

# TASTING MENU

STUFFED BEETROOT WITH BLINIS, BLACK TRUFFLE AND

BLU DEL MONCENISIO CHEESE

CHICKEN MARENGO

COD, MUGNAIA SAUCE AND FRIED POTATOES

FRIED BRAINS, BUTTER SAUCE, LARDO AND LEMON

SPAGHETTI WITH BUTTER AND ANCHOVIES

PIGEON BBQ

MILK MOUSSE WITH A FLAVOR OF STRAW

OUR TASTING MENU IS AVAILABLE AS **5 PLATES** AT A PRICE OF 50 EURO EXCLUDING DRINKS, OR AS A FULL MENU OF 7 PLATES AT A PRICE OF 70 EURO EXCLUDING DRINKS.

THE CHOICE OF THE TASTING MENU IS TO BE TAKEN BY THE WHOLE TABLE.

PLEASE INFORM US OF ANY FOOD ALLERGIES OR INTOLERANCES.

# À LA CARTE

A PLATE OF TRADITIONAL STARTERS 20

CAPPUCINO CHEESE MOUSSE WITH SAVOURY CROISSANT 18

FOIE GRAS, TOASTED BRIOCHE AND CHERRIES 23

\*TRADITIONAL SMALL RAVIOLI 10

TAJARIN BY MASSIMO TORRENGO WITH A SAUSAGE SAUCE 20

\*POTATO GNOCCHI, ASPARAGUS AND PARMESAN FONDUE 18

\*THE CLASSIC FINANZIERA 20

BRAISED VEAL IN RED WINE 18

PORK BELLY, MUSTARD AND SPINACH 22

A SELECTION OF CHEESES 16

HERE IS A SELECTION OF THE MOST ICONIC DISHES THAT HAVE REPRESENTED *TRATTORIA DEL BIVIO* OVER THE YEARS.

ALWAYS AVAILABLE A LA CARTE FOR OUR LOYAL CUSTOMERS.

*THE DISHES MARKED WITH AN ASTERISK MAY HAVE UNDERGONE A TEMPERATURE DROP TO BEST PRESERVE THE PRODUCT AND SAFEGUARD ITS QUALITY.*

*WE KINDLY ASK YOU TO INFORM US OF ANY FOOD INTOLERANCES OR ALLERGIES.*

## DESSERTS

PANNA COTTA WITH VANILLA, RED FRUIT SAUCE 10

HAZELNUT CAKE WITH WARM ZABAJONE 10

SOFT MERINGUE, APPLE COMPOTE AND BAKED APPLE 10

CLASSIC BONNET 10

OUR ICE CREAMS AND SORBETS WITH CRUNCHY BASKET 9

### DESSERT WINES BY THE GLASS

MOSCATO D'ASTI 5

PASSITO DI MOSCATO 6

BAROLO CHINATO 6

VERMOUTH 6

GIN TONIC 10