MENU'

Starters

Parma ham aged 24 months	E 12
Raw meat tartare	E 12
"Vitello tonnato": Sliced roast beef with tuna sauce	E 12
Rooster salad with Balsamic vinegar	E 10
Vegetable omelette with Barolo vinegar	E 10
Asparagus flan with cheese fondue	E 10
Vegetables-roll with a meat and vegetable filling and	
Castelmagno cheese sauce	E 10
First courses	
Tajarin with meat and sausage sauce	E 10
Ravioli Piemontese style with meat and vegetable filling	
served with sage and butter sauce	E 10
Asparagus risotto with crunchy bacon	E 12
Pumplings with Castelmagno sauce	E 12
Main courses	
Veal bite-sized cutlets in Barbaresco wine	E 12
Veal fillet braised in Barolo wine	E 20
Sea bream baked	E 18
Shank pork with Arneis wine sauce	E 15
Kid made in oven	E 20
Asparagus and cheese fondue	E 15
Mixture of cheeses with "cognà", typical jam	s.q.
Desserts	
"Grandmother's bunet": chocolate and amaretti pudding cake	E 6
Cream pudding cake	E 6
Strawberries mousse	E 6
Hazelnut cake with zabaione	E 6
Nougat semifreddo with chocolate sauce	E 6
Strawberries and lemon	E 6
Mandarin sorbet	E 6
I emon sorbet	F 6



TASTING MENU'

Raw meat tartare
Rooster salad with Balsamic vinegar
Asparagus flan with cheese fondue

Tajarin with meat and sausage sauce

Veal bite-sized cutlets in Barbaresco wine

Mixture of desserts

Euro 33 Drinks not included

Every change applied to the menu will cause a surcharge from 2 to 5 euros

Wine by glass

Prosecco E 5

Arneis E 4

Dolcetto E 4

Barbera E 5

Nebbiolo E 5

Barolo E 8

Moscato E 4

Cover E 2

Water E 2

Coffee E 1,50

Bitters and grappas E 3