

THE MOST TASTY PANINO WE CAN MAKE. EVERYDAY. SINCE 1979.

Made to order, as soon as you ask for it.
That's why it's fresh, fragrant and tasty. But it's not just because
of this that it's special.

There's the bread. Prepared with our original recipes.
And then the ingredients. Selected, unique and made especially
for us: such as the Prosciutto Crudo Langhirano seasoned for at
least 26 months, the Parmigiano Reggiano aged 27 months, or
our Sicilian olive oil.

These are not words. These are commitments of excellence that
turn into unforgettable Panini. Since 1979.

LEARN MORE ON PANINOGIUSTO.IT

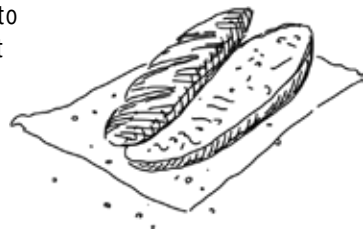


Table service 1,50 €.

Panino Giusto has become known over the past 40 years for the high quality of its panini and dishes. This is possible thanks to the constant research and selection of suppliers who have always distinguished themselves by their excellency and the research they put into the choice of their raw ingredients. A union of innovation, tradition, flavour, excellence and appreciation for the land.

BREAD

There are 7 types of bread that Panino Giusto uses for its panini, from the one made with organic flour to the one with mixed cereals, from the burnt wheat bread to the bread with venus rice flour. They are all kneaded with sourdough yeast, low-salt, and made following **exclusive Panino Giusto's recipes**.



PROSCIUTTO CRUDO

The prosciutto producer **Tanara Giancarlo in Langhirano**, based in the heart of the province of Parma, produces *Panino Giusto*-branded prosciutti which have been **aged for at least 26 months**, taken only from the leg of Italian pork, marked by the Consortium of Parma. The tenderness and the extraordinary balance which comes from the meat of these pigs helps to enhance the taste of the noblest of cured meats.



OLIVE OIL

Panino Giusto has selected for all of its products one of the best **Sicilian** olive oil, from **Frantoio Cutrera**: their centuries-old olive groves give to the oil an intense aroma and unique flavour, with classic notes of green tomatoes and Mediterranean herbs.



CHICKEN

Panino Giusto only uses chicken supplied by producers who carry out **constant quality control** and who respect the well-being of the animals and the environment. **Italian** animals, reared using common sense, awareness and natural choices.



PARMIGIANO REGGIANO

The historic **Caseificio Gennari** selects for Panino Giusto a Parmigiano Reggiano of **Disolabruna**, a parmesan made using only milk that hasn't been subjected to heat treatments and that doesn't contain any additives; besides being particularly rich from the point of nutritional view, the **27 month ageing** gives the parmesan an intense flavour which can be identified in many of Panino Giusto's creations.



ROAST BEEF

The original Panino Giusto recipe signifies that roast beef must be **cooked traditionally in an oven**; thanks to slow cooking methods, this meat of **Fassona Piemontese**, **one of the highest quality**, becomes even softer and more succulent.





CARPACCIO

'900: I NOSTRI PANINI STORICI

The favorites. The best of our tradition.

