



ALLERGENS



WINE PAIRINGS

STARTERS

- Veal Tartare** €10
Prime hand-chopped veal tartare served with grilled peaches, hazelnuts, and balsamic glaze
- Carpaccio di Lingua** €10
Thinly sliced veal tongue with zesty horseradish sauce and crunchy zucchini crudités
- Vitello Tonnato** €10
Succulent slow-cooked veal with our traditional creamy tuna sauce. A quintessential Piedmontese classic

- Sformato di Zucchine** €10
Light zucchinis and mint flan served with a velvety Robiola di Roccaverano cheese cream
- Tartare di Melanzane** €10
Savory eggplant tartare with tomato gel, fresh mint gel, and crispy 'carasau' bread
- Mixed Starters** €16
Selection of our menu's five appetizers, all on one plate.

FIRST COURSES

- Tagliolini alla Faraona** €16
Fresh tagliolini with guinea fowl ragù, caramelized pears, and Castelmagno cheese flakes
- Agnolotti del Plin** €16
Traditional fresh pasta filled with three slow-roasted meats, tossed in their own rich savory jus. Piedmontese heart
- Fusilli alla Norma Torino** €16
Fresh pasta with sun-dried tomato pesto, diced eggplant, and grated hard Seirass cheese
- Spaghetti Burrata & Gamberi** €16
Spaghetti with creamy burrata, fresh shrimp crudité, and a vibrant basil-infused oil

MAIN COURSES

- Tagliata di vitello e 'Chimichurri'** €20
Tender sliced veal steak topped with zesty chimichurri sauce, served with roasted potatoes
- French Racks Iberico** €20
Pink-cooked Iberico pork rack with a Vermouth and orange reduction, served with vegetable ratatouille
- Carpaccio di Cavallo** €18
Thin horse meat carpaccio with rich hollandaise sauce, sweet tomato confit, and fresh arugula
- Radicchio brasato & 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

Tiramisù €6
The classic Italian espresso-infused spoon dessert. Classic and creamy

Bönet bianco €6
Traditional Piedmontese milk and amaretto pudding, cocoa-free

Panna Cotta alle pesche €6
Panna cotta with Moscato d'Asti marinated peaches

Sbrisolona alla crema €6
Crunchy sbrisolona cake, lemon cream, and fior di latte 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, Lemonsoda

WINE BY GLASS

RED

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 | Alasia | €7

Barbera d'Asti Rosato | Scarzella | €5

Lagrein Rosè | Mezzacorona | €5