

*THE 'TRADITION' MENU*

*THE CLASSIC VITELLO TONNATO*

*MASSIMO TORRENGO'S TAJARIN WITH BRA SAUSAGE RAGOUT*

*COOKED LAMB PINK, GARLIC AND ROSEMARY*

*CHOCOLATE*

*€ 50 DRINKS NOT INCLUDED*

*WITH 4 GLASSES OF MATCHING WINE € 85*

*THE MENU IS PROPOSED FOR THE WHOLE TABLE*

*THE "SURPRISE" MENU*

*THREE DISHES AND A DESSERT*

*€ 60 EXCLUDING DRINKS*

*WITH 4 GLASSES OF WINE € 95*

*THE MENU IS PROPOSED FOR THE WHOLE TABLE*

*PLEASE ADVISE US OF ANY INTOLERANCES OR UNWELCOME INGREDIENTS*

*OUR BREAD-MAKING YEASTS*

*BREAD -- NATURAL SOURDOUGH*

*FOCACCIA -- BREWER'S YEAST*

*COVER CHARGE € 3*

## STARTERS

<i>FOIE GRAS TERRINE - MUSCOVADO - REAL BLACK CHERRIES - TOASTED SWEETBREAD</i>	€ 23
<i>THE TRADITIONAL DISH ( KNIFE-BEATEN LEG - VEAL IN TUNA SAUCE - PEPPER ROLL )</i>	€ 21
<i>THE CAPPUCCIO AND BRIOCHE</i>	€ 19*

## FIRST COURSES

<i>CARNAROLI RISOTTO "TENUTA CASTELLO" WITH SNAILS AND BLACK GARLIC (MIN.2 PERS.)</i>	€ 22*
<i>THE RAVIOLI AL PLIN</i>	€ 20*
<i>MASSIMO TORRENGO TAJARIN - BRA SAUSAGE RAGOUT</i>	€ 20

## MAIN COURSES

<i>COOKED LAMB PINK, GARLIC AND ROSEMARY</i>	€ 23*
<i>PINK COOKED SIRLOIN</i>	€ 23
<i>CLASSIC FINANZIERA</i>	€ 22*
<i>TRIFE AND ONIONS</i>	€ 18*

## CHEESES

*SELECTED AND REFINED BY FRANCO PAROLA OF SALUZZO 6 TYPES SERVED*

*WITH OUR CUGNÀ AND HONEY € 16*

*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*

*VARESEO ALESSANDRO*

*MACELLERIA LA ROCCA*

*GRANDA FRESCHI*

*LONGINO E CARDENAL*

*TESTA*

*BERA DANIELE*

*MAGIE DI LATTE*

*CASCINA VALCROSA*

*BINELLO ANDREA*

*MOLINO MARINO*

*MOLINO QUAGLIA*

*RACCONIGI*

*MONTIGLIO MONFERRATO*

*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*