SAVOY Prague ham, mozzarella, tomato, rocket, extra-virgin olive oil <i>(1, 2, 11)</i>	6,50	LUIS Parma ham, mozzarella, tomato, extra-virgin olive oil <i>(1, 2, 11)</i>	7,50
DIPLOMATICO Prague ham, Edamer cheese, cocktail sauce <i>(1, 2, 3, 11, 12, 13, 14)</i>	6,50	GARIBALDINO Bresaola from Valtellina, mozzarella, tomato, rocket, extra-virgin olive oil <i>(1, 2, 11)</i>	8,00
ESTIVO Tomato, buffalo mozzarella, oregano, basil <i>(1, 2, 11)</i>	6,50	JOLLY Parma ham, brie, tomato, tartar sauce <i>(1, 2, 3, 11, 13, 14)</i>	8,00
GIUSTO Prague ham, mozzarella, tomato, anchovy, mild mustard sauce <i>(1, 2, 5, 11, 13)</i>	7,00	WASHINGTON Parma ham, fresh cheese, tomato, black olives pâté <i>(1, 2, 11)</i>	8,50
BAITA Multigrain bread, Speck from Trentino, brie, cocktail sauce <i>(1, 2, 3, 7, 8, 10, 11, 12, 13, 14)</i>	7,00	TARTUFO Parma ham, fresh buffalo cheese, tomato, rocket, Alba truffle olive oil <i>(1, 2, 11)</i>	8,50
K2 Roast beef, tomato, mustard flavoured mayonnaise, extra-virgin olive oil <i>(1, 3, 11, 13, 14)</i>	7,00	TOAST CLASSICO Cooked ham, Edamer cheese, Parmigiano Reggiano <i>(1, 2, 3, 7, 11)</i>	6,00
CARPACCIO Trentino seasoned beef, Parmigiano Reggiano, lemon zest, rocket, extra virgin olive oil <i>(1, 2, 11)</i>	7,00	TOAST DELLA CASA Cooked ham, Edamer cheese, tuna, tomato, tartar sauce <i>(1, 2, 3, 5, 7, 11, 13, 14)</i>	7,50

PANINI DEL SALUMIERE

Only for these panini, choose the bread you prefer: our traditional bread made with organic flour or the bread with mixed cereals and fennel seeds.

SPECK High quality from Trentino, aged for 9 months <i>(1, 10, 11)</i>	4,50	PROSCIUTTO CRUDO Aged 26 months in Langhirano (Parma) <i>(1, 11)</i>	5,00
PROSCIUTTO COTTO Cooked ham or Prague ham, slightly smoked <i>(1, 11)</i>	4,50	BRESAOLA From Valtellina, with extra virgin olive oil <i>(1, 11)</i>	5,00



PETELIA, the new panino created by the Michelin starred Chef Caterina Ceraudo

MAESTRI

The creations of our masters. The most amazing ones.

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|---|---|
| <p>INEDITO TRENINO 7,00
Trentino seasoned beef, cocoa nibs, artichoke cream, ORGANIC raisins, pepper, extra virgin olive oil
<i>(1, 2, 7, 11, 12)</i></p> | <p>PEGASO NEW 7,50
<i>created by Daniele Reponi</i>
Turkey breast, crescenza cheese, grilled artichokes, extra virgin olive oil, lemon zest, pepper
<i>(1, 2, 11)</i></p> |
| <p>SICILIANO 7,00
Multigrain bread, Cacio Ragusano, grilled courgettes, fresh cheese flavored with thyme and marjoram, basil pesto
<i>(1, 2, 3, 7, 10, 11)</i></p> | <p>INEDITO LOMBARDO 8,00
Bresaola from Valtellina, green apple, fresh cheese, walnuts and ORGANIC raisins, extra-virgin olive oil, pepper
<i>(1, 2, 7, 11)</i></p> |
| <p>VEG-2 7,00
Black cabbage and ORGANIC cashew nut pesto, grilled aubergines, ORGANIC hummus with chickpeas and curry, baked cherry tomatoes, extra-virgin olive oil
<i>(1, 7, 8, 10, 11, 12, 13)</i></p> | <p>AGRO 9,00
Grilled chicken, pâté of Sicilian capers and olives, lemon zests, rocket, mayonnaise
<i>(1, 3, 11, 13, 14)</i></p> |
| <p>MARINO NEW 7,50
Multigrain bread, mackerel, hummus, dressed purple cabbage, yoghurt salsa, extra virgin olive oil, salt, lemon
<i>(1, 2, 5, 6, 10, 11)</i></p> | |

I NOSTRI PANINI STELLATI

Created by the starred Chef Claudio Sadler.

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| <p>TRA I DUE 9,00
Burnt wheat and sourdough bread, bresaola from Valtellina, stracciatella, fresh pumpkin flower, fresh cheese cream and taggiasca olives, extra-virgin olive oil
<i>(1, 2, 11)</i></p> | <p>MADRAS 9,00
Hen turkey breast, mayonnaise flavored with Madras curry, lamb's lettuce, tomato, Sicilian toasted almonds, popped black venus rice
<i>(1, 3, 7, 8, 11, 13, 14)</i></p> |
| <p>MILANO 2015 9,00
Parma ham, flakes of balsamic vinegar of Modena, Parmigiano Reggiano cream, lettuce, rocket, artichokes patè, black pepper
<i>(1, 2, 11)</i></p> | |

LIMITED EDITION

A new starred panino, to be seized at once.

