

PIANETA



out-of-this-world pizza, pasta & more

2713 Culver Road
Mountain Brook, AL 35233
205.639.1446

Photographer Gary Tramontina had often considered opening a restaurant featuring the flavors and spirit of his Italian family. Great food, good wine, and always room for another friend at the table. To make it a reality, Gary brought together a team that includes journalist Bob Blalock, whose home kitchen was known for its remarkable culinary creations, and his son Derek Blalock, with his five years experience working in the kitchen of a local pizzeria. Restaurateur George Sarris, whose Southside Fish Market is known for its quality food and down-home feel, joined the effort, as did chef Franklin Biggs, who pulled on the original vision and his own extensive experience to deliver the combination of artistry and hospitality that is Pianeta 3.

Welcome and enjoy!

LUNCH MENU

Today's pizza slice – See daily special slice choices

with a side salad 6

2 slices 9

Soup of the day

served with crostini

Cup 4 | Bowl 6

Salad Pianeta 6

with chicken breast 11

SANDWICHES

Meatballs

with tomato sauce, cheese, sautéed onions

8

Grilled Italian Sausage

with peppers and onions

9

Pesto Chicken Salad

9

Roasted Vegetable

8

Portabella Mushroom

with onions, goat cheese and bacon

9

Grilled three-cheese

with tomatoes, grilled onions, bacon optional

9

PASTAS

Farfalle Pianeta

with chicken, lemon, garlic, tomatoes, rosemary and Parmigiano-Reggiano

10

Lasagna Tramontina

A classic from Gary's family

Pasta sheets with beef, veal and pork, tomato sauce, mozzarella and ricotta cheeses with a simple salad

10

Vegetarian Lasagna

Pasta sheets with roasted vegetables, tomato sauce, mozzarella and ricotta cheeses with a simple salad

9

Linguine Puttanesca

with anchovies, onions, roasted garlic, pancetta, grape tomatoes, basil and Asiago cheese

10

PIZZA

Hand-crafted using high-quality ingredients, house-made dough and sauces and fresh herbs. Your choice of regular or whole-wheat crust.

OLD WORLD – classically thin and crisp, artisan size, elegantly simple

Margherita

San Marzano tomatoes, fresh mozzarella and basil

14

Quattro Formaggio

Mozzarella, Parmigiano-Reggiano, ricotta and Fontina

14

NEW WORLD – explore new horizons with adventurous flavors

M/L

The Veggie

Pesto, sautéed red onions, roasted red peppers, sun-dried tomatoes, artichoke hearts, feta, mozzarella and Parmigiano-Reggiano topped with fresh basil

15/21

Bob's BLT

Applewood-smoked bacon, tomatoes, pesto, goat cheese and Parmigiano-Reggiano topped with fresh arugula tossed in a light vinaigrette

17/23

BUILD YOUR OWN

Artisanal crust

Up to four toppings

16

Basic cheese pizza

Your canvas...you be the artist

11/15

*Additional regular toppings

1.5/2

*Specialty toppings

2/2.5

CHEESES

Mozzarella
Goat
Fontina
Feta
Parmigiano-Reggiano
Monterrey Jack

SAUCES

Tomato
Roasted red pepper
Pesto

REGULAR TOPPINGS

Pepperoni
Red onions
White onions
Cremeni mushrooms
Red bell peppers
Poblano peppers
Kalamata olives
Grilled chicken
Bacon
Italian sausage
Spinach

SPECIALTY TOPPINGS

Prosciutto
Pancetta
Sun-dried tomatoes
Artichoke hearts
Asparagus
Poblano pepper
Roasted red pepper
Shrimp
Chorizo

BEVERAGES

Coffee

1.5

Tea

1.5

Soft Drinks

2

Coke, Diet Coke, Mr. Pibb, Sprite and Lemonade

Wine corkage fee

5/bottle

We are waiting for the approval of our wine and beer license. Until then we will be pleased to serve you what beverages you bring in. The Western Market has one of the best wine selections in town, and is working on a list of recommended wines to complement our food.