



BACCALA' IN CROSTA / 15

Cod fillet in a crust with yogurt
sauce

FISH - GLUTEN - DAIRY

FLAN DI PORRI / 14

Leek flan with Jerusalem
artichoke cream

DAIRY - GLUTEN - FISH

LINUGA AL VERDE / 14

Piedmontese Fassona tongue
carpaccio with green parsley
sauce

UOVO & FONDUTA / 14

Slow cooked egg with Nostrale
cheese fondue, sauteed spianch
and bacon crumble

HUMMUS / 12

Chickpeas and eggplant hummus
with yogurt sauce and homemade
crackers

GLUTEN - DAIRY

P A S T A

TAJARIN AL RAGU DI SALSICCIA / 14

Homemade "30 egg yolks" tajarin
pasta with sausage ragù

EGG- GLUTEN

SPAGHETTI CASTELMAGNO E PEPE / 15

Spaghetti "Pastificio Bossolasco"
with Castelmagno cheese and
rosa and black pepper

DAIRY - GLUTEN

RAVIOLES / 14

Home made potatoes gnocchi
served with butter and sage

EGG- GLUTEN . DAIRY

AGNOLOTTI 3 ARROSTI / 15

Homemade agnolotti
served with brown stock

GLUTEN - EGGS - DAIRY

M A I N C O U R S E S

POLENTA / 16

Grilled polenta "Mulino Cavanna"
filled with sausage ragù and
served goat cheese fondue

DAIRY

STINCO DI VITELLO / 16

Slow cooked Fassona veal
shank with orange mashed
potatoes

DAIRY

AGNELLO DI PRAZZO / 18

Grilled lamb served with
seasonal vegetables

ROLATA DI CONIGLIO / 18

Rabbit roll with seasonal
vegetables

DAIRY - GLUTEN

WATER, BREAD : 2€ PER PERSON

