



# MENU

## STARTERS

- **Rosa di Langa:** *a tasty combination of Fassone raw veal meat (knife-sliced and chopped), with tuna sauce, Bra veal sausage and hazelnuts sauce.* € 13,00
- **Anchovies in three ways:** *green sauce, hazelnuts sauce and baked peppers* € 12,00
- **Fassone veal raw meat cut and beaten with knife** € 12,00
- **Cold sliced veal** *served with old style tuna sauce* € 13,00
- **” The plate of the duty”:** *tasting plate of Piemonte traditional starters* € 14,00
- **Homemade cooked ham** *with Russian salad* € 11,00
- **Puff pastry** basket with porcini mushrooms, low temperature cooked egg and soft Bra fondue € 12,00
- **Rabbit terrine** with Carmagnola peppers and sweet mustard mayonnaise € 12,00

## FIRST COURSES

- **Plin stuffed pasta** *with wine roast beef sauce* € 14,00
- **Tajarin** - *(Piemonte noodle pasta) with zucchini cream, anchovy sauce and courgetti flowers* € 12,00
- **Risotto** *with porcini mushrooms* € 14,00
- **Fusilli** *with cream of tomato confit, crunchy aubergines and robiola d’Alba* € 12,00
- **Tagliatelle** with rabbit ragout and chanterelles € 13,00

## MAIN COURSES

- **Fassone skewers and grilled Bra sausage** *with seasonal vegetables* € 19,00
- **Nebbiolo wine braised veal cheeks** *with mashed potatoes and grilled radicchio* € 17,00
- **Carmagnola peppers stuffed** with red sauce and fondue € 16,00
- **Fassone sirloin steak** *with season grilled vegetables* € 25,00
- **Duck leg** *with purple mashed potatoes and crunchy vegetables* € 18,00

## DESSERTS OF THE DAY

Please ask or check our inside menu-board.

## BREAD, WATER, SERVICE

€ 3,00

## COFFEE

€ 2,00