



ALLERGENS



WINE  
PAIRINGS

## STARTERS

**Veal Tartare** €10  
Prime hand-chopped veal tartare served with a velvety yogurt sauce infused with aromatic black garlic

**Lingua al verde** €10  
Thinly sliced beef tongue served with a traditional herb-rich green sauce

**Vitello Tonnato** €10  
Succulent slow-cooked veal with our traditional creamy tuna sauce. A quintessential Piedmontese classic

**Sformato di Asparagi** €10  
Light seasonal asparagus flan topped with ginger-marinated 'mimosa' egg

**Bao con Insalata Russa** €10  
Soft steamed bao bun filled with our creamy, homemade Italian-style vegetable salad

**Mixed Starters** €16  
Selection of our menu's five appetizers, all on one plate.

## FIRST COURSES

**Tajarin al ragù di coniglio** €16  
Homemade egg pasta with rabbit ragù and a silky vermouth reduction. A refined dish with a cozy, rich soul

**Agnolotti ai 3 arrosti** €16  
Traditional fresh pasta filled with three slow-roasted meats, tossed in their own rich savory jus. Piedmontese heart

**Spaghetti Fave & Pecorino** €16  
Spaghetti with a fresh broad bean cream and pecorino cheese fondue. A warm embrace of Mediterranean flavors

**Orecchiette Broccoli & Acciughe** €16  
Fresh pasta with broccoli pesto, anchovies, and a savory tomato crumble for a salty, crunchy finish

## MAIN COURSES

**Diaframma agli agrumi** €20  
Flavorful beef hanger steak with citrus vinaigrette, balsamic pearls, and roasted potatoes

**Agnello in crosta di erbe** €20  
Herb-cruste rack of lamb served with a tangy yogurt sauce and sautéed baby spinach. Tender and aromatic

**Carpaccio di Angus al rafano** €18  
Angus beef carpaccio with horseradish mayo, arugula, radishes, and salted ricotta. Zesty and full of character

**Brasato di radicchio & pere** €15  
Braised radicchio with pecorino fondue, yolk dust, field salad, and pears. A sophisticated vegetarian main

BREAD & SERVICE €2.50

SIDE DISHES €4

WIFI NETWORK: Casa\_Broglia PASSWORD: Guest2014

## COLD CUTS & CHEESES

A curated journey through regional excellence: **artisanal cured meats including alpine mocetta and peppered guanciale**, paired with a selection of boutique cheeses like **aged pecorino and traditional "paglia e fieno" toma**. A true tribute to local craftsmanship.

Small €10

Medium €20

Big €30

small size  
cold cuts only or  
cheeses only 12€

## SALADS

**Caesar's Salad** €10  
Crispy lettuce, chicken breast, golden croutons, and parmesan shavings, tossed in our signature Caesar dressing

**Caprese Special** €10  
Bresaola, lettuce, tomatoes and fiordilatte mozzarella. Fresh and tasty

## DESSERT

**Panna cotta Basilico & Limone** €6  
Basil-infused panna cotta topped with a zesty lemon gel

**Cheesecake al caffè** €6  
Creamy coffee-scented cheesecake topped with dark chocolate shavings

**Millefoglie Chantilly & Fragole** €6  
Crispy biscuits layered with velvety Chantilly cream and fresh strawberries

**Tarte Tatin di pesche** €6  
Caramelized peach tart with Madagascar vanilla ice 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, Lemon soda

### 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