

STARTER

Pepper flan with light bagna cauda
Fassona tartare with orange reduction
Insalata russa and pepper with green sauce and anchovy
Piedmontese trio: flan, tartare and Insalata russa

MAIN COURSES

Tagliolini with ragù
Tagliolini with aubergine cream
with cherry tomatoes and salted ricotta
Ravioli with meat sauce or wine
or butter and sage or roast sauce
Potato gnocchi with Castelmagno cream
and chopped hazelnuts

FIRST COURSES

Beef braised in Barbera wine with baked potatoes
Pork fillet with caramelized onions and vegetable side dish
Cheese tommini cooked on the plate with vegetable garnish
Sliced Fassona with vegetable garnish
Parmigiana of aubergines Vegetable side dish

Children's menu:

Pasta with tomato or basil pesto and chicken cutlet with potatoes

DESSERT

Piedmontese chocolate pudding
Champagne mousse with strawberry heart
Nougat semifreddo
Apple pie with vanilla ice cream
Maraschino marinated melon with citrus peel and lemon ice cream