Casa Broglia
POSTO DI RISTORO

THE KITCHEN

COLD CUTS & CHEESES local cured meats & cheeses

small 9,00 € | medium 16,00 € | large 25,00 €

cold cuts: Cacciatorino salami, Mortadella with pistachios, Coppa, pork Sirloin, Prosciutto Crudo di Cuneo
cheeses: Fior di caprino (goat cheese), Toma alle erbe (cow), Montagnard (cow), Bra Tenero (cow), Mussa (donkey cheese)

Small size | cold cuts only € 10.00 | cheese only € 12.00

STARTERS | € 9.00 | MIXED STARTERS | € 15.00

Rabbit marinated in oil, bay leaves and juniper
Artichoke flan with smoked scamorza cheese fondue
Vitello tonnato (thin sliced veal with typical tuna sauce)
Steak tartare with chopped capers and dried tomatoes
Piedmontese Giardiniera (cold vegetables' salad with red sauce)

FIRST COURSES (fresh homemade pasta)

Agnolotti del Plin stuffed with chicken meat in roast sauce | €14.00
Tajarin with sausage, leeks and soy sauce | €12.00
Spinach and sëirass (cheese) gnocchi on parmesan fondue and toasted hazelnuts | €12.00
Risotto Cacio&Pepe with purple prawn crudités and lime powder | €16.00

MAIN COURSES

Carrillera Burger (150g) served with fried egg, escarole, caramelized onion accompanied with purple mashed potatoes | €13.00
Lamb cooked in a casserole flavored with light grappa with Roman chicory and anchovies | €16.00
Duck breast with brown licorice sauce served with sautéed spinach | €15.00
White parmigiana with courgette, smoked provola, mint with carrot sticks | €12.00
Beef Steak accompanied by Blue Cheese sauce with baked potatoes | €16.00

SALADS | € 8.00

Caesar's Salad (lettuce, croutons, chicken breast, parmesan flakes, Caesar dressing)
Cavour (sarset, Blu del Moncenisio cheese, hazelnuts, pears, beetroot)

DESSERTS | € 5.00

Lemon Curd with Italian meringue and cocoa crumble
Apple Tart Tatin with Madagascar vanilla ice cream
''Frangipane'' cake with almonds
White chocolate creamy mousse with raspberry coulisse

BREAD & SERVICE | € 2.00

WATER

(* Everpure system details in allergen card)
Still | Sparkling | 1/2 lt € 1.00 | 1 lt € 2.00

WINE IN CARAFES

RED
Barbera d'Asti | Dolcetto |
1/2 lt € 6.00 | 1 lt € 10.00

WHITE
Piedmont Cortese | Prosecco (sparkling) |
1/2 lt € 6.00 | 1 lt € 10.00

WINE BY THE GLASS

REDS
Teroldego Rotaliano - Castel Firmian | 3,50€
Dolcetto d'Alba - Pertinace | 3,50€
Barbera d'Alba - Pertinace | 4,00€
Nebbiolo d'Alba - Pertinace | 4,00€
Ruchè del Monferrato - Vinchio Vaglio | 4,00€
Barbaresco - Pertinace | 6,00€
Barolo - Pertinace | 8,00€

ROSÈ
Barbera Rosato - Scarzella | 4,50€
Lagrein Rosè - Mezzocorona | 3,50€

WHITES
Langhe Arneis - Pertinace | 3,50€
Erbaluce di Caluso - Macellio | 4,00€
Sauvignon - Castel Firmian | 4,00€
Gewurtztraminer - Tolloy | 4,50€

SPARKLINGS
Prosecco - Val d'Oca | 4,00€
Alta Langa - Pertinace | 6,00€

DRAFT BEERS

half-pint € 3.50 | pint € 5.00

Maes Pils Blonde (5,2%)
Ichnusa Crafted Blonde (5%)
Panachè | 2/3 beer 1/3 sprite

half-pint € 4.00 | pint € 6.00

Affligem Rouge Belgian Ale Red (6,7%)
Messina Salt Crystals Lager (5%)
Lagunitas Blonde IPA (6,2%)

SOFT DRINKS

Sparkling soft drinks (Coca-Cola, Coca-Cola Zero, Fanta, LemonSoda, Chinotto, Tonica, Sprite) | € 3.00
Fruit Juices (Orange, Ace, Peach, Pear, Pineapple) | € 3.00
Kohl Organic Juices (Apple, Elderberry, Carrot Apple) | € 3.50