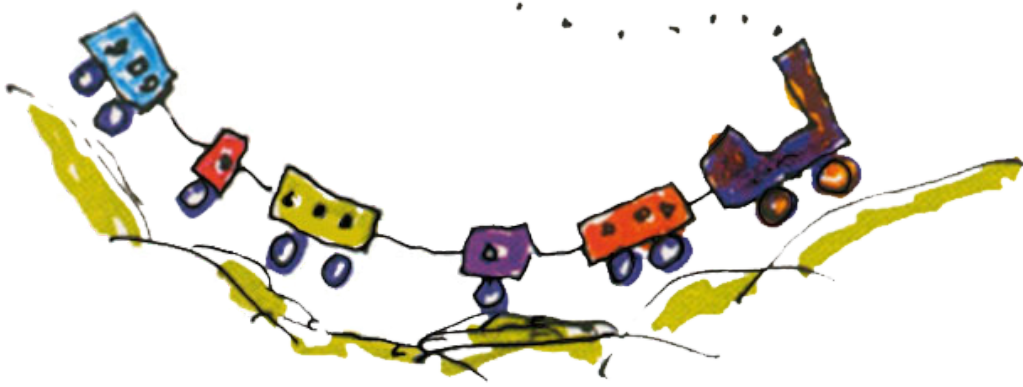


OUR PLACE



Welcome
to Fabrizio e Cristina

THE APERITIF

A glass of Alta Langa with little
starter

A glass of Alta Langa with Celine
Oysters from Cancale (2 pc)

A glass of Asti Secco with little starter

A glass of Asti Secco with Celine
Oysters from Cancale (2 pc)

TASTING MENU

Tartare of raw meat of “Fassone piemontese” veal
with olive oil and Parmesan cheese

Cardoons Souffle’ with cheese fondue

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

Homemade Piedmont Tajarin with Porcini mushrooms

Braised Fassone Veal in Barolo wine
with vegetables

Chocolate and Amaretto pudding

LITTLE TASTING MENU

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

Homemade Piedmont Tajarin with Meat sauce

Fondue cheese with cardoons and the “cotechino”

Soft ice cream with nougat and hot chocolate

EASY MENU

“Vitello tonnato” (veal in tuna fish sauce)

Homemade Gnocchi of potatoes from
Mombarcaro with Butter, Poppy seeds

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

Glass of eggs with white Truffle from Alba

Cardoons Souffle’ and Fondue cheese

Peppers cooked in the oven
with tuna fish and anchovies sauce

THE FISH STARTER

Celine Oysters from Cancale (6 pc)

(not always available)

Raw Shrimp and Scampi from Mazara del Vallo

(not always available)

Scottish Salmon with bread and butter

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 Piedmont Tajarin with Butter
and white Truffle from Alba (*not always available*)

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

Squared Ravioli with Borage
with Butter and aromatic herbs

THE MAIN COURSE

Cheek of Fassone Veal cooked at low temperature

Braised Fassone Veal in Barolo wine

Slices of roast rabbit

Fondue cheese with cardoons and the “cotechino”

The Fillet of Veal grilled

or with green pepper

Vegetables steamed or in butter

Green salad or mix salad

A selection of Piedmont cheeses

THE DESSERT

Cooked cream dessert

Chocolate and Amaretto pudding

Amaretto pudding

Soft ice cream with yogurt and blueberries

Soft ice cream with nut and Chantilly cream

Soft ice cream with nougat and hot chocolate

“Mattone di Langa”

(sweet with biscuits, coffee and chocolate buttercream)
