



# LUNCH

15€

## TROFIE WITH PESTO

*(classic Ligurian summer sauce made with basil, garlic, pine nuts, and cheese. Pasta is served with string beans and potatoes)*

## MIXED SALAD

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## PENNETTE WITH AMATRICIANA SAUCE

*(traditional Italian pasta sauce based on guanciale- cured pork cheek, pecorino cheese and tomato)*

## CAPRESE SALAD

*(typical Italian salad, made of sliced fresh mozzarella, tomatoes and green basil, seasoned with salt, and olive oil)*

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## BUCATINI WITH CARBONARA SAUCE

*(is a thick spaghetti-like pasta with a hole running through the center. The Carbonara sauce is based on eggs, cheese, bacon, and black pepper)*

## GRILLED VEGETABLES

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## GARLIC, OLIVE OIL and CHILLI SPAGHETTI

## OMELETTE

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# KIDS LUNCH

10€

**PASTA WITH FRESH TOMATO SAUCE AND BASIL**

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**GNOCHETTI WITH PESTO SAUCE**

*(little dumplings pasta with traditional pesto sauce)*

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**PENNETTE WITH CARBONARA SAUCE**

*(Sauce eggs, cheese, bacon, and black pepper)*

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# KIDS DINNER

20€

## GNOCHETTI WITH PESTO SAUCE

*(little dumplings pasta with traditional pesto sauce)*



## SLICE VEAL GRILLED



## ICE CREAM

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## HAMBURGER / HOT DOG

Served with sauces and chips



## ICE CREAM

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## MENU PIZZA



## ICE CREAM

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# MENU BBQ

40 € with appetizers

35€ without appetizers

Selection of special cold cuts and Piedmont cheeses

served with a typical *Cugnà* (grape mustard) and dumplings fried



**MEATS in BBQ:**

**CHICKEN BREAST**

**FILLET OF PORK**

**ENTRECOTE STEAK**

**CARPACCIO**

*(paper-thin slices of raw beef)*

**SAUSAGE**

**LAMB CHOPS**



*meat is served with grilled vegetables and roast potatoes*



**FRUIT SALAD WITH ICE CREAM**

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# PROPOSALS MENU 4 COURSES

1

**Appetizers**

FLAN WITH BASIL & TOMATO EMULSION

TUNA CARPACCIO with PINK GRAPEFRUIT

COLD VEAL in TUNA SAUCE



**First course**

CHESTNUT TROFIE with PESTO, OCTOPUS AND HAZELNUTS



**Main course**

CHICKEN SUPREME MARINATED with SOYA AND HONEY



**Dessert**

MOJITO CHEESCAKE

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2

**Appetizers**

FLAN WITH RICOTTA (fresh cheese from milk whey) and CRISPY ARTICHOKES

CHIKEN FILLET with APPLES & YOGHURT SAUCE

MARINATED NORWEGIAN SALMON SASHIMI



**First course**

CREPES WITH RED CHICORY & HAZELNUT ON CHEESE FONDUE





**Main course**

**ROASTED PORK SHANK with MUSTARD & SANDY POTATOES**



**Dessert**

**"AFTER EIGHT" CREAM PUDDING**

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**3**

**Appetizers**

**WILD MUSHROOMS' CARPACCIO with WALNUTS**

**CUTTLEFISH FILLETS ON CHICKPEAS CREAM & PIEDMONT'S HAZELNUTS**

**CHEESCAKE WITH FRESH GOAT'S CHEESE & MIXED VEGETABLES**



**First course**

**RICE TIMBALE with PUMPKIN SURPRISE**



**Main course**

**DRUNKEN SALMON in POPPY CRUST**



**Dessert**

**CHESTNUTS BAVARIAN CREAM with DARK CHOCOLATE**

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**4**

**Appetizers**

**TUNA TARTARE with WILD BERRIES & LIME**

**FASSONE (renowned Piedmontese breeds of beef)**

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with WILD MUSHROOMS & PARMESAN CHEESE FLAKES

ARTICHOKE PIE on MONTEBORE CHEESE FONDUE



**First course**

RISOTTO WITH SCALLOPS, CHAMPAGNE & REDUCED of BALSAMIC VINEGAR



**Main course**

SEABASS FILLET BAKED IN FOIL & CRUNCHY VEGETABLES



**Dessert**

HAZELNUTS PARFAIT with CHILLI CHOCOLATE

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# PROPOSALS MENU 3 COURSES

1

**Appetizers**

FLAKE CREAM with FRIED DUMPLINGS

FASSONE PIEDMONT'S MEAT in TARTARE STYLE with PINK PEPPER

AUBERGINES & CHEESE FLAN



**Main course**

PIEDMONT'S RAVIOLI with LEEK STEW TRUFFLE



**Dessert**

CHOCOLATE SALAMI with RUM SAUCE

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2

**Appetizers**

PRAWN TEMPURA

CRISPY BACON & PUMPKIN FLAN

CABBAGE ROLLS IN FILO PASTRY & WASABY

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**Main course**

**FILLED PASTA WITH SCALLOPS & PRAWNS**



**Dessert**

**SHORT PASTRY BASKETS with APPLE & CINNAMON ON *CHANTILLY CREAM***

**(custard mixed with whipped cream)**

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**3**

**Appetizers**

**SELECTION OF TYPICAL COLD MEATS & PIEDMONT CHEESES**

**SERVED WITH A SPECIAL *CUGNA'* (grape mustard)**



**Main course**

**ENTRECOTE with GUINNESS & ROAST POTATOES**



**Dessert**

**CREAM PUDDING with WILD BERRIES**

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**4**

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**Appetizers**

LEEK TART

VEAL CARPACCIO with PARMESAN

RABBIT TERRINE with BRANDY



**Main course**

RED TUNA SLICED FRESH with GRILLED VEGETABLES



**Dessert**

MONT BLANC

(chestnut purée with cacao, rum & whipped cream)