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| <p>PETELIA NEW 9,50
<i>created by the starred Chef Caterina Ceraudo</i>
Durum soft wheat bread from Mulinum, pork capocollo, citrus mustard, stracciatella, Tropea onion marinated in raspberry vinegar, lemon citronette, salad
<i>(1, 2, 14)</i></p> | |
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NAPOLEONE

ESPLORAZIONI

The richer panini, to satisfy those with more appetite.

	panino	panino with side dish		panino	panino with side dish
ESAGERATO	9,50	13,00	NAPOLEONE NEW	13,00	16,00
Roast beef, tomato, iceberg salad, crispy bacon, mayonnaise flavored with strong mustard <i>(1, 3, 11, 13, 14)</i>			100g of grilled Piedmont beef, tomato, marinated courgette, crispy onion, mayonnaise <i>(1, 2, 11, 13, 14)</i>		
INTENSO	10,50	14,00	ARDENTE	13,00	16,00
Parma ham, stracciatella, anchovy paté, cherry tomatoes <i>(1, 2, 5, 11)</i>			100 gr. of grilled Piedmont meat, aubergines, cherry tomatoes, fresh buffalo milk cheese, mayonnaise flavored with smoked paprika, aromatic herbs <i>(1, 2, 3, 11, 13, 14)</i>		
CACIO BURGER	12,50	16,00			
Beef burger, Auricchio provolone, crispy bacon, iceberg salad, tomato, Panino Giusto BBQ sauce <i>(1, 2, 3, 8, 10, 12, 13, 14)</i>					

Choose the side of your panino for a complete experience.

PATATE AL FORNO

Roasted every morning with Cervia salt flavoured with aromatic herbs, following an exclusive Panino Giusto recipe

CAPRICCIO DI POMODORI NEW

Yellow tomatoes, camone tomatoes, oven baked tomatoes, capers, basil, oregano, thyme, extra virgin olive oil

PATATINE FRITTE*

Crunchier and tastier than before!
(3, 8, 10, 12, 13, 14)

ZUCCHINE MARINATE NEW

Marinated zucchini with thyme, lemon and extra virgin olive oil

1979-2019

PANINO GIUSTO'S 40th BIRTHDAY

THE SBAGLIATO

Bread made with venus rice flour, Bresaola Sbagliata from Panzeri marinated with Campari and chilli, fresh cream cheese, green olive and gherkin tapenade, Salva Cremasco cheese, orange zest
(1, 2, 3, 11, 13, 14)

9,50



P L A T E D

The world beyond the Panino.

Salads

FAVIGNANA Mixed leaves, cherry tomatoes, grilled aubergines and courgettes, shavings of Parmigiano Reggiano, tartar sauce <i>(2, 3, 7, 13, 14)</i>	10,00	AMALFI NEW Mixed salad leaves, buffalo mozzarella, marinated courgette, inventive tomatoes, oregano <i>(2)</i>	12,00
SORRENTO Mixed leaves, cherry tomatoes, tuna, mozzarella knots, ORGANIC hard-boiled egg <i>(2, 3, 5)</i>	11,00	IMPERIALE Mixed leaves, grilled chicken breast, crispy bacon, croutons, shavings of Parmigiano Reggiano <i>(1, 2, 13, 14)</i>	13,00

Cold dishes

FATTORIA Hen turkey breast, mixed leaves, cherry tomatoes, thinly sliced fennels, tuna sauce <i>(3, 5, 13, 14)</i>	10,50	YORK Roast beef, oven roasted potatoes, tartar sauce <i>(3, 13, 14)</i>	13,00
VALTELLINA Bresaola from Valtellina, Parmigiano Reggiano, lamb lettuce <i>(2)</i>	12,00	SOLEADO Parma ham, baked cherry tomatoes, mozzarella knots, fresh basil <i>(2)</i>	13,50
ESSENZIALE NEW Parma ham, melon, spinach leaves	12,50	CAPRESE 2.0 NEW Buffalo mozzarella, inventive tomatoes, spinach leaves, basil <i>(2)</i>	13,50

