

THE 'TRADITION' MENU

MARINATED CHAR - HORSERADISH - CANDIED RADISHES

MASSIMO TORRENCO'S TAJARIN - BRA SAUSAGE RAGOUT

CRISPY SUCKLING PIG BELLY - SWEET POTATO AND MUSTARD

STUFFED PEACH - CHOCOLATE SAUCE

€ 55 DRINKS NOT INCLUDED

WITH 4 GLASSES OF MATCHING WINE € 90

THE MENU IS PROPOSED FOR THE WHOLE TABLE

THE "SURPRISE" MENU

THREE DISHES AND A DESSERT

€ 65 EXCLUDING DRINKS

WITH 4 GLASSES OF WINE € 100

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

MARINATED CHAR - HORSERADISH - CANDIED RADISHES	€ 20*
COD IN COOKING OIL - BEURRE BLANC SAUCE - AND POTATO CRISP	€ 23*
FILLET OF FASSONA - MUSHROOMS IN OIL - FOIE GRAS - CARROT AND MARROW GRAVY	€ 24
THE TRADITIONAL DISH (KNIFE-BEATEN LEG - VEAL IN TUNA SAUCE - PEPPER ROULADE)	€ 21
COOKED AND RAW VEGETABLES AYOLI SAUCE	€ 18*
THE SALT CAPPUCCINO AND BRIOCHE	€ 19*

FIRST COURSES

SPAGHETTONE MANCINI - SCAMORZA CHEESE - DILL - MUSSELS	€ 22*
RAVIOLI AL PLIN	€ 20
MASSIMO TORRENCO'S TAJARIN - BRA SAUSAGE RAGOUT	€ 20
CARNAROLI RICE "TENUTA CASTELLO" - BURNT AUBERGINE - PEPPER - ALMONDS (MIN. 2 PERS)	€ 20

MAIN COURSES

SEARED SWORDFISH - CAPONATA - CAPERS AND TAGGIASCHE OLIVES	€ 23*
PINK COOKED RUMP OF LAMB PERCORINO SAUCE	€ 23
THE CLASSIC FINANZIERA	€ 22*
PIGEON IN 3 WAYS	€ 22

CHEESES

SELECTED AND REFINED BY FRANCO PAROLA OF SALUZZO 6 TYPES SERVED

WITH OUR CIGNÀ 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