



THE KITCHEN

COLD CUTS & CHEESES local cured meats & cheeses

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

cold cuts: Cacciatorino salami, Mortadella with pistachios, Coppa, pork Sirloin, Prosciutto Crudo di Cuneo

cheeses: Fior di caprino (goat cheese), Toma alle erbe (cow), Montagnard (cow), Bra Tenero (cow), Mussa (donkey cheese)

Small size | cold cuts only € 10.00 | cheese only € 12.00

STARTERS | € 9.00 | MIXED STARTERS | € 15.00

Low-temperature cooked egg with Ragusano cream and taralli crumble

Asparagus flan with toma fondue

Vitello tonnato (thin sliced veal with typical tuna sauce)

Steak tartare with lightly marinated egg

Duck ham with honey mustard and soy sauce

FIRST COURSES (fresh homemade pasta)

Vegetarian Agnolotti (stuffed pasta) with Due Pomodori sauce | €12.00

Spaghetti alla chitarra with pepper cream and gentle bagna caöda (anchovies sauce) | €12.00

Paccheri with stew ragù | €13.00

Agnolotti del Plin stuffed with rabbit in roast sauce | €13.00

MAIN COURSES

Pluma Iberica (noble cut of pork) with sautéed carrots | €16.00

Cockerel accompanied by herb mayonnaise and purple cabbage | €15.00

Carpaccio of Angus with hollandaise sauce and Cuori di Bue tomatoes | €15.00

Vegetarian Capunet (cabbage roll) with Sweet Chili sauce and marinated courgettes | €12.00

Beef Steak with myrtle reduction and baked potatoes | €16.00

SALADS | € 8.00

Caesar's Salad (lettuce, croutons, chicken breast, parmesan flakes, Caesar dressing)

Cavour (sarset, Blu del Moncenisio cheese, hazelnuts, pears, beetroot)

DESSERTS | € 5.00

Panna cotta with peaches

Strawberry cheesecake

Tiramisu

Tartlets with lemon cream and exotic fruits

BREAD & SERVICE | € 2.00

WATER

(* Everpure system details in allergen card)

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

WINE IN CARAFES

RED

Barbera d'Asti | Dolcetto |

1/2 lt € 6.00 | 1 lt € 10.00

WHITE

Piedmont Cortese | Prosecco (sparkling) |

1/2 lt € 6.00 | 1 lt € 10.00

WINE BY THE GLASS

REDS

Teroldego Rotaliano - Castel Firmian | 3,50€

Dolcetto d'Alba - Pertinace | 3,50€

Barbera d'Alba - Pertinace | 4,00€

Nebbiolo d'Alba - Pertinace | 4,00€

Ruchè del Monferrato - Vinchio Vaglio | 4,00€

Barbaresco - Pertinace | 6,00€

Barolo - Pertinace | 8,00€

ROSÈ

Barbera Rosato - Scarzella | 4,50€

Lagrein Rosè - Mezzocorona | 3,50€

WHITES

Langhe Arneis - Pertinace | 3,50€

Erbaluce di Caluso - Macellio | 4,00€

Sauvignon - Castel Firmian | 4,00€

Gewurtztraminer - Tolloy | 4,50€

SPARKLINGS

Prosecco - Val d'Oca | 4,00€

Alta Langa - Pertinace | 6,00€

DRAFT BEERS

half-pint € 3.50 | pint € 5.00

Maes Pils Blonde (5,2%)

Ichnusa Crafted Blonde (5%)

Panachè | 2/3 beer 1/3 sprite

half-pint € 4.00 | pint € 6.00

Affligem Rouge Belgian Ale Red (6,7%)

Messina Salt Crystals Lager (5%)

Lagunitas Blonde IPA (6,2%)

SOFT DRINKS

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

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

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