



Welcome  
to Fabrizio and Cristina

## THE APERITIF

A glass of Alta Langa

A glass of Asti Secco

Spritz Aperol/Campari

Non alcoholic aperitif

## TRADITION MENU

Vitello tonnato” (veal in tuna fish sauce)

Cardoons Soufflé’ with cheese fondue

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Homemade Piedmont Tajarin with meat sauce

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Cheek of Fassone Veal  
cooked at a low temperature  
with vegetables

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Chocolate and Amaretto pudding

## LITTLE MENU

Slice of raw meat of "Fassona piemontese"  
with olive oil and Parmesan cheese

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\*Homemade Plin "Ravioli" with a veal filling  
with Butter and Sage

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Braised veal in Barolo wine  
with vegetables

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Cooked cream dessert

## EASY MENU

Peppers cooked in the oven  
with tuna fish and anchovies sauce

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Homemade Gnocchi of potatoes from  
Mombarcaro with Butter, Poppy seeds

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Amaretto Pudding

## THE STARTER

Slice of raw meat of “Fassona piemontese”  
with olive oil and Parmesan cheese

Tartare of raw meat of “Fassone piemontese” veal

“Vitello tonnato” (veal in tuna fish sauce)

Duck breast cooked in sweet salt from Cervia  
on a green salad with balsamic vinegar

Cardoons Souffle’ and Fondue cheese

Cotechino and lentils

Peppers cooked in the oven  
with tuna fish and anchovies sauce

Celine Oysters from Cancale (6 pc)

(not always available)

Raw Shrimp and Scampi from Mazara del Vallo

(not always available)

# THE FIRST COURSE

Homemade Plin “Ravioli” with a veal filling  
with Butter and Sage  
or Meat sauce

Homemade Piedmont Tajarin  
with Porcini mushrooms  
or with Meat sauce

Homemade Gnocchi of potatoes from  
Mombarcaro with Butter, Poppy seeds  
and Parmesan cheese ,or with Tomato sauce  
or Meat sauce

Squared Ravioli with Borage and cheese  
with Butter and aromatic herbs

Vegetables soup

# THE MAIN COURSE

Cheek of Fassone Veal cooked at low temperature

Braised Fassone Veal in Barolo wine

Slices of roast rabbit

\*Fried Lamb cutlet

The Fillet of Veal grilled  
or with green pepper

Filet of cod fish with parmantier souce and the  
black of Seppia

Cardoons with Fondue cheese

A selection of Piedmont cheeses

Vegetables steamed or in butter

Fried potatoes

Green salad or mix salad

Artichokes salad with parmesan cheese

# THE DESSERT

Cooked cream dessert

Chocolate and Amaretto pudding

Amaretto pudding

Soft ice cream with nougat and hot chocolate

Soft ice cream with yogurt and blueberries

Soft ice cream with orange and chocolate

Soft ice cream with nut and Chantilly cream

Cooked pears in Moscato wine