



THE KITCHEN

COLD CUTS & CHEESES local cured meats & cheeses

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

cold cuts: Cacciatorino salami, lard with herbs, Coppa, mocetta of Arnad (Valle d'Aosta), San Daniele ham

cheeses: Fior di Caprino (goat cheese), Blu del Moncenisio (seasoned), Fontina, Toma flavoured truffle, Toma flavoured wine

Small size | [cold cuts only € 10.00](#) | [cheese only € 12.00](#)

STARTERS | € 9.00 | MIXED STARTERS | € 15.00

Duck breast, purple cabbage in vinegar, parsley gel and Sriracha spheres (Thai chili sauce)

Artichoke flan with leek wafer and Valgrana

Vitello tonnato (thin sliced veal with tuna sauce)

Sliced veal tongue in Saòr (recipe with Tropea red onion marinated with vinegar and white wine)

Steak tartare accompanied with hazelnut mayonnaise

FIRST COURSES (fresh homemade pasta)

Agnolotti stuffed with 3 roasted-meat with roast sauce | €12.00

Tagliatelle with horse ragout and thyme | €14.00

Agnolotti "Plin" stuffed with broccoli, light anchovy sauce and red pepper cream | €14.00

Gnocchi made with beetroot and potatoes, asparagus cream and Valgrana fondue | €14.00

MAIN COURSES

Beef Steak accompanied with Roquefort cream | €16.00

Angus carpaccio with Cipriani sauce (mayonnaise and Worcestershire), rocket and parmesan flakes | €16.00

Pork knuckle cooked in Stout beer and juniper | € 14.00

Veggy Burger made with eggplants, smoked provola cheese and tomato sauce flavoured basil | €12.00

Sweet and sour rabbit with white cabbage | €16.00

SIDE DISHES | € 4.00

Baked potatoes

Sauteed courgettes

Green salad

Carrot and courgette ratatouille

SALADS | € 8.00

Caesar's Salad (lettuce, croutons, chicken breast, parmesan flakes, Caesar dressing)

DESSERTS | € 5.00

Tiramisù

"Sbrisolona" with amaretti biscuits and Ratafià cream

Soft cake with dark chocolate heart and black cherry cream

Strawberry cheesecake with dark chocolate flakes | €6.00

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 - Tollo | 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