TRATTORIA
del Bivio

A LA CARTE

The Piedmontese Tradition	€ 18
Il Cappuccio e Brioche*	€ 18
Seared duck Foie gras - Confit Apricots and Veal jus	€ 35
The Fish soup*	€ 22
The classic Finanziera*	€ 20
Fassona beed fillet - Black Truffle butter	€ 25
Sea bass Fillet - fresh Tomato sauce and Datterino cherry tomatoes	€ 22

THE WHITE TRUFFLE

Hand-cut Fassona beef Tartare	€ 55
Pan-fried Egg	€ 48
Cheese Fondue Ravioli*	€50
Hand-cut Butter Tajarin	€50
Classic Cheese fondue	€ 50

Please inform our staff of any food intolerance and/or allergies.
A complete list of allergens contained in our dishes is available upon request.
Please note that, during food and beverage preparation, cross-contamination with other allergenic ingredients cannot be completely ruled out.
Dishes marked with an asterisk (*) have undergone blast chilling to preserve their quality.
Drinking water is treated and filtered in accordance with Italian Legislative Decree No. 18 of 23 february 2023, Article 13, Paragraph 5.