

CARNE CRUDA	carpaccio of Piedmontese veal, cheese foam, veal sauce	15
VITELLO TONNATO	sliced cold veal , tuna sauce	14
ANGUILLA	seared eel, polenta, artichokes, fennells	14
CERVELLA	brains, rice, mustard, Annurca apple	14
ARTICHOKE	raw in salad , parmigiano reggiano reserve	14
CARDO GOBBO	Nizza Monferrato cardoon, cheese fondue	14
CAVOLO	anchovies, purple, black, green cabbage roll	14

SPAGHETTI	Felicetti Matt, salmon eggs, brussels sprouts, burnt lemon	15
MALTAGLIATI	wholemeal kamut flour pasta,leeks,chicory in anchovies	14
RAVIOLI	traditional "Plin" with gravy	15
SOUP	fresh of the day	13
RISOTTO	Acquarello rice, capon, liver paté, castelmagno cheese	15
TORTELLI	filled with codfish,on squid ink potato purée	15

The price of the service is 3 Euro and include the welcome appetizer, bread and focaccia home baked every day. The price of the coffee Gianni Frasi selection is 3 Euro and it is served with petit fours.

Water 3 Euro.

FASSONA VEAL	Barolo wine braised veal cheek	20
STEAK	dry aged sirloin of Vaca vieja galiciana	22
MAIALE	beer braised pork collar	18
CONIGLIO	grey rabbit roll, filled with spinaches and figs	18
PICCIONE	seared pigeon breast and thigh	20
SGOMBRO	slightly smoked mackerel fillet	20

Second courses are served with a vegetable side that changes accordingly to seasonal availability.

TRADITIONAL TASTING MENU
(The tasting menu is individual)

TARTARE	Piedmontese veal steak tartare
TAJARIN	Homemade "30 yolks" noodles with Bra sausage ragout
VITELLO	Barolo wine braised veal cheek
TRADIZIONE	traditional chocolate pudding

45 euro

According to seasonal availability and preparation dishes can contain frozen products.
Please communicate to the waiting staff any food intolerance or allergy.