

*TASTING MENU "TRADITION"*

*VITELLO TONNATO ( VEAL ROSE WITH TUNA FISH SAUCE )  
LAYERS OF PUFF PASTRY WITH LEEK AND A CHEESE SAUCE  
HAND-CUT TAGLIATELLE WITH BRA SAUSAGE RAGOUT  
VEAL STEW IN RED WINE SAUCE – MASHED POTATOES  
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 CHOOSEN 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*

*DISHES PROPOSED WITH WHITE TRUFFLE*

<i>VEAL TARTARE</i>	<i>€ 16</i>
<i>EGG – PORCINI – FONDUE CHEESE</i>	<i>€ 18</i>
<i>PAN FRIED EGGS</i>	<i>€ 16</i>
<i>TAJARIN WITH BUTTER</i>	<i>€ 20</i>
<i>STUFFED RAVIOLI WITH FONDUE CHEESE</i>	<i>€ 20</i>
<i>SWEETBREAD – CAULIFLOWER</i>	<i>€ 24</i>

*THE WHITE TRUFFLE IS NOT INCLUDED*

*WHITE TRUFFLE ( € 35 A PORTIONS EXTRA )*

## *STARTERS*

<i>COD COOKED IN OIL WITH POTATOES AND PORCINI MUSHROOMS</i>	<i>€ 24</i>
<i>RAW AND COOKED VEGETABLES WITH AIOLI SAUCE</i>	<i>€ 17</i>
<i>FOIE GRAS TERRINE, PEAR AND GINGER COMPOTE, MUSCOVADO SUGAR 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>POTATOES GNOCCHI WITH CASTELMAGNO CHEESE FONDUE</i>	<i>€ 21</i>
<i>CARNAROLI RISOTTO WITH 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 COOKED IN OVEN ROSEMARY AND GARLIC</i>	<i>€ 26</i>
<i>VEAL – PORCINI MUSHROOMS</i>	<i>€ 23</i>
<i>THE TRADITIONAL “FINANZIERA” (OFFAL MIX COOKED IN WINE)</i>	<i>€ 22</i>
<i>SWEETBREAD – CAULIFLOWER</i>	<i>€ 24</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>	

*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  
YOU ARE INVITED TO NOTIFY US OF FOOD ALLERGIES OR INTOLERANCES  
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*