

STARTERS

- **Rosa di Langa:** *A tasting of cold sliced veal with tuna sauce, Fassone (local Piedmontese beef) raw meat cut and beaten with knife, and Bra veal sausage with hazelnuts sauce* € 14,00
- **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
- **Puff pastry basket** *with artichokes, low temperature cooked egg, crispy smoked bacon and soft Bra fondue* € 12,00
- **Spinach and rib flan** *with Toma fondue* € 10,00

FIRST COURSES

- **Plin stuffed pasta** *with wine roast beef sauce* € 14,00
- **Tajarin** - *(Piemonte noodle pasta) with fassone ragout* € 13,00
- **Risotto** *with Bra sausage and Barbera d'Alba* € 13,00
- **Tagliatelle** *with artichokes* € 12,00
- **"Supa mitonà"** *(traditional Piedmontese soup)* € 12,00
- **Potato gnocchi** *with Toma fondue and chopped hazelnuts* € 12,00

Information's about the presence of substances or products causing allergies or intolerances are available by contacting the staff on duty

MAIN COURSES

- **Pork shank** *with stewed red cabbage, potatoes and horseradish mayonnaise* € 17,00
- **Nebbiolo wine braised veal cheeks** *with celeriac puree* € 18,00
- **Fassone sirloin steak** *with season grilled vegetables* € 25,00
- **Deer ossobuco** *with polenta* € 19,00
- **La "bagna càoda"** *(hot dip for vegetable, made of oil, garlic and anchovies)* € 18,00

DESSERT OF THE DAY

€5,00-7,00

Please ask, or check our inside menu-board

€ 2,00

Coffè

Bread, water, and service
(Homemade bread)

€ 3,00

Wine by glass

White :

€ 3,50

Arneis – Bric Castelvej

Red :

€ 3,50

Barbera d'Alba – Bric Castelvej

€ 4,00

Nebbiolo Langhe – Bric Castelvej