Hot dishes

DELY Grilled chicken breast, grilled courgettes and aubergines, mini artichokes in oil <i>(14)</i>	14,00	CARLO MAGNO NEW 200g of grilled Piedmont beef, Italian roast potatoes, tomato salad, marinated courgette, BBQ sauce <i>(12, 13, 14)</i>	19,00
BOSTON Grilled chicken breast, crispy bacon, french fries*, mild mustard <i>(8, 13, 14)</i>	14,00		

S T U Z Z I C A M I

The perfect taste while you wait.

PATATINE FRITTE* Crunchier and tastier than before! <i>(3, 8, 10, 12, 13, 14)</i>	4,00	INSALATINA DI CAVOLO CAPPUCCIO NEW Marinated spring cabbage, thinly sliced carrots, cherry tomatoes, yoghurt cream with spring onions <i>(2)</i>	4,50
PATATE AL FORNO Roasted every morning with Cervia salt flavoured with aromatic herbs, following an exclusive Panino Giusto recipe	4,00	ASSAGGIO DI PARMA E STRACCIATELLA Parma ham, straciatella served with warm bread <i>(1, 2, 11)</i>	4,50
FANTASIA DELL'ORTO Grilled courgettes and aubergines, mini artichokes in oil, cherry tomatoes, thinly sliced carrots, fresh basil, extra-virgin olive oil <i>(14)</i>	4,50	ASSAGGIO DI BRESAOLA E ROBIOLINA Bresaola from Valtellina, robiolina, lemon zests, served with warm bread <i>(1, 2, 11)</i>	4,50
CAPRICCIO DI POMODORI NEW Yellow tomatoes, camone tomatoes, oven baked tomatoes, capers, basil, oregano, thyme, extra virgin olive oil	4,50	MILANESE PRÊT-À-PORTER* <i>Created by starred Chef Claudio Sadler</i>	4,50
ZUCCHINE MARINATE NEW Marinated zucchini with thyme, lemon and extra virgin olive oil	4,50	Filo pastry rolls filled with creamy Milanese risotto <i>(1, 2, 8, 11, 12, 14)</i>	

T A G L I E R I

TAGLIERE GIUSTO "Tartufo" canapè (Parma ham, fresh bufala cheese, truffle olive oil), "Giusto" canapè (Prague ham, mozzarella, mustard, anchovy), "Madras" canapè (turkey, Madras curry mayonnaise, almonds, popped black venus rice), canapè with fresh cheese and cherry tomatoes, Prague ham <i>(1, 2, 3, 5, 7, 8, 11, 13, 14)</i>	13,00	TAGLIERE VEGETARIANO Grilled aubergine with straciatella, grilled courgette with taggiasca olives cream, bread canapes with fresh cheese and cherry tomatoes, Cacio Ragusano with raisins and zibibbo elixir, fresh bufala cheese, Parmigiano Reggiano and walnuts, breadsticks <i>(1, 2, 7, 11)</i>	13,00
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MOUSE AL FIOR DI LATTE

DESSERT

Our recipes. Your sweetness.

5 BOCCONCINI DAI DAI Bite-sized artisan ice cream covered by fine dark chocolate <i>(1, 2, 3, 7, 11)</i>	5,00	SORBET	5,00
OUR TIRAMISÙ Panino Giusto's traditional recipe <i>(1, 2, 3, 7, 8, 10, 11)</i>	5,00	MATTONELLA DAI DAI Tiled fiordilatte ice cream with tuscan pine nuts served with honey and bitter cocoa <i>(1, 2, 3, 7, 11)</i>	5,00
APPLE CAKE* Our classic apple cake, fruity and fragrant <i>(1, 2, 3, 7, 11, 14)</i>	5,00	FRUIT SALAD Seasonal fresh fruit	5,00
CITRUS CURD TART* NEW With mild lemon cream and citrus cream <i>(1, 2, 3, 11)</i>	5,00	FRUIT SALAD WITH SORBET Seasonal fresh fruit and sorbet	6,00
CHEESE CAKE* NEW Creamy and delicious, with seasonal fresh fruit <i>(1, 2, 3)</i>	5,00		
MOUSE AL FIOR DI LATTE NEW			3,50
- Plain			
- With fresh strawberries			
- With salted candied almonds <i>(2, 3, 7, 8, 11)</i>			

