



STARTERS

- Steak Tartare** €10
served with pink peppercorns, green sauce, wafer of onions and Parmesan
- Stuffed Blonde Onion** €10
with amaretti and Raschera cheese
- Bell Pepper Flan** €10
with typical 'bagna caüda' sauce (garlic and anchovies)

- Vitello Tonnato** €10
Sliced veal with typical tuna sauce
- Beef 'Confit'** €10
Tender beef slow-cooked and preserved in oil, served with seared purple cabbage
- Mixed Starters** €16
Selection of our menu's five appetizers, all on one plate.

FIRST COURSES

- Pappardelle al ragù di capriolo** €15
Fresh pappardelle with a rich, slow-cooked venison ragù
- Agnolotti del "Plin"** €14
Small pasta pockets filled with a blend of mixed meats, served in a rich roast gravy
- Lasagnetta ai Porcini** €14
Delicate layers of fresh pasta, seasonal Porcini mushrooms, and a velvety Parmesan béchamel
- Agnolotti al caprino e cipolle** €15
Fresh pasta filled with creamy goat cheese and sweet caramelized onions, with a touch of tomato caramel

MAIN COURSES

- Bollito alla piemontese** €20
Accompanied by sautéed escarole, a classic selection of boiled meats (brisket, 'Brutto e Buono,' and tongue) served with traditional sauces: pungent horseradish, green parsley, and red pepper
- Spezzatino di cavallo** €18
Horse stew braised in Barbera wine served with "Cavour-style" cauliflower and anchovies
- Polpette di zucchini e patate** €14
Flavorful fritters made with zucchini and potato, served with a sun-dried tomato and mushroom sauce, served with sautéed cabbage
- Tagliata di vitello (Veal Steak)** €20
Sliced veal with a caramelized red onion, vinegar, and beet sauce, served with roasted potatoes

BREAD & SERVICE €2.50

SIDE DISHES €4

COLD CUTS & CHEESES

Salame Cacciatorino
Prosciutto cotto arrosto
Coppa stagionata
Lombata al Pinot
Crudo di Cuneo

Small €10

Medium €20

Big €30

Blu del Moncenisio
Sbirro (alla birra Menabrea)
Toma al tartufo
Pecorino del Pastore
Toma alle erbe

small size cold cuts only o cheeses only 12€

SALADS

Bresaola, pere e Grana €9
A fresh green salad with bresaola,
Grana Padano shavings, pears, dried
cranberries and walnuts.

Caesar's Salad €9
lettuce, bread croutons, chicken
breast, Parmesan flakes, Caesar sauce

DESSERT

Torta Barbabietole & Amaretti €6
Original cake with a beetroot flavor,
crunchy amaretti cookies, and a zesty
bergamot custard.

Tiramisù alle amarene €6
coffee-soaked ladyfingers, cocoa,
mascarpone cream and cherries

Crostatine al cacao e caffè €6
Cocoa tart shell filled with coffee cream,
topped with a soft Italian meringue

Chocolate Lava Cake €6
A warm dessert with a chocolate
molten heart and whipped cream

BEVERAGE

WATER | 1/2 LT €1 | 1LT €2

Still, Sparkling

WINE CARAFES | 1/2 LT €6.50 | 1LT €12

RED | Barbera d'Asti

WHITE | Piemonte Cortese

SPARKLING | Prosecco

DRAFTED BEERS

half pint 4€ | pint 6€

MAES | Pils Blonde (5,2%)

ICHNUSA Unfiltered | Lager Blonde (5%)

PANACHÈ | 2/3 beer 1/3 sprite

half pint 5€ | pint 7€

LAGUNITAS | IPA Blonde (6,2%)

SOFT DRINK | €4

Coca-Cola, Fanta, Sprite, Chinotto,
Ice-Tea, Tonic water, Lemonsoda

WINE BY GLASS

RED

Teroldego Rotaliano | Castel Firmian | €4.5

Dolcetto d'Alba | Pertinace | €4.5

Barbera d'Alba | Pertinace | €5

Nebbiolo d'Alba | Pertinace | €6

Ruchè | Vinchio Vaglio | €6

Barbaresco | Pertinace | €7.5

Barolo | Pertinace | €9

WHITE

Langhe Arneis | Pertinace | €5

Erbaluce di Caluso | Macellio | €5

Sauvignon | Castel Firmian | €5

Müller Thurgau | Castel Firmian | €5

Gewurtztraminer | Tolloy | €6

SPARKLING | ROSÈ

Prosecco Valdobbiadene | Val d'Oca | €5

Alta Langa Met. Classico | Pertinace | €7

Barbera d'Asti Rosato | Scarzella | €5

Lagrein Rosè | Mezzacorona | €5