



CARNE SALADA / 14

Fassona meat Carpaccio seasoned with oil and rocket

MILLEFOGLIE DI MELANZANE / 13

Eggplant millefeuille with local cheeses and fresh tomato sauce

DAIRY - GLUTEN

COUS COUS DI VERDURE / 12

Cous cous with mixed seasonal vegetables

BACCALA' IN CROSTA / 14

Cod fillet in a crust with yoghurt sauce

FISH - GLUTEN

UOVO & FONDUTA / 14

Slow cooked egg with Nostrale fondue, sauteed spinach and bacon crumble

EGG - DAIRY

INSALATA BRIEIS / 12

Green salad, tomatoes, grilled veggies and shaved Castelmagno

DAIRY

P A S T A

TAJARIN / 14

Homemade "30 egg yolks" tjarin pasta with Fassona meat ragout

EGG- GLUTEN

AGNOLOTTI RICOTTA E SPINACI / 15

Agnolotti filled with ricotta cheese and spinach in a butter and sage sauce

EGG- DAIRY - GLUTEN

GNOCCHI / 14

Gnocchi made of our local potatoes served with fresh tomatoes and basil

EGG- DAIRY- GLUTEN

CREMA DI ZUCCHINE / 12

Zucchini and potatoes soup served with bread croutons

DAIRY-GLUTEN

M A I N C O U R S E S

POLENTA / 16

Grilled polenta "Mulino Cavanna" with sausage stew

STINCO DI VITELLO / 16

Slow cooked Fassona veal shank with our local mashed potatoes

DAIRY

AGNELLO DI PRAZZO / 18

Grilled lamb served with vegetable from the garden

ROLATINA DI FEGATO / 16

Liver roll with wine and raspberry sauce, served with sides of the day

DAIRY

HUMMUS / 12

Chickpeas and beetroots hummus with yoghurt sauce and homemade creckers

EGG- DAIRY- GLUTEN

WATER, BREAD, COVERED : 2€ PER PERSON