W I N E S

Sparkling

	Glass 15 cl	Bottle		Glass 15 cl	Bottle
PROSECCO DI VALDOBBIADENE EXTRA DRY AZIENDA AGRICOLA BISOL - 11,50° VOL. (14)	5,00	24,00	FRANCIACORTA FRANCESCO I BRUT AZIENDA AGRICOLA UBERTI - 13,00° VOL. (14)	7,00	33,00

White wines and rosè wines

PECORINO DELLE MARCHE 2018 UMANI RONCHI - 12,5° VOL. (14)	4,80	22,00	SAUVIGNON FRIULANO 2018 PIER PAOLO PECORARI - 12,5° VOL. (14)	6,00	30,00
REGALEALI LE ROSE NERELLO MASCALESE - 12% VOL. (14)	4,80	22,00	GRILLO MOZIA 2018 CONTI TASCA D'ALMERITA - 13,5° VOL. (14)	6,00	30,00
GEWÜRZTRAMINER ALTO ADIGE 2018 HÖFSTÄTTER - 14° VOL. (14)	6,00	30,00			

Red wines

SENSAZIONI DI UVA DOLCETTO BIO 2018 FATTORIA CABANON - 14° VOL. (14)	5,00	22,00	ROSSO DI MONTALCINO BIO 2017 COL D'ORCIA - 14° VOL. (14)	5,50	28,00
CUORE DI VINO BOTTE 18 BIO 2017 FATTORIA CABANON - 13,5° VOL. (14)	6,00	30,00	PINOT NERO ALTO ADIGE 2018 HOFSTÄTTER - 13° VOL. (14)	6,00	30,00

The year can change according to the availability of the wine cellar.

B E E R S

Draft beers (1)	20 Cl.	40 Cl.
MORETTI BAFFO D'ORO (4,8° VOL.)	4,20	5,70
MORETTI LA ROSSA (7,2° VOL.)		
Bottled beers (1)		
HEINEKEN 4,8° VOL. - 33 CL.		4,50
Craft beers (1)		
VIAEMILIA 5,0° VOL. - 33 CL.		6,00
FREERIDE 5,0° VOL. - 33 CL.		6,00
EXTRAOMNES TRIPEL 4,4° VOL - 33 CL		6,00
EXTRAOMNES BLOND 8,6° VOL - 33 CL		6,00
IMPERIAL ZEST 9,0° VOL - 33 CL		6,00

S O F T D R I N K S

WATER PANNA	2,40	FRUIT JUICE	3,00
WATER SAN PELLEGRINO 45 CL		APPLE, PEAR, APRICOT, PINEAPPLE	
		20 CL	
BIBITE GASSATE	3,00	ICE TEA	3,50
COCA-COLA, COCA-COLA ZERO, FANTA, SPRITE 33 CL		LEMON AND ORANGE BLOSSOM, RASPBERRY AND BASIL HONEST, 33 CL.	
LIMONATA, ARANCIATA, ARANCIATA AMARA, CHINOTTO SAN PELLEGRINO, 25 CL			

S Q U E E Z E D J U I C E S

Made to order.

