



Appetizers

Black toasted bread with lard, honey and hazelnut	€. 12,00
Piedmontese Tartare and sauces	€. 14,00
“Bagna Cauda” with vegetables	€. 12,00
Cornmeal mush basket with Gorgonzola and bacon	€. 12,00
Grilled vegetables with Toma cheese and truffled oil	€. 15,00

First Course

Chestnut and potato dumpling with Castelmagno cheese	€. 14,00
“Tajarin” pasta with mushrooms and goat cheese flavour	€. 14,00
Agnolotto with roasted sauce	€. 12,00
Black rice with Barbera wine flavour in Parmesan basket	€. 14,00
Legume soup and toasted bread	€. 10,00

Second Course

Traditional Piedmontese Barolo braised	€. 15,00
Baked veal shin	€. 16,00
Beef filet with Gorgonzola cheese and hazelnut grains	€. 20,00
Lamb Rib with Rosemary Oil and baked potato	€. 20,00
D.O.P. Cold Cuts and Cheese Selection	€. 18,00

Dessert

Chocolate cake with meringue and berries	€ 8,00
Chocolate fondue with fresh fruits on side	€. 10,00
Hazelnut semifreddo with zabaglione dressing	€. 10,00
Cooked cream with caramelize sugar	€. 8,00
Chocolate pudding and Amaretti biscuit	€. 8,00
“Acacia” honey puff pastry	€. 8,00