta, sušeni čeri pardajz

*Tomato sauce, mozzarella Sorrentina, pesto, arugula, prosciutto, dried cherry tomatoes *2,14*

1400

Pizza Diavola

*Paradajz sos, mocarela Sorrentina, kulen, ljuta paprika punjena rikotom *2,14*

1380



DOLCI DESERTI



Tiramisu	550
Panacota	550
Cannoli	490



GELATO SLADOLED



Stracciatella – Stračátela	60gr	250
Mandorla – Badem	60 gr	250
Noci, Cioccolato – Doboš	60gr	250
Crema alla Vaniglia – Krempita	60gr	250
Ana <i>(nociola, cioccolato al latte)</i> <i>(lešnik pasta, mlečna čokolada)</i>	60gr	250
Cioccolato fondente - crna čokolada	60gr	250



CAFFÉ E TÉ KAFA – ČAJ



Espresso Lavazza single origin	280	Caffé Latte Lavazza	320
Caffé americano Lavazza	280	Althaus té <i>English Breakfast,</i> <i>Green tea, Earl Grey</i>	280
Cappuccino Lavazza	320		



AMARI E LIQUORI BITERI I LIKERI



*Dižestivi se piju na kraju obroka i veruje se da podstiču varenje. Mnogi dižestivi su gorki eliksiri poznati ka Mari i prvobitno su se prodavali kao lek.
Digestivi are used to end the meal and bilieved to aid the digestive process. Many digestivi are bitter elixirs known as mari that were originally sold as medicine.*

Bitter Cynar 0,03	16,5%	300
Milano		
<i>Srednje gorak amaro sa notama sušenog voća, narandže, duvana, karamele i suptilnog biljnog karaktera, koji se završava lepom dugotrajnom gorčinom.</i>		
<i>A medium bitter amaro showing notes of dried fruits, orange, tobacco, caramel, and a subtle vegetal character, finishing with a lovely lingering bitterness.</i>		
Biter Select Pilla 0,03	17,5%	380
Venecija		
<i>Istančano intenzivan i kompleksan sa dominantnim gorkim notama. Začinske i tropske arome u savršenoj kompoziciji sa prijatno prisutnim živim notama esencijalnih citrusnih ulja.</i>		
<i>Exquisitely intense and complex with dominant bitter notes. Spicy and tropical aromas in perfect harmony composition with pleasantly present lively notes of essential citrus oils.</i>		
Bitter Martini 0,03	28,5%	420
Torino		
<i>Sladak ukus, sa blagom biljnom gorčinom, lepo izbalansiran aromama meda, na koje se nadovezuju arome citrusa.</i>		
<i>Sweet taste, with a slight herbal bitterness, nicely balanced by the aromas of honey, followed by the aromas of citrus</i>		
Bitter Carpano 0,03	25%	430
Torino		
<i>Proizveden tradicionalnom metodom destilacije vina i 10 vrsta aromatičnih biljaka, tamne rubin boje, idealan dižestiv.</i>		
<i>Produced by the traditional method of wine distillation and 10 types of aromatic herbs, dark ruby color, ideal digestive.</i>		
Liker Amaro Averna Siciliano	29 %	360
Sicilija		
<i>Gorko – sladak ukus sa notama i bobicama kleke, aromom ruzmarina i žalfije sa aromom pomorandže.</i>		
<i>Bitter-sweet taste with notes and berries of juniper, aroma of rosemary and sage with aroma of orange.</i>		
Liker Fernet Branca	35 %	430
Milano		
<i>Ukus svežeg i različitog bilja sa prijatnom gorčinom.</i>		
<i>The taste of fresh and different herbs with a pleasant bitterness.</i>		
Liker Galliano L'Autentico	42,3%	360
Toskana		
<i>Sladak ukus vanile i anisa sa biljnim aromama</i>		
<i>Sweet taste of vanilla and anise with herbal aromas</i>		

CARTA DEI VINI

BOLLICINE PENUŠAVA VINA

Marsuret Prosecco 0,75 l	3550
<i>Glera 100 %. Suvo belo penušavo vino, alk 11,5 %, Vinarija Marsuret</i>	
Borgoluce Prosecco Brut 0,75 l	4900
<i>Glera 100 %. Suvo belo penušavo vino, alk 11,5 %, Vinarija Borgoluce Soc. Agricola ss</i>	
Borgoluce Rosariflesso – Rose 0,75 l	5150
<i>Chardonnay, pinot noir. Suvo rose vino, alk 11,5 %, Vinarija Borgoluce Soc. Agricola ss</i>	

VINI BIANCHI BELA VINA

Tramin 0,75 l	6900
<i>Pinot bianco. Suvo belo vino, alk 13,5 %, Vinarija Tramin</i>	
Di Lenardo Chardonnay 0,75 l	6350
<i>Chardonnay 100 %. Polusuvo belo vino, alk 12 %, Vinarija Di Leonardo</i>	
Le Monde Sauvignon 0,75 l	5300
<i>Sauvignon 100 %, Suvo belo vino, alk 13 %, Vinarija Le Monde</i>	
Marco Felluga 0,75 l	7800
<i>Pinot Grigio 100 %. Suvo belo vino, alk 13,5 %, Vinarija Marco Felluga, alk 13,5</i>	
Magda Pedrini Gavi di Gavi 0,75 l	5050
<i>Cortese 100 %. Suvo belo vino, alk 13 %, Vinarija Azienda Agricola Massone Stefano</i>	

VINI ROSATI ROSE VINA

Frescobaldi Alie Rose 0,75 l	6150
<i>Syrah 98% i Vermentina 2%. Suvo rose vino, alk 12 %, Vinarija Frescobaldi</i>	
Visione Campania Rosato 0,75 l	5400
<i>Aglianico 100%. Suvo rose vino, alk 12,5 %, Vinarija Freudi di San Gregoio</i>	
11 Minutes Pasqua rose Treveneize	8000
<i>Corvina, Trebbiano di Lugana, Syrah i Carmenère. Suvo rose vino, alk 12,5 %, Vinarija Pasqua Vigneti E Cantine Spa</i>	



VINI ROSSI CRVENA VINA



Tenuta Perano Chianti Classico <i>Sangiovese 100 %. Suvo belo vino, alk 13,5 %, Vinarija Frescobaldi</i>	8300
Le Volte Dell'Ornellaia <i>Merlot, sangiovese, cabernet sauvignon. Suvo crveno vino, alk 14 %, Vinarija Ornellaia E Masseto Societa Agricola SRL</i>	8550
Farnese Edizione Cinque Autoctoni <i>Montepulciano, sangiovese, primitivo, malvasia nera , negroamaro. Polusuvo crveno vino, alk 14,5 %, Vinarija Fantini</i>	9150
Varvaglione Papale Primitivo <i>Primitivo 100 %. Polusuvo crveno vino, alk 14 %, Vinarija Varvaglione Vigne – Vini srl</i>	5850

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