

## WINE IN CARAFES

Barbera D'Asti / Dolcetto Alba (red) 1/2 Lt. 6,00 € - 1 Lt. 10,00€

Piemonte Cortese (white) 1/2 Lt. 6,00 € - 1 Lt. 10,00€

(Discover our prestigious proposals on the wine list dedicated)

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## WATER

Still / Sparkling 1/2 Lt. 1,00 € - 1 Lt. 2,00 €

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## DRAFT BEERS

Lager 4 hops (5,5%) Half Pint 3€ - Pint 5€

Red Bock 6 hops (7%) Half Pint 3€ - Pint 5€

Weiss Jacobsen (6%) Half Pint 3,5€ - Pint 6€

Shandy / Panachè — Half Pint 3€ - Pint 5€

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## SOFT DRINKS & JUICES

Sparkling soft drinks (Coke, Fanta, Lemon, BitterOrange, Tonic Water, Sprite) 3,5€

Fruit juices (Orange, Ace, Peach, Apricot, Pear, Pineapple) 3€

Biological fruit juices Khol (Apple, Apple-Blackcurrant, Apple-Carrot) 3,5€

Fresh fruit juices (Orange, Lemon) 3,5€



# Casa Broglia

POSTO DI RISTORO

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## MENU'



### OUR SUPPLIER:

MEATS: Macelleria F.lli Zuarini, Torino

VEGETABLES: Mercato di Porta Palazzo, Torino

WINES & SPIRITS: Enoteca Prunotto, Torino

BREAD & BREADSTICKS: Panificio della Basilica, Torino

FRESH PASTA: Pastificio Virgilio, Torino

FRESH CHEESES: Caseificio Rosario, Torino

SEASONED CHEESES: Produttori locali del territorio

OIL: Olearia Lallo, Venosa (PZ)

COFFEE: Santacruz, San Germano Chisone (TO)

\* Some product could be frozen from the origin, based on the availability

## COLD CUTS & CHEESES - Casa Broglia's Selections

Cacciatorino, Parma Ham, Cooked Salami, Herborinated Ham, aged Coppa  
Seirass del fën (hay cheese), Robiola cheese with pepper, tender Bra cheese, Toma Maccagno,  
Quadra di capra (goat cheese)

Small 8€ - Medium 14€ - Big 20€

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### STARTERS

Carmagnola's peppers with typical piedmontese Bagna Caöda 7 €

Steak tartare with celery, parmesan cheese, chives and lime juice 7 €

Vitello Tonnato ( thin slice of veal served with tuna sauce) 7 €

Pumpkin flan served with Taleggio cheese sauce and crumbled amaretto cookies 7 €

Roasted onions stuffed with pine nuts, cappers and parmesan cheese 7 €

Mixed Starters (a little tasting of each starters) 12,5 €

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### SALADS

Salad GRECA 8 €  
(green salad, Cucumbers, Feta, Peppers, Olives, Tomatoes and Egg)

Salad SARDA 8 €  
(green salad, ham, Primo Sale cheese, Carasau bread, apples, melon and balsamic glaze)

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**Bread & Service 1,5 €**

## FIRST COURSES

Troccoli (pasta) on Amatriciana recipe (with Pecorino cheese) 10 €

Risotto with porcini mushrooms 12 €

Piedmontese Ravioli stuffed with three types of roast meat in brown sauce 10 €

Tagliatelle with ground lamb's ragù sauce and mirto's reduction\* 10 €

Dumpling chestnut ("Gnocchi") with pistachio's pesto 10 €

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### MAIN COURSES + SIDE DISH of your choice ...

Beef Steak with rosmery and pink salt 12 €

Stuffed cabbage leaves with celery, nuts and potatoes mousse 10 €

Vegetarian chickpeas and spinach meatballs with sesame seeds served with hot yogurt sauce 9 €

Rabbit hunter-style ("alla Cacciatora") 12 €

Pork chops with mustard sauce 12 €

### ...Our 4 SIDE DISHES (served individually 3€)

Gratinated fennel / Baked potatoes

Red beans in tomatoes sauce / Pumpkin and potatoes purée

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