

Cold appetizers

<i>Veal with tuna sauce in our way</i>	€ 10,00
<i>Raw meat Monferrina</i>	€ 10,00
<i>Terrine of white meat, apricots and almonds</i>	€ 10,00
<i>Millefeuille of omelette, robiola, walnuts and honey</i>	€ 10,00
<i>Traditional Russian salad</i>	€ 10,00

Hot appetizers

<i>Leek and gorgonzola pie</i>	€ 10,00
<i>Baked aubergine morsel au gratin</i>	€ 10,00
<i>Broccoli casserole, gorgonzola cream</i>	€ 10,00

First Courses

<i>Agnolotti gobbì monferrini (de. co.)</i>	€ 10,00
<i>Tagliolini with rabbit and rosemary ragout</i>	€ 10,00
<i>Tagliatelle with asparagus carbonara</i>	€ 10,00
<i>Ravioli with borage, butter and almonds*</i>	€ 10,00
<i>Gnocchi with sausage sauce</i>	€ 10,00

Second Courses

<i>Arneis beef stew</i>	€ 15,00
<i>Wild boar stew with plums</i>	€ 15,00
<i>Rabbit with Moscato d' Asti</i>	€ 15,00
<i>Asparagus Parmigiana</i>	€ 15,00
<i>Stewed tripe</i>	€ 12,00
<i>Selection of cheeses with honey and mustards</i>	€ 15,00

Sweets

<i>Bitter orange tart* with ice cream</i>	€ 7,00
<i>Fig tart* with ice cream</i>	€ 7,00
<i>Piedmont hazelnut cake "without flour" with its ice cream</i>	€ 7,00
<i>Traditional Bunet</i>	€ 6,00
<i>Mousse al Giandoja</i>	€ 6,00
<i>Tiramisu with Moscato d' Asti zabaglione</i>	€ 6,00
<i>Lemon sorbet</i>	€ 6,00

****contains gluten***