

TASTING MENU "TRADITION"

APPETIZER

*PINK SIRLOIN WITH ERBS WITH PORCINI MUSHROOMS
POTATOES AND PORCINI MUSHROOMS FLAN WITH ROBIOCLA CHEESE FONDUE
HAND-CUT TAGLIATELLE WITH BRA SAUSAGE RAGOUT
CRISPY SUCKLING PIG SWEET POTATOES AND MUSTARD SAUCE*

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*

STARTERS

<i>COD COOKED IN OIL WITH POTATOES AND PORCINI MUSHROOMS</i>	<i>€ 24</i>
<i>SWEETBREAD, ESCAROLE AND THYME STOCK</i>	<i>€ 22</i>
<i>RAW AND COOKED VEGETABLES WITH AIOLI SAUCE</i>	<i>€ 17</i>
<i>FOIE GRAS TERRINE, PEAR AND GINGER COMPOTE, MUSCOVADO SUGAR AND PAN BRIOCHE</i>	<i>€ 23</i>
<i>THE TRADITIONAL DISH (VEAL TARTARE , STUFFED PEPPER , VEAL IN TUNA SAUCE)</i>	<i>€ 21</i>
<i>CAPPUCCIO AND BRIOCHES (SALTY CROISSANT, ROBIOLA FONDUE AND BLACK TRUFFLE)</i>	<i>€ 19</i>

PASTA DISHES

<i>FISH SOUP – GARLIC, OIL AND CHILI PEPPER BREAD</i>	<i>€ 23</i>
<i>POTATOES GNOCCHI WITH CASTELMAGNO CHEESE FONDUE</i>	<i>€ 21</i>
<i>CARNAROLI RISOTTO WITH PORCINI MUSHROOMS (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>OCTOPUS AND POTATOES</i>	<i>€ 24</i>
<i>PIGEON IN THREE FIRINGS – BROWN SAUCE</i>	<i>€ 24</i>
<i>LAMB RUMP COOKED IN OVEN</i>	<i>€ 26</i>
<i>CRUNCHY SCARAMELLA WITH BAGNETTO VERDE</i>	<i>€ 20</i>
<i>VEAL – PORCINI MUSHROOMS</i>	<i>€ 23</i>
<i>THE TRADITIONAL “FINANZIERA” (OFFAL MIX COOKED INTO WINE)</i>	<i>€ 22</i>

THE CHEESES

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

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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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