STARTERS

Veal round with tuna sauce (3,4) €16.00

Our classics: Hand-chopped Fassona beef tartare €16.00

Piedmont-style stuffed bell pepper (3,4) €15.00

Tasting portion of the three classics €22.00

Mountain-cured ham (Lurisia, 24-month aged) Coppa delle Langhe

*(cured pork neck) and *friciule* (fried dough) (1.7) €16.00*

Porcini mushroom cream, poached egg, fondue, and black truffle (1.4.7) €16.00

*"Rabbit tuna" salad with *giardiniera* (pickled vegetables) (9.10) €15.00*

Phyllo pastry basket with leeks and radicchio velout (1.3.7) €16.00

FIRST COURSES

**Agnolotti gobbi* (stuffed pasta) with roast meat jus (1.2.7) €15.00*

**Ravioli di magro* (vegetarian filling), whole-wheat flour, thyme butter, and hazelnuts (1.3.7.8) €15.00*

Potato gnocchi with Castelmagno cheese (1.3.7) €15.00

*Carnaroli De Tacchi risotto with yellow pumpkin, *Blu di Capra**

(goat blue cheese), and amaretti (min. 2 portions) (7) €16.00

*Egg *Tajarin* pasta with Bra sausage ragù (1.3.7.9) €15.00*

Calamarata pasta with squid, shrimp, and musky octopus ragù(1.4.9) €16.00

MAIN COURSES (served with vegetables)

Duck leg (sous-vide) with chestnuts (9.10) €22.00

Guinea fowl stuffed with vegetables and sausage, served with its own jus (3.7.9) €22.00

*Veal *sottopaletta* (shoulder cut) braised in Barbera d'Asti wine (1.9.12) €23.00*

**Finanziera* (traditional Asti-style offal stew) (1.9.12) €20.00*

*Grilled *Fassone* veal *tagliata* (sliced steak) €26.00 €*

**Steamed salt cod fillet*

purple potato Parmentier, caper sauce (1.4.7) 22.00 €

Cheese selection with fruit mostarda and honey 16.00 €

Mixed salad or plate of cooked vegetables 8.00 €