

STARTERS

Veal tripe in a cocotte, with crunchy
Parmesan cheese (7-9-12) € 18

Cabbage leaf filled with meat and
vegetables, goat cheese fondue and butter-
bread croutons (1-3-7-8-9-12) € 17

Veal tripe in a cocotte, with crunchy
Parmesan cheese (7-9-12) € 17

White beans cream, seared prawns, red
caramelized onion and crunchy bacon (2-
12) € 18

FIRST COURSES

Squared ravioli filled with roasted meat and
gravy sauce (1-3-7-9-12) € 17

37-yolk tagliolini fresh pasta, sausage ragout
and Bra duro cheese (1-3-4-7-12) € 17

Potato gnocchi, pumpkin cream, Cuneo blue
cheese and amaretto (1-3-7-8) € 17

Traditional veal with tuna mayonnaise and
capers powder - Vitello tonnato (3-4-10)

MAIN COURSES

Seared squids, artichokes, chickpeas panissa
and light anchovies sauce (1-4-7-8) € 22

Snails, potatao foam and brown stock (7-9-
12) € 22

Crunchy beef tail, black cabbage and gravy
sauce with black truffle scent (7-9-12) € 22

Roasted Angus, red caramelized onions,
mashed potato cream and its reduction (7-9-
12) € 21

Selection of cheese from local valleys
(7-8-12) € 13

SALADS

Langarola Salad: crunchy salad, grilled
chicken, extra-virgin olive oil croutons, fresh
toma cheese, hezelnuts (1-7-8) € 10

Tropical Salad: green salad, tuna tartare,
celery, cherry tomatoes, crunchy almond
flakes, soy sauce (4-6 -8) € 12

Parmese Salad: green salad, raw ham,
mozzarella fiordilatte and seared courgette (7) € 10

**Service Euro 3,00 per person.
For the variation of the dishes of the menu and half
portions there will be a supplement of 2,00 €/each**

Allergens list European Reg. 1169/2011

1 GLUTEN - 2 CRUSTACEANS - 3 EGGS - 4 FISH - 5 PEANUTS - 6 SOY - 7 MILK - 8 NUTS - 9 CELERY - 10 MUSTARD
- 11 SESAME - 12 SULPHUR DIOXIDE - 13 LUPIN - 14 MOLLUSCS

Please inform us about any allergy or intolerance and ask information before the plaing of your order.

Some products used by our kitchen may undergo a proecess of temperature reduction or frozen at origin
with the aim to obtain a final product with higher quality.