



ALLERGENS



WINE
PAIRINGS

STARTERS

- Steak Tartare** €10
delicately dressed with leek mayo and smoked salted chestnuts
- Red onions Flaky pastry** €10
served warm with a melting Raschera cheese cream
- Cauliflower Flan** €10
enriched with a crunchy salty hazelnut crumble for a pleasant contrast

- Vitello Tonnato** €10
Sliced veal with typical tuna sauce
- Duck Speck & Orange** €10
Our house-made duck speck, paired with a lively and bittersweet chutney made from fresh oranges
- Mixed Starters** €16
Selection of our menu's five appetizers, all on one plate.

FIRST COURSES

- Pasta e fagioli con Guanciale** €14
Classic comfort food: pasta and beans, flavored by the richness and crunch of Italian guanciale
- Agnolotti Piemontesi** €16
Traditional Piedmontese Agnolotti filled with three rosoasted meats, enhanced by a rich and savory Fassona beef ragù, slow-cooked
- Cappellacci di zucca** €16
Pasta pockets filled with pumpkin and amaretti, completed by the distinctive note of Blu del Moncenisio cheese
- Spaghetti Bagna & Peperoni** €14
Spaghetti alla chitarra with a modern slighty garlic & anchovies sauce, bell peppers, and fresh parsley gel

MAIN COURSES

- Guancia di vitello brasata** €20
Tender veal cheek cooked in a long and slow braise, served over classic and comforting potato purée
- Spezzatino di cervo ai funghi** €20
Intense-flavored deer stew with mushrooms and wild berries sauce, accompanied by sautéed chard
- Agnello scottadito al mirto** €18
Lamb chops with a myrtle reduction with sweet-and-sour pumpkin
- Tagliata di cavallo (Horse Steak)** €20
Succulent sliced horse meat, served with roasted potatoes and our fresh salmoriglio sauce
- Capunet vegetariano** €15
Vegetarian cabbage roll filled with potatoes, lentils, and ricotta, served with a fresh tomato sauce and gratinated broccoli

BREAD & SERVICE €2.50

SIDE DISHES €4

WIFI NETWORK: Casa_Broglia PASSWORD: Guest2014

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

Blu Salad

€9

Lettuce, Blu del Moncenisio, pears, walnuts, dried cranberries, and Speck: a balance of sweet, salty, and crunchy

Mediterraneo

€9

A mix of lettuce and arugula, chickpeas, red onion, Taggiasca olives, Pachino tomatoes, and parmesan flakes

DESSERT

Panna cotta al Pistacchio

€6

Classic panna cotta enriched with a delicious pistachio base

Il Tiramisù

€6

A timeless dessert: coffee-soaked ladyfingers and creamy mascarpone

Tortino al cioccolato fondente

€6

with a warm, molten chocolate heart, enriched with crunchy hazelnuts

Torta Carote & Amaretti

€6

Soft carrot and amaretti cake, with a fresh Italian crème chantilly

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 | ⅔ beer ⅓ sprite

half pint 5€ | pint 7€

LAGUNITAS | IPA Blonde (6,2%)

SOFT DRINK | €4

Coca-Cola, Fanta, Sprite, Chinotto, Ice-Tea, Tonica 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