



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
Lemon sorbet	E 6

