



**Antipasto | Starter**

Vitello Tonnato e Insalata Russa

**Primo | Main course**

Risotto Carnaroli al Gorgonzola DOP

**Dolce | Dessert**

Mela “al putagè”

The “**circularity**” of this menu is linked to the “common sense” of the past domestic economy: the main ingredients are part of a single process that starts by boiling meat and vegetables together. The meat will be used for the vitello tonnato, the vegetables for the Italian Salad and the broth to cook the risotto.

Every dessert needs only one apple and, of the latter, is used everything, also the peel.

This menu presents a lot of peculiarity: **no preservatives, no food waste and an almost energy-neutral impact in the production.**

Furthermore, the “circularity” allows us to keep low cost.

**I tipici**

Vitello Tonnato, Acciughe al verde, Insalata Russa, Peperone di Carmagnola PAT

**Tasting of appetizer**

Vitello Tonnato, Anchovies with green sauce, Russian salad, Pepper of Carmagnola PAT

**Agnolotti classici o Plin al burro e salvia**

Filled pasta Agnolotti with butter and sage

**Dessert** a scelta, a choice of **dessert** from the list

(V) is VEGETARIAN

If you have any questions about allergens, we are at your disposal

# PRINCIPI

**Acciughe al verde**  
Anchovies, with green sauce  
8

**(v) Insalata russa “home made”**  
Italian Salad  
12

**Battuta al coltello**, 200 g di Razza Piemontese di La Granda  
Raw meat, 200 g of Piedmontese Breed produced by La Granda  
15



**Vitello Tonnato**, girello di Razza Piemontese Consorzio Coalvi  
Vitello Tonnato, Veal of Piedmontese Breed produced by Coalvi Consortium  
with tuna sauce  
15

**Tonno di Coniglio Grigio di Carmagnola PAT**  
Coniglio Grigio di Carmagnola servito freddo, insaporito con erbe aromatiche  
Rabbit, Coniglio grigio di Carmagnola- served cold, flavored with aromatic herbs  
16

## I tipici

Vitello Tonnato, Acciughe al verde, Insalata Russa, Peperone di Carmagnola PAT  
**Tasting of appetizer**  
Vitello Tonnato, Anchovies with green sauce, Russian salad, Pepper of Carmagnola PAT  
18

## I tipici (per 2 persone)

Vitello Tonnato, Acciughe al verde, Insalata Russa, Peperone di Carmagnola PAT  
**Tasting of appetizer**  
Vitello Tonnato, Anchovies with green sauce, Russian salad, Pepper of Carmagnola PAT  
24

**(v) Insalata** in foglia, Grana Padano DOP, acciughe e dressing  
Seasonal salad, Grana Padano PDO, Anchovies and dressing  
12

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## PIATTI DI MEZZO

### **Agnolotti classici o Plin al burro e salvia**

Filled pasta Agnolotti with butter and sage

15

### **(v) Tajarin al Castelmagno DOP**

Small noodles –Tajarin with Castelmagno PDO cheese fondue

15

### **Tajarin al ragù bianco**

Small noodles –Tajarin “white ragout”, meat ragout from Piedmont breed beef Slow Food presidium and Piedmont Pork

15

### **(v) Risotto al Gorgonzola DOP**

Risotto with Gorgonzola DOP

15

### **(v) Gnocchi “alla bava”**

Gnocchi with Toma DOP cheese

15

## FASSONA PIEMONTESE

### **Tagliata di Fassona, Razza Piemontese 200 g**

Fassona Steak of Piedmontese Breed 200 g

19

### **Fassona al Castelmagno**

Fassona beef, with Castelmagno cheese

24

### **Pancia, crudità, maionese al rafano**

Flank of Fassona, crudità, horseradish Mayonnaise

18

### **Mix of cooked vegetables**

5

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## PER FINIRE

### **Torta alla Nocciola Piemonte IGP**

Hazelnut cake

8

### **Mousse al Gianduja con crumble di mais**

Gianduja Mousse with corn crumble

8

### **Panna Cotta con confettura di pesche e amaretti**

Panna cotta with jam of peach and amaretti

8

### **Bonet**

Bonet, spoon dessert, belonging to the Piedmont tradition.

Made with: chocolate and amaretti

8

“ Piedmont has a cuisine unlike any other Italian region.

(...) The gamey local meats and root vegetables are generally cooked for long periods on a low heat, letting the flavours develop slowly and giving a deliciously rich, tasty character to Piedmontese dishes. (...)

In Piedmont you're more likely to come across risotto, polenta and even cheese fondue (most of Italy's Gorgonzola is still made here).

Traditional Piedmont cuisine relies on rich flavours, full - bodied wines and indulgent desserts, although a new generation of chefs are reinventing the classics in a lighter, fresher way.”

“PIEDMONT: TASTE OF THE NORD” INDEPENDENT.CO.UK

MATTHEW TELLER

Friday 2 June 2006

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