



Welcome
to Fabrizio e Cristina

TRADITION MENU

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

Cardoons Soufflé' with cheese fondue

Homemade Piedmont Tajarin with meat sauce

Cheek of Fassone Veal
cooked at a low temperature
with vegetables

Chocolate and Amaretto pudding

LITTLE MENU

Vitello tonnato” (veal in tuna fish sauce)

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

Braised Fassone Veal in Barolo wine
with vegetables

Cooked cream dessert

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

Homemade cotechino and lentils

Cardoons Souffle’ and Fondue cheese

Peppers cooked in the oven
with tuna fish and anchovies sauce

Celine Oysters from Cancale (6 pc)

(not always available)

Red king salmon with avocado

(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 Tjarin
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 , butter end aromatic
herbs

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 sauce and squid
ink , and olive oil

Cardoons with fondue cheese

Selection Mix Piedmont cheese

Vegetables

Fried potatoes

Mix salad

Green salad

Artichokes salad

THE DESSERT

Cooked cream dessert

Chocolate and Amaretto pudding

Amaretto pudding

The “Brick” (biscuits with coffee and chocolate cream)

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
