

—  —
QUALCOSA DA CONDIVIDERE

- * **NACHOS DI SAN ROCCO** 7
Rice and hazelnut nachos with peppers' sauce
- * **FRICIULE** 14
Fried bread dough with Parma ham Pio Tosini 36 months
- * **PANE BURRO E ACCIUGHE** 14
Crunchy bread, butter and anchovies from the Cantabrian Sea
- * **PLIN AL TOVAGLIOLO** 20
Three meat stuffed Ravioli steamed with aromatic herbs

—  —
ANTIPASTI

- * **TRIS PIEMONTESE** 16
Veal Fassona tartare, Sliced veal with tuna sauce,
Vegetables, tuna and mayonnaise sauce
Individually orderable dishes
- * **TACO DI CONIGLIO** 10
corn taco with pulled rabbit and bittersweet vegetables
- * **ASPARAGUS PIE** 16
Confit egg yolk and Seirass cheese
- * **FILLED TRIPE** 16
Beans and thyme

—  —
PRIMI

- * **PLIN** 14
Three meat stuffed Ravioli with their gravy
- * **TAJARIN** 12
Fresh egg pasta with veal and pork ragù
- * **ROAST POTATOES AND GOAT CHEESE GNOCCHI** 16
With spugnole mushrooms
- * **PARMESAN RISOTTO** 18
With marrow and saffron
- * **SQUID TORTELLI** 16
Garlic, oil and chili pepper

—  —
SECONDI

- * **GUANCIA DI VITELLO** 15
Nebbiolo wine braised veal cheek
- * **SARDINIAN LAMB** 15
Chard and roast potato
- * **FRIED VEAL THIGH** 20
Baby spinach and mustard mayonnaise
- * **PORK** 18
Apple and lettuce

FORMAGGI

* **CHEESE SELECTION** **15**

* **COMTE' AOP** **15**
 Excellence millesimè 40 mois

DOLCI

* **TRIS DI LANGA** **12**
 Panna cotta, bunet and hazelnuts cake
 with Marsala eggnog individually orderable
dishes

* **BICERIN** **5**
 Cream ice-cream, chocolate and coffee

* **STRAWBERRIES, WOLFREST GIN AND ROSEMARY** **8**

* **CHEF'S SELECTION OF CREAM PUFFS** **14**
 For two person

* **ICE-CREAMS AND SORBET** **5**

WATER **2**

COFFEE **1**

BREAD AND SERVICE **2**

*We Inform our customers that some products are subjected to rapid blast chilling to -18° to guarantee quality and safety (According to EU Regulation n°852/04).

We kindly ask you to inform our staff about any food allergies or intolerances before your order. During Kitchen cooking, we can't exclude any cross contamination.

MENÙ TRADIZIONALE

* **TRIS PIEMONTESE** **40**
 Veal Fassona tartare, Sliced veal with tuna sauce,
 Vegetables, tuna and mayonnaise sauce Per person
drinks excluded

* **PLIN**
 Three meat stuffed Ravioli with their gravy

* **GUANCIA DI VITELLO**
 Nebbiolo wine braised veal cheek

* **PANNA COTTA**
 Cream pudding with caramel

MENÙ DELL'OSTERIA

* **ASPARAGUS PIE** **50**
 Confit egg yolk and Seirass cheese Per person
drinks excluded

* **ROAST POTATOES AND GOAT CHEESE GNOCCHI**
 With spugnole mushrooms

* **PORK**
 Apple and lettuce

* **STRAWBERRIES, WOLFREST GIN AND ROSEMARY**