

QUALCOSA DA CONDIVIDERE

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| * NACHOS DI SAN ROCCO
Rice and hazelnut nachos with peppers' sauce | 7 |
| * FRICIULE
Fried bread dough with Parma ham Pio Tosini 36 months | 16 |
| * PANE BURRO E ACCIUGHE
Crunchy bread, butter and anchovies from the Cantabrian Sea | 14 |
| * PLIN AL TOVAGLIOLO
Three meat stuffed Ravioli steamed with aromatic herbs | 20 |

ANTIPASTI

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| * TRIS PIEMONTESE
Veal Fassona tartare, Sliced veal with tuna sauce,
Vegetables, tuna and mayonnaise sauce | 16 |
| * TACO DI CONIGLIO
Corn taco with pulled rabbit and bittersweet vegetables | 12 |
| * POACHED EGG
Porcini mushrooms and Raschera cheese fondue | 16 |
| * CIPOLLA RIPIENA
Stuffed onion with prawns and hazelnuts | 16 |

Individually orderable
dishes

PRIMI

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| * PLIN
Three meat stuffed Ravioli with their gravy | 16 |
| * TAJARIN
Fresh egg pasta with veal and pork ragù | 14 |
| * TAJARIN AI FUNGHI PORCINI
Fresh egg pasta with porcini mushrooms | 18 |
| * GNOCCHI ALLA TRIPPA
Potato dumplings with tripe | 18 |
| * RISOTTO
Risotto with pumpkin, Verduno veal Sausage and Blu della Granda cheese | 18 |

SECONDI

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| * GUANCIA DI VITELLO
Nebbiolo wine braised veal cheek | 17 |
| * CONIGLIO E PEPERONI
Braised rabbit and peppers | 18 |
| * FRIED PORCINI MUSHROOMS | 20 |
| * HAZELNUT-CRUSTED RUMP STEAK
Mustard mayonnaise and spinach | 20 |

FORMAGGI

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

* **COMTE' AOP** **15**
Excellence millesimè 36 mois

DOLCI

* **TRIS DI LANGA** **12**
Pannacotta, bunet and hazelnuts cake
with Marsala eggnog

* **BICERIN** **6**
Cream ice-cream, chocolate and coffee

* **TARTELLETA CON FICHI** **8**
Tartlet with figs, chantilly cream and dark chocolate

* **CHEF'S SELECTION OF CREAM PUFFS** **12**
For two people

* **ICE-CREAMS AND SORBETS** **5**

WATER **2**

COFFEE **2**

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** **42**
Veal Fassona tartare, Sliced veal with tuna sauce,
Vegetables, tuna and mayonnaise sauce

* **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

* **POACHED EGG** **55**
Porcini mushrooms and Raschera cheese fondue

* **TAJARIN AI FUNGHI PORCINI**
Fresh egg pasta with porcini mushrooms

* **FRIED PORCINI MUSHROOMS**

* **TARTELLETA CON FICHI**
Tartlet with figs, chantilly cream and dark chocolate