## STARTERS

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

Piedmontese heifer meat tartare, light hazelnut mayonnaise and Roccaverano cheese cream (3-7-8-9-10)

Filled fried anchovies, cherry tomato emulsion and olive tapenade (1-3-4-7-8-10)

Asparagus, poached egg
and Castelmagno cheese (3-7)

Selection of cold cuts with warm focaccia made by our cuisine (1)

## SECOND COURSES

Pork filet cooked on a spit, celery root cream, caramelized red onions and Porto wine (9-10-12)

Crunchy gray rabbit, peas, bacon and gravy sauce (7-8-9-10-12)

Slowly braised Piedmontese Fassona cheek, creamy potatoes with black truffle and gravy sauce (7-8-9-10-12)

Stewed baby octopus, creamy potatoes with extra-virgin olive oil and flavoured breadsticks (1-2-4-7-9-12-14)

For the variation of the dishes of the menu and half portions there will be a supplement of 2,00 €/each

## FIIRST COURSES

Potato Gnocchi and majoran, stewed octopus and burrata cheese cream (1-2-7-14)
€ 17 Thirty-seven-yolk Tajarin, sausage ragoût and pioppini mushrooms (1-3-7-9-12)

Traditional squared Ravioli of Fossano filled with three roasted meat (pork, veal, chicken) € 18 (1-3-7-9-12)

Hand made Tortelli filled with Gorgonzola pear cream and traditional balsamic Vinegar€ 18 of Modena (1-3-7-12)

## SALADS AND CHIEESE

Savoury Salad: crunchy salad, smoked salmon, datterino tomatoes, pesto, nuts (4-7-
8)

Insalata Langarola: crunchy salad, grilled chicken, extra-vergin olive oil croutons, fresh toma cheese, hazelnuts(1-7-8)

Traditional Salad: crunchy salad, cherry
tomato, thuna, boiled egg, mozzarella (3-4-7)

Vegetarian Salad: green salad, grilled aubergine, pomodori cherry tomato, omelette, Grana Padano flakes and mustard mayonnaise (3-7-10)

Selection of cheese from the Piedmontese
Valleys (7-8-12)

Service Euro 2,00 per person.

