

SINCE 1997

TASTING MENU "TRADITION"

APPETIZER

VITELLO TONNATO

CRISPY BASKET WITH ASPARAGUS – FONDUE – BLACK TRUFFLE POWDER

HOME MADE RAVIOLI

RABBIT ROLATIN

VANILLA PANNA COTTA

€ 58 DRINKS NOT INCLUDED

WITH 5 GLASSES OF WINE IN COMBINATION € 95

THE MENU IS PROPOSED FOR THE ENTIRE TABLE

TASTING MENU "SURPRISE"

APPETIZER

*FOUR DISHES AND A DESSERT CHOSEN FROM THE CHEF**

€ 68 DRINKS NOT INCLUDED

WITH 5 GLASSES OF WINE IN COMBINATION € 105

THE MENU IS PROPOSED FOR THE ENTIRE TABLE

OUR LEAVENED PRODUCTS

THE BREAD – NATURAL SOURDOUGH

THE FOCACCIA – BREWER'S YEAST

GRISSINI – NATURAL SOURDOUGH AND BREWER'S YEAST

BREAD SERVICE € 3

*YOU ARE INVITED TO NOTIFY US OF FOOD ALLERGIES OR INTOLERANCES
PLEASE CONSULT THE FOOD ALLERGENS TABLE ON DISPLAY IN THE HALL*

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STARTERS

<i>RAW COD - JUNIPER - LIQUID CEVICHE</i>	<i>€ 23</i>
<i>SCALDED SQUID - POTATO CREAM AND TAGGIASCA OLIVES</i>	<i>€ 20</i>
<i>COOKED AND RAW VEGETABLES - AIOLI SAUCE</i>	<i>€ 17</i>
<i>FOIE GRAS TERRINE - PER AND GINGER JAM - MUSCOVADO SUGAR - PAN BRIOCHE</i>	<i>€ 22</i>
<i>THE TRADITIONAL DISH (VEAL TARTARE , STUFFED PEPPER , VEAL IN TUNA SAUCE)</i>	<i>€ 20</i>
<i>CRISPY BASKET WITH ASPARAGUS - FONDUE - BLACK TRUFFLE POWDER</i>	<i>€ 19</i>
<i>CAPPUCCIO AND BRIOCHES (SALTY CROISSANT, ROBIOLA FONDUE AND BLACK TRUFFLE)</i>	<i>€ 19</i>

PASTA DISHES

<i>MIXED GRAGNANO PASTA - SHRIMPS - WHITE BEAN</i>	<i>€ 22</i>
<i>WILD GARLIC FETTUCCHINE - MORELS MUSHROOMS</i>	<i>€ 21</i>
<i>CARNAROLI RISOTTO - CHERASCO SNAILS AND BLACK GARLIC (MIN. 2 PERSON)</i>	<i>€ 22</i>
<i>HOME MADE RAVIOLI</i>	<i>€ 20</i>
<i>HAND-CUT TAGLIATELLE WITH BRA SAUSAGE RAGOUT</i>	<i>€ 20</i>

THE MAIN COURSES

<i>SEARED PORTUGUESE WILD OCTOPUS - CAPONATA AND CARDAMOM</i>	<i>€ 24</i>
<i>CHAR FILLET- HAZELNUTS AND ITS EGGS</i>	<i>€ 22</i>
<i>PIGEON IN THREE FIRINGS - BROWN SAUCE</i>	<i>€ 23</i>
<i>VEAL - ASPARAGUS AND EGG YOLK</i>	<i>€ 23</i>
<i>CRUNCHY PORK BELLY- RADICCHIO - HONEY AND MOSCATEL VINEGAR</i>	<i>€ 22</i>
<i>LAMB RUMP COOKED IN OVEN</i>	<i>€ 22</i>
<i>THE TRADITIONAL "FINANZIERA" (OFFAL MIX COOKED INTO WINE)</i>	<i>€ 22</i>

THE CHEESES

<i>SELECTED AND REFINED BY FRANCO PAROLA FROM SALUZZO</i>	<i>€ 16</i>
<i>6 PIECES SERVED WITH OUR CUGNÀ AND HONEY</i>	

SINCE 1997

OUR SUPPLIERS ARE

LE CARNI BIANCHE

LE CARNI ROSSE

LE CARNI PARTICOLARI E I PESCI

I PESCI D'ACQUA DOLCE

LE PRIMIZIE

I LATTICINI

I MIELI E LE NOCCIOLE

LE VERDURE

LE FARINE

GUSTI D'AUTORE

MACELLERIA LA ROCCA

GRANDA FRESCHI

LONGINO E CARDENAL

TESTA

BERA DANIELE

MAGIE DI LATTE

CASCINA VALCROSA

BINELLO ANDREA

MOLINO MARINO

MOLINO QUAGLIA

RACCONIGI

BRA

CENTALLO

POGLIANO MILANESE

FOSSANO

ISOLA D'ASTI

ALBA

LEQUIO BERRIA

ALBA

COSSANO BELBO

VIGHIZZOLO

"ACQUA POTABILE TRATTATA NATURALE/GASATA SECONDO IL D.LSG.N.181 GIUGNO 2003".

*DURING THE PREPARATION OF SOME RAW MATERIALS, NEGATIVE TEMPERATURES CAN BE USED TO PROTECT THE PRODUCT AND TO SAFEGUARD THE QUALITY
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PLEASE CONSULT THE FOOD ALLERGENS TABLE ON DISPLAY IN THE HALL*

IL BIVIO RISTORANTE E CAMERE

APERTO

DAL MERCOLEDÌ ALLA DOMENICA

DALLE ORE 12.30 ALLE 14.00

E

DALLE 19.30 ALLE 21.30

PER LE CAMERE CHIAMARE

IL NUMERO

339 22 99 474