



THE KITCHEN

COLD CUTS & CHEESES local cured meats & cheeses

small 9,00 € | medium 16,00 € | large 25,00 €

cold cuts: cacciatorino salami, finocchiona, wild boar speck, seasoned coppa, San Daniele ham

cheeses: fontina di alpeggio, toma al tartufo, toma Piemonte, gorgonzola naturale, robiola di Murazzano

STARTERS | € 9.00 | MIXED STARTERS | € 15.00

Baked peppers with light bagna caöda (typical garlic and anchovies sauce)

Cauliflower flan with toma and hazelnut fondue

Vitello tonnato (thin sliced veal with tuna sauce)

Steak tartare accompanied with wine-infused pears

Millefeuille of Olivier Salad with crunchy wafer

FIRST COURSES (fresh homemade pasta)

Cappelletti in capon broth | € 11.00

Risotto with pumpkin, burrata cheese and amaretto | € 13.00

Agnolotti del Plin Burro&Salvia (butter & sage) stuffed with fondue, truffle and mushrooms | € 13.00

Soup of fennels with oil flavoured turmeric and black cabbage chips | € 11.00

Pasta & Fagioli (pasta with beans sauce) with bacon | € 12.00

MAIN COURSES WITH SIDE DISH on your choice

Beef Steak with green pepper mustard | € 15.00

Veal cheek braised in Nebbiolo | € 16.00

Lamb chops accompanied with rosemary, thyme and salt flavoured coffee | € 15.00

Capunet (cabbage roll) in San Marzano tomato sauce | € 11.00

(Capunet filling: potatoes, cauliflower, toma and carrots)

SIDE DISHES | € 4.00

Mashed potatoes

Baked pumpkin and rosemary

Lentils with tomato

Brussels sprouts

SALADS | € 8.00

Mole (radicchio, fennel, celery, oranges, beetroot, almonds and goat cheese)

DESSERTS | € 5.00

Flan of chocolate and hazelnut

Tiramisù

Carrot cake with Marsala chantilly

Panna cotta with mandarin and cinnamon sauce

BREAD & SERVICE | € 2.00

WATER

(* Everpure system details in allergen card)

Natural | Sparkling | 1/2 lt € 1.00 | 1 lt € 2.00

WINE IN CARAFES

RED

Barbera d'Asti | Dolcetto | Rosè (sparkling)

1/2 lt € 6.00 | 1 lt € 10.00

WHITE

Piedmont Cortese | Prosecco (sparkling) |

1/2 lt € 6.00 | 1 lt € 10.00

DRAFT BEERS

Maes Pils Blonde (5.5%) | half-pint 3.00 € | pint € 5.00

Messina Blonde (5.5%) | half-pint 3.00 € | pint € 5.00

McFarland Red (7%) | half-pint 3.50 € | pint € 5.50

Lagunitas IPA blonde (6%) | half-pint 3.50 € | pint € 5.50

Panachè | half-pint 3.00 € | pint € 5.00

SOFT DRINKS

Sparkling soft drinks (Coca-Cola, Coca-Cola Zero, Fanta, LemonSoda, Chinotto, Tonica, Sprite) | € 3.00

Fruit Juices (Orange, Ace, Peach, Pear, Pineapple) | € 3.00

Kohl Organic Juices (Apple, Elderberry, Carrot Apple) | € 3.50

FROM 16:00 TO 20:00 - BISTROT

TAPAS | € 3.00 l'una

Cacciatorino salami & Toma cheese

Cauliflower flan with toma and hazelnut fondue

Vitello tonnato (thin sliced veal with tuna sauce)

Steak tartare accompanied with wine-infused pears

Baked peppers with light bagna caöda (typical garlic and anchovies sauce)

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