Casa Broglia

POSTO DI RISTORO

STARTERS

Steak Tartare €10
served with a delicate balsamic mayonnaise and fresh chives

Olivier's Salad €10
A classic creamy salad of diced vegetables and potatoes

Beetroot Flan €10
with pecorino cheese fondue flavored orange

Vitello Tonnato €10
Sliced veal with typical tuna sauce

Lingua al verde €10
Traditional piedmontese veal tongue with green herbaceous sauce

Mixed Starters €15
Selection of our menu's five appetizers, all on one plate.

FIRST COURSES

Tagliolini al ragù d'anatra €15
Fresh tagliolini pasta tossed in a rich duck ragu, with a zesty lemon whipped butter

Agnolotti del "Plin" alle erbette €15
Herb-filled "plin" pasta served with confit tomatoes, Parmesan fondue, and raw Bra sausage infused with Braulio liqueur.

Agnolotti ai tre arrosti €14
Traditional Piedmontese agnolotti pasta filled with three roasted meats, served in their savory cooking jus.

Cappellacci Ricotta&Menta €14
Pasta parcels filled with fresh ricotta and mint, accompanied by Sicilian eggplant caponata.

Gazpacho con crema di burrata €12
Velvety veggy gazpacho with sweet burrata cream

MAIN COURSES

Agnello 'scottadito' €16
Grilled lamb chops, seasoned with aromatic Herbs de Provence with tomatoes 'Cuore di Bue' and basil salad

Albese di cavallo €15
Finely chopped raw horse meat, a Piedmontese specialty, served with Cipriani sauce, fresh arugula, crisp radishes, and shaved Grana cheese

Burger di Melanzane €12
Eggplant burger with melted smoked scamorza cheese, sweet tomato coulis, and fresh zucchini salad

Tagliata di vitello (Veal Steak) €18
Sliced veal served with a vibrant Argentine chimichurri sauce and crispy roasted potatoes

SIDE DISHES €4

BREAD & SERVICE €2.50

WIFI NETWORK: Casa_Broglia PASSWORD: Guest2014

COLD CUTS & CHEESES

Salame Cacciatorino
Mortadella IGP al pistacchio
Coppa stagionata
Lombata al Pinot
Crudo di Cuneo

Small €10

Medium €18

Big €28

Blu del Moncenisio
Toma ubriaca
Toma al tartufo
Pecorino del Pastore
Toma alle erbe

small size cold cuts only o cheeses only 12€

SALADS

Nizzarda **€9**
lettuce, boiled egg, cherry tomato, tuna, black olives, onion, anchovies

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

DESSERT

Panna cotta alle more **€5**
served with Mint Gel & Chocolate Soil

Tiramisù **€5**
layers of coffee-soaked ladyfingers, mascarpone cream, and cocoa

Tarte Tatin **€5**
Traditional apple&peach tart served warm with vanilla ice cream

Passion Fruit Flan **€6**
A warm dessert with a molten passion fruit center, with coconut crumble

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%)
INCHNUSA 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