



PIADINERIA



NEXT OPENING!

26 Frith street W1

SOHO

What is a PIADINA?

A taste of typical italian fast food

Still at the beginning of this century, the piadina was the food of poor farmers and rural folk in Romagna, a region of the northern Italy.

Bread was made and baked at home all over in the Romagna countryside week after week. People turned to piadinas only when bread ran out too soon and there wasn't time to make any more.

Sometimes flour and boiled potatoes were even added.

The most basic are with flour, water, and salt. They are thin, small, and cooked on a flat terracotta pan. More flavorful ones are made with lard and baking soda. As well as at stands, they are sold in food stores of every kind and nobody or hardly anybody makes them anymore at home. Piadinas today are different from great-grandma's, yet eaten warm, are still able to recall a rural world believed to be dead, however still alive in the hearts of Italians.



•PREPARED

Whit just flour, water and salt.
Also with KAMUT flour 100%
and whole wheat flour



•STUFFED

With anything you want:
chicken, parma ham, many kind of cheese, salami
milano, vegetables and many many other delicious
ingredients



•COOKED ON THE SPOT

On a flat terracotta griddle





- Buy a **PIADINA**
- Cut out this flyer
- Give it to the cash

**GET A
FREE DRINK!**

USABLE UNTIL 31/12/2011

