APPETIZERS

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

Hand-chopped raw Fassone beef 16.00€

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

Tasting portion of the three classics -- 22.00 €

*Mountain-cured raw ham (prosciutto), aged 24 months (Lurisia) "Coppa delle Langhe" (cured pork collar) with *friciule* (fried dough pillows) (1, 7) 16.00 €*

*Savoy cabbage rolls (*capunet*) with *cotechino* (pork sausage) and Jerusalem artichoke cream (1, 3, 7) 16.00 €*

*"Rabbit tuna" salad (poached/marinated rabbit) with *giardiniera* (pickled vegetables) (9, 10) 16.00 €*

"Cardo Gobbo" (humped cardoon) from Nizza with a poached egg and cheese fondue (1, 3, 7) 16.00 €

FIRST COURSES

**Agnolotti gobbi* (stuffed pasta) with roast meat jus (1, 2, 7) 15.00 €*

Whole-wheat ravioli with a vegetarian filling and pumpkin velouté (1, 3, 7, 8) 15.00 €

Potato gnocchi with Castelmagno cheese (1, 3, 7) 15.00 €

*Carnaroli *De Tacchi* risotto with red beet and *Blu di Capra* (goat's milk blue cheese) (min. 2 portions) (1, 7) 16.00 €*

*Egg *tajarin* (thin pasta ribbons) with *salsiccia di Bra* (raw veal sausage) ragù (1, 3, 7, 9) 15.00 €*

**Calamarata* (ring-shaped pasta) with a ragù of squid, shrimp, and baby octopus (1, 4, 9) 16.00 €*

MAIN COURSES (served with a side of vegetables)

Duck leg, sous-vide cooked, with chestnuts (9, 10) 22.00 €

Guinea fowl stuffed with vegetables and sausage, served with its own pan juices (3, 7, 9) 22.00 €

Veal shoulder 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 26.00 €*

**Steamed cod fillet with caper sauce (1, 4, 7) 22.00 €*

*Selection of cheeses served with *mostarda* (candied fruit mustard) and honey 16.00 €*

Mixed salad or a dish of cooked vegetables 8.00 €