ABCE (ORANGE, CARROT, FENNEL, LEMON)	ENERGY (APPLE, PINEAPPLE, CARROT)	4,80
GINGER (APPLE, CARROT, ROCKET SALAD, GINGER)	ARANCIA (ORANGE, LEMON)	
JUICE OF THE MONTH		

C O F F E E A N D T E A

CAFFÈ ESPRESSO LAVAZZA, QUALITÀ TIERRA	1,50	TEA AND INFUSION	3,50
CAFFÈ AMERICANO	1,80	CAFFÈ VIENNESE	2,50
CAPPUCCINO	1,80	COFFEE, WHIPPED CREAM, COCOA (2)	
CAFFÈ MAROCCHINO	2,00	CAFFÈ PADOVANO	2,50
		COFFEE, WHIPPED CREAM, WHITE MINT CREAM (2)	
CAFFÈ GIUSTO	2,50	CAFFÈ NOCCIOLINO	2,50
SERVED WITH BOCCONCINO DI GELATO DAI DAI (1, 2, 3, 7, 11)		COFFEE, HAZELNUT CREAM, WHIPPED CREAM (2, 3, 7, 8, 11)	

S P I R I T S

BRAULIO, MONTENEGRO	4,00	GRAPPE CABANON,	6,00
FERNET BRANCA, AMAROT		DISTILLERIA CAPOVILLA	
LIMONCELLO DI VILLA			
MASSA, SAMBUCA			



Mini Menù

Check out our offer for children.

1

MILK BREAD CHOICE AMONG:

Cooked ham or Parma ham,
with or without mozzarella
(1, 2, 11)

or

TOAST CLASSICO

Cooked ham,
Edamer cheese,
Parmigiano Reggiano
(1, 2, 3, 7, 11)

2

FRENCH FRIES*

(3, 8, 10, 12, 13, 14)

3

FRUIT SALAD WITH SEASON FRESH FRUIT

4

SOFT DRINK CHOICE AMONG:

Fruit juice
Natural Water "Animal Friends Collection"

9,80€

For this mini menu, table service is included.



THE PANINO ITALIANO THEY AREN'T MADE SIMPLY WITH INGREDIENTS.

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Their creation includes Territory, Mastery and Creativity. These are the three valours of the Panino Italiano identified by the Academy of the Italian Panino.

For more than three years the Foundation has made its mission to focus on the promotion and appreciation for the uniqueness of the Italian Panino, in Italy and around the world. This is achieved by following certain values.

Territory: is the seasonal biodiversity of Italian products which become the ingredients between two slices of bread.

Mastery: is the extraordinary Italian art of striving to achieve greatness, and of creating with ones hands.

Creativity: is the emotion that is expressed every time something new is achieved, combining flavors and colors, shapes and textures. On the basis of these values, the Academy of the Italian Panino certifies authentic Italian Panini around the world. These three are our own creations: **Milan 2015, Tra I Due** and **Siciliano**.

Download the app: Panino Italiano

..... **Accademia**
Panino **P**
Italiano

Do you want to discover the other certified Panini? Find them all in the Panino Italiano app.

accademiapaninoitaliano.it

IN ALL OUR PRODUCTS YOU CAN FIND TRACES OF:

- 1) Grains containing gluten: wheat, rye, barley, oat, spelt, kamut, or their hybridized strains and derivative products
- 2) Milk and milk derivatives (lactose included)
- 3) Eggs and eggs derivatives
- 4) Shellfish and shellfish derivatives
- 5) Fish and fish derivatives
- 6) Clams and clams derivatives
- 7) Nuts: almonds (*amygdalus communis*), hazelnuts (*corylus avellana*), walnuts (*juglans regia*), cashew nuts (*anacardium occidentale*), pecans [*carya illinoensis* (Wangenh.) K. Koch], brazil nuts (*bertolletia excelsa*), pistachios (*pistacia vera*), macadamia nuts or Queensland nut (*macadamia ternifolia*) and their products, except for all nuts used to produce alcoholic distillates, including ethyl alcohol coming from agriculture
- 8) Peanuts and peanuts derivatives
- 9) Lupins and lupins derivatives
- 10) Sesame seeds and sesame seeds derivatives
- 11) Soy and soy derivatives
- 12) Celery and celery derivatives
- 13) Mustard and mustard derivatives
- 14) Sulfur dioxide and sulphites in concentrations higher than 10mg / kg and 10mg / l in terms of SO

Due to the express preparation of all our dishes, there is the possibility of crossed contamination between foods; we can not assure the total absence of allergens not declared in recipes.

If you suffer from food allergies or intolerances, our staff will be happy to help you.

*Frozen ingredients.