

THE 'TRADITION' MENU

VITELLO TONNATO

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

<i>THE TRADITIONAL DISH (KNIFE-BEATEN LEG - VITELLO TONNATO - PEPPER ROULADE)</i>	€ 21
<i>STUFFED ARTICHOKE WITH CAVOUR SAUCE, (ANCHOVIES, EGGS)</i>	€ 18
<i>CAPUNET WITH RICE AND CABBAGE WITH CELERIAC FOAM</i>	€ 16
<i>VEAL TONGUE – RED SAUCE – MUSHROOMS IN OIL</i>	€ 18
<i>THE SALT CAPPUCCINO AND BRIOCHE</i>	€ 20

FIRST COURSES

<i>PIEDMONTESE CISRA' IN A VEGETAL VERSION</i>	€ 18
<i>RAVIOLI AL PLIN</i>	€ 20
<i>MASSIMO TORRENGO'S TAJARIN - BRA SAUSAGE RAGOUT</i>	€ 20
<i>CARNAROLI RICE WITH CASTELMAGNO CHEESE – HOMEMADE MUSTARD (MIN. 2 PEOPLE)</i>	€ 20
<i>POTATO GNOCCHI WITH WHITE RABBIT RAGOUT</i>	€ 20

MAIN COURSES

<i>MEDITERRANEAN STYLE COD (TOMATO, PINE NUTS, OLIVES)</i>	€ 23
<i>BAKED LAMB SHANK – MASHED POTATO</i>	€ 23
<i>THE CLASSIC FINANZIERA</i>	€ 22*
<i>RABBIT WITH CIVET, IN RED WINE</i>	€ 20
<i>STUFFED ONION</i>	€ 18

CHEESES

SELECTED AND REFINED BY FRANCO PAROLA OF SALIZZO 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*