LIGHT MENU

NIZZA MONFERRATO CARDOONS Traditional fondue

or

PORCINI MUSHROOMS LITTLE PIE Jerusalem Artichokes cream | EVO Dersil

> TAJARIN "30 EGG-YOLKS" Verduno sausage ragout

> > or

CARMAGNOLA GREY RABBIT

Spinach | Brunes

CHEESES SELECTION piedmontese cognà

or

COCOA PUDDING

Almond biscuit | Garamel Sauce

TRADITIONAL MENU

CUNEO ROASTED PEPPER

Filled with Tuna sauce | Gapers | Anchovies

"3 ROASTS PLIN" RAVIOLI mountain butter | Black Truffle

BAROLO WINE BRAISED VEAL SHOULDER

Geleriac creamy purèe

PANNA COTTA

Garamel sauce

(the menu is intended to be for the whole table) \in 48 p.p wines and beverages excluded

A LA CARTE MENU

Fassona veal Carpaccio/ Roccaverano cheese / Hazelnuts / Black truffle	18
Nizza Monferrato Cardoons / Traditional Cheese Fondue	15
Cuneo roasted Pepper filled with Tuna sauce / Capers / Anchovies	15
Autumn Pheasant salad / Pomegranate / Chestnuts / Black truffle	18
Porcini mushrooms little pie / Jerusalem artichokes cream / Persil Evo	15
Homemade noodles "30 egg-yolks Tajarin" / Bra sausage ragout	15
"3 Roasts Plin" Ravioli/ Butter / Black Truffle	18
Buckwheat Gnocchi / Cervere leeks / Mushrooms / Grated Raschera cheese	16
"Acquerello" Risotto / Cherasco Snails in green / creamed on aromatic herbs (min. 2 pp)	15
Barolo wine braised Veal shoulder / Celeriac purèe	20
Carmagnola grey Rabbit / Spinach / Prunes	20
Roasted Pigeon / Potato purée / Black truffle	24
Crispy Ox tongue / traditional green and red sauces / sweet&sour Shallots	20
Fry of the day according to seasonal availability	20

Our products are fresh and daily sourced from selected providers, According to seasonal availability and preparation dishes can contain frozen products,

Please communicate to the waiting staff any food intolerance or allergy.

The price of the service is 3 Euro and includes a 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.