



Some proposal for the summer 2018

this dot ° points out the gluten-free dishes

This * point out the presence of allergens: ask to the staff
green color: vegan dishes, blue color: vegetarian dishes,
in black: traditional dishes and more....

STARTERS...

- *° Vegetables flan (vegetables, ricotta cheese and eggs) with Robiola Cream.....€ 8,00
- *° Robiola di Roccaverano (typical goat cheese) with and hazelnuts.....€ 6,00
- *° °pepper baked with cream of dried tomato, olives, capers and oregano....€ 10,00
- * Cruchy Millefoglie bread with tomatoes, mozzarella and oregano....€ 8,00
- ° Baked pepper with "Bagna Caoda" (typical piemontese sauce).....€ 10,00
- *° Summer Fassona (beef) Tartare with dried tomatoes and basil.....€ 10,00
- ° Platter of Filetto baciato (typical piemontese cold cut).....€ 9,00
- *°Tris "Piemonte": Fassona tartare, anchovies fillets and Robiola.....€ 14,00
- *° Summer salad: raw vegetables mix, salad, fruits and toasted seeds.....€ 9,00
- ° Baked peppers with dried tomatoes cream, olives, capers and oregano.....€ 10,00
- Salad with river shrimps tails.....€ 11,00
- ° Three tastings of cheese with local honey.....€ 7,50

FIRST COURSES...

- *Meat ravioli€ 11,00
 - with ragout,
 - in the wine
 - with chopped pistachios
- * Vegetables ravioli.....€ 11,00
 - with robiola cream and hazelnuts
 - with sauteéd tomatoes and basil
- * Egg pasta with Fassona's ragout.....€ 11,00
- * Tagliolini (egg pasta) with °white ragout of Bra sausag.....€ 11,00
- ° Zucchini and leeks cream flavoured with ginger.....€ 7,00
- ° Two rices salad: Venus black rice and Ermes red rice with vegetables,
.....cherry tomatoes and olives.....€ 11,00
- *°GLUTEN FREE: Vegetable ravioli...
with Robiola cream and hazelnuts.....€ 11,00
- Wholemeal pasta with vegetables ragout flavoured with sweet curry.....€ 11,00

SECOND COURSES...

- ° Monferrato salad: mixed salads, baked peppers, anchovies fillets,
Robiola and hazelnuts.....€ 12,00
- *° Fassone (beef) stewed with Albarossa wine served with potatoes.....€ 14,00
- *° Boneless Rabbit roast with Provence Herbs€ 13,00
- *° Summer Duck breast with sweet and sour vegetables.....€ 16,00
- *° Soused mix flavoured with Brachetto: Little Fassonameat balls, turkey breast,
....boiled egg and vegetables.....€ 12,00
- *° Selection of cheeses with homemade jam and honey.....€ 10,00
- *° Vegetables caponata with egg.....€ 10,00
- * Homemade Seitan with curcuma and lemon.....€ 12,00
- * Vegetables caponata with Tofu little cubes flavoured with oregano.....€ 12,00

.....Our Desserts.....

- *every dessert could contain allergens: ask to the staff
- ° gluten-free desserts

- " Lo scomposto": my reinterpretation of the Tiramisù
(mascarpone cream, espresso coffee, savoy biscuits).....€ 7,00
- ° Summer "tiramisù" with raspberry cream.....€ 7,00
- ° Hazelnuts pie with Moscato d'Asti cream.....€ 6,00
- Little Baci di dama with Passito wine.....€ 7,50
- ° Coffee and Rhum cream.....€ 5,00
- ° Moscato d'Asti cream with peach and chopped hazelnuts....€ 5,00
- ° candied orange peel covered with extradark chocolate.....
with raisins in the rhum€ 6,00
- ° Vegan chocolate cream with red fruits sauce and chopped pistachios.....€ 4,50
- ° "Divine" coffee....Espresso , mascarpone cream, extradark chocolate chips
and chopped hazelnuts.....€ 4,50

LE MINI GOODIES'.....€ 4,00

- ° Moscato d'Asti cream and chopped hazelnuts
- or
- ° Mascarpone cream with cocoa powder

