

## À la carte menu

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### *Starter*

Creamed codfish *Brand de cujan*, chickpeas' cream and fried rosemary

13

Cardoons cooked in milk, taleggio fondue and hazelnuts

13

Homemade *cotechino*, potato with spices and apple mostarda

13

Brawn Gavi's Slow Food\* presidium, piedomontese yellow *bagnetto* sauce

10

Knife-cut beef tartare, goat cheese and *porcini* mushrooms' powder

15

Veal, tuna sacues and capers powder

14

### *First courses*

*Mesciù*a (vegetable and cereal soup) with *porcini* mushrooms and squid, rosemary oil

15

*Risotto* creamed with Castelmagno cheese and Locanda's aromatic herbs

14

Plin *ravioli* with gravy

16

Little potatoes dumplings, with knife-cut beef *ragù*

14

\* Slow Food is an international movement which aims to give food its value and its place in society by respecting producers, nature and the environment, by protecting biodiversity and by promoting local flavors and traditions from every country and every culture.

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### *Main courses*

Fresh fish of the day and its potatoes

20

Soft potatoes, egg yolk, topinambour and Montebore

19

Roast chicken breast, ginger pumpkin purée, braised and fried leeks

19

Pork pluma, mustard apple purée and sautéed black cabbage

18

Veal cheek, cacao and dried mushroom sauce, soft *polenta*

18

### *Desserts*

Soft *amaretto*, plum sorbet, chocolate cream

9

*Bonnet* with pears in syrupflavoured spices, whip cream

9

Mix of creamy ice cream with raspberry sauce and dried fruit

9

Mascarpone mousse, spicy cake, chestnuts and red Porto

9

Piedmontese hazelnuts *semifreddo*, gianduja sauce

9