



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 and salad with Balsamic vinegar	E 10
Vegetables flan and cheese fondue	E 10
Pepper with garlic, anchovy and olive oil	E 10
Vegetable-rolls with meat and vegetable 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
Mushroom risotto	E 12
Spinach and ricotta cheese Ravioli with zucchini and shrimps	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
Rabbit with peppers	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
Stuffed peaches with chocolate and Amaretti bisquits	E 6
Mandarin sorbet	E 6
Green apple sorbet	E 6



TASTING MENU'

Raw meat tartare

Rooster and salad with Balsamic vinegar

Vegetables flan and cheese fondue

Tajarin with meat and sausage sauce

Veal bite-sized cutlets in Barbaresco wine

Mixture of desserts

Euro 33 Drinks not included

Wine by glass

Prosecco E 5

Arneis E 4

Rosè E 4

Dolcetto E 4

Barbera E 5

Barolo E 8

Moscato E 4

Cover E 2

Water E 2

Coffee E 1,50

Bitters and grappas E 3