

À la carte menu

Starter

Green anchovies, soft *farinata* and fennels

16

Creamed codfish *Brand de cujun*, courgettes and olives from Ligurian Riviera

16

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

14

Veal, tuna sauces and capers powder

16

Knife-cut beef tartare, *ricotta* and fresh broad beans

18

"Soma d'aj" bruschetta, Piedmontese starter from our vegetable garden and mesclun

14

First courses

Tagliolini with celery *pesto* and squid, lemon drops

18

Plin *ravioli* with gravy

19

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

18

Risotto creamed with Castelmagno cheese and Locanda's aromatic herbs

18

Soup with peppers, mascarpone cheese, raisin, pine nuts and fried basil

16

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Main courses

Fresh fish of the day, with soup of peas, black beans and marjoram

22

Roast chicken breast, green beans, potatoes and basil *pesto*

20

Beef sirloin steak, smoked aubergine and rosemary chickpeas

22

Rabbit with Taggiasca olives, plums and pine nuts, parsnip purée

22

Soft potatoes, egg yolk, leeks

18

Desserts

Bonèt with peaches in syrup flavoured spices, whip cream

10

Mix of creamy ice cream with raspberry sauce and dried fruit

10

Millefoglie with *ricotta*, chocolate and apples' ice-cream with the Locanda's honey

10

Piedmontese hazelnuts *semifreddo*, gianduja sauce and *sbriciolata*

10

Fig sorbet with nut cream and crunchy wafer

10