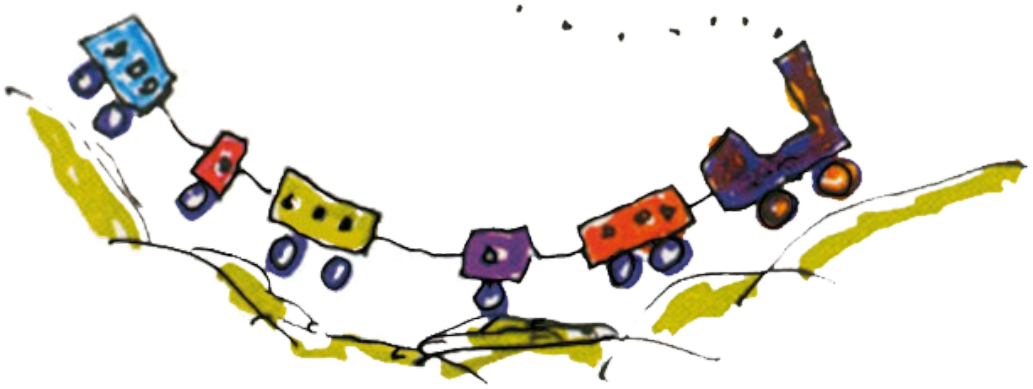


Welcome
to Fabrizio and Cristina

THE APERITIF

A glass of Alta Langa	€ 7,00
A glass of Asti Secco	€ 5,00
Asti Vibes (Asti Spumante, Vermouth bianco , Peychaud's Bitter, Tonica e scorza di limone)	€ 8,00
Spritz Aperol/Campari	€ 7,00/8,00
Non alcoholic aperitif	€ 4,00

TASTING MENU
WITH WHITE TRUFFLE FROM ALBA

Slice of raw meat of “Fassona piemontese” veal

with olive oil and parmesan cheese

Glass of eggs with white Truffle from Alba

Homemade Piedmont Tajarin with Butter

Cocotte of Fondue of Fontina cheese with bread croutons

Chocolate and Amaretto pudding (“Bunet”)

€ 76,00 including truffle for glass of eggs

Excluding drinks and cover charge

For all the plate is possible to add the white truffle

THE PRICE OF TRUFFLE IS BASED ON THE WEIGHT AND THE MARKET QUOTATION

THE WHITE TRUFFLE FROM ALBA € 6,90/GR.

Truffle slice Minimum 5 gr. each dish/person

TRADITION MENU

Vitello tonnato” (veal in tuna fish sauce)

Homemade Piedmont Tajarin with meat sauce

Cheek of Fassone Veal
cooked at a low temperature
with vegetables

Cooked cream dessert (“Panna cotta”)

€ 46,00

Excluding drinks and cover charge

THE WHITE TRUFFLE FROM ALBA € 6,90/GR.

Truffle slice Minimum 5 gr. each dish/person

THE STARTER

Slice of raw meat of “Fassona piemontese” with olive oil and Parmesan cheese	€ 12,00
Tartare of raw meat of “Fassone piemontese” veal with olive oil and Parmesan cheese	€ 14,00
“Vitello tonnato” (veal in tuna fish sauce)	€ 14,00
Duck breast cooked in sweet salt from Cervia on a green salad with balsamic vinegar	€ 14,00
Cardoons Souffle’ and Fondue cheese	€ 11,00
Peppers cooked in the oven with tuna fish and anchovies sauce	€ 12,00
Glass of eggs with white Truffle from Alba	€ 39,00

Celine Oysters Fines de Claire Marennes Olerons	(6 pc)	€ 21,00
	(3 pc)	€ 12,00

(not always available)

THE FIRST COURSE

*Homemade Plin “Ravioli” with a veal filling € 15,00

with Butter and Sage

or Meat sauce

Homemade Piedmont Tajarin € 15,00

with Porcini mushrooms

or with Meat sauce

Homemade Piedmont Tajarin with Butter € 13,00

and white Truffle from Alba (truffle excluded)

(the price of truffle is based on the weight and the market quotation)

truffle minimum 5 gr.

or

Homemade Piedmont Tajarin with Butter € 71,00

and white Truffle from Alba (10 gr. sliced in kitchen)

*Homemade Gnocchi of potatoes from € 13,00

Mombarcaro with Butter, Poppy seeds

and Parmesan cheese ,

or with Tomato sauce , or Meat sauce

Vegetables soup € 12,00

THE MAIN COURSE

Cheek of Fassone Veal cooked at low temperature	€ 17,00
Braised Fassone Veal in Barolo wine	€ 16,00
Slices of roast rabbit	€ 17,00
*Fried Lamb cutlet	€ 18,00
The Fillet of Veal grilled	€ 29,00
Filet of cod fish with parmantier sauce and the black of Seppia	€ 18,00
Cardoons with Fondue cheese	€ 14,00
Fondue cheese with bread	€ 12,00
Fried eggs and white Truffle from Alba	€ 6,00
(the price of truffle is based on the weight and the market quotation)	(truffle excluded)
Fried Porcini Mushrooms	€ 19,00

A selection of Piedmont cheeses with honey and jam	€ 14,00

Vegetables steamed or in butter	€ 6,00
Fried potatoes	€ 5,00
Green salad	€ 6,00
or mix salad	€ 9,00

THE DESSERT

Cooked cream dessert (“Panna cotta”)	€ 7,00
Chocolate and Amaretto pudding (“Bunet”)	€ 7,00
Amaretto pudding	€ 7,00
Soft ice cream with nougat and hot chocolate	€ 8,00
Soft ice cream with yogurt and blueberries	€ 7,00
Soft ice cream with orange and chocolate	€ 7,00
Soft ice cream with nut and Chantilly cream	€ 7,00
“Mattone di Langa” (dessert with biscuits, coffee , chocolate and buttercream)	€ 8,00
Cooked pears in Moscato wine	€ 7,00

Cover charge	€ 3,00
Mineral water San Bernardo Gocce	€ 3,00

Dear customer, our staff will be happy to help you choose the best dish related to any specific food allergy or intolerance issue. Our staff is well trained and we hope we will find the best way to satisfy our customers and also meet your specific needs.

* chill blasted

Allergens



(1) Cereals containing gluten



(8) Eggs



(2) Milk



(9) Fish



(3) Lupin



(10) Mustard



(4) Crustaceans



(11) Peanuts



(5) Nuts



(12) Sesame



(6) Molluschi



(13) Soybeans



(7) Celery



(14) Sulphur dioxide and sulphites