



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.

(V) is VEGETARIAN

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

PRINCIPI

Acciughe al verde
Anchovies, with green sauce

8

Crudo di Cocconato e Robiola d'Alba P.A.T.
serviti con focaccia alla Nocciola Piemonte IGP e olio del pinerolese
Cocconato ham and Robiola d'Alba (Traditional Food Products -PAT)
served with hazelnut focaccia and pinerolese oil

15

Battuta al coltello, 200 g di Razza Piemontese - 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

I tipici: assaggio di antipasti
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 (Traditional Food Products -PAT)

18

I tipici, per 2 persone

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

Tasting of appetizer

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

24

(v) Insalata Bergera, Toma DOP, sedano e noci
Bergera salad, Toma cheese PDO, celery and nuts

12

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Our products are frozen during production in accordance with the procedures of the Haccp Plan pursuant to Reg. EC 852/04.

PIATTI DI MEZZO

Agnolotti e Plin

al burro e salvia, filled with meat, butter and sage
al sugo d'arrosto, filled with meat, roast sauce

“di magro”, filled with spinach and ricotta, herb-flavoured butter (v)
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

Gnocchi:

Alla Bava, with Toma PDO Cheese (v)

Al ragù, with Fassona ragout

15

Razza Piemontese nel piatto **“Vitellone piemontese IGP” Consorzio Coalvi**

Tagliata 200 g

Steak of Piedmontese Breed 200 g served with vegetables and wine salt

19

Tagliata 400 g

Steak of Piedmontese Breed 400 g served with vegetable and wine salt

26

Pancia, crudità, maionese al rafano

Flank, crudità, horseradish Mayonnaise

18

PER FINIRE

Torta alla Nocciola Piemonte IGP

Hazelnut PGO 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 gamy 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

BY THE GLASS

Sparkling Wines

Spumante 8,00
Brut Metodo Charmat Lungo DOC

CORAVIN SELECTION | the best wine by the glass

Barbaresco DOCG, 2016 Gaja 45,00

Barbaresco DOCG Rabajà, 2013 Bruno Rocca 30,00

Derthona, 2015 Vigneti Massa 12,00

OTHERS RED WINES

Barolo DOCG 12,00
Vineyard: 100% Nebbiolo
Taste with: Game, truffle, savory cheese, roast and pot roast

Barbaresco DOCG 9,00
Vineyard: 100% Nebbiolo
Taste with: Meat, pot roast, game, cold cut and hard cheese

Nebbiolo DOC 8,00
Vineyard: 100% Nebbiolo
Taste with: Red and white meat, hard cheese, truffle and roast

Barbera d'Asti DOCG 7,00
Vineyard: 100% Barbera
Taste with: Cold cut, pot roast, stuffed pasta, boiled meat and fish

OTHERS WHITE WINES

Roero Arneis DOCG 7,00
Vineyard: 100% Arneis
Taste with: Starters and first courses or to accompany grilled fish and crustaceans, it expresses its full character with roasted white meats.

Langhe Sassi San Cristoforo DOCG 7,00
Vineyard: 50% Chardonnay 50% Nascetta
Taste with: Starters and first courses or to accompany fish dishes and egg with white truffle