

「 Benvenuti
da Fabrizio e Cristina

Il nostro menù





The Aperitif

A glass of Alta Langa
with a little starter

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

A glass of Asti Secco
with a little starter

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with Celine Oysters from Cancale (2 pc)



Tasting Menù

A glass of Alta Langa with a little traditional starter

Tartare of raw meat of "Fassone piemontese" veal
with olive oil and Parmigian cheese

Cardoons soufflè with cheese fondue

Home made Plin "Ravioli" with a veal filling
with Butter and Sage

Home made Piemont Tajarin with Porcini mushrooms

Braised Fassone Veal in Barolo wine
with vegetables

A selection of Piedmontese cheeses

Chocolate and Amaretto pudding



Little Tasting Menù

Slices of raw meat of "Fassona piemontese" veal
with olive oil and Parmigian cheese

Home made Plin "Ravioli" with a veal filling
with Butter and Sage

Shank of Fassone Veal
cooked at a low temperature
with vegetables

Soft ice cream with nougat and hot chocolate



Easy Menù

“Vitello tonnato” (Veal in tunafish sauce)

Home made Piemont Tajarín with Porcini mushrooms
or with Meat sauce

Cooked cream dessert



The Starter

Steamed Cod fish
on a parmantier sauce with sepia

Slices of raw meat of “Fassone piemontese” veal
with olive oil and Parmigian cheese

Tartare of raw meat of “Fassone piemontese” veal

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

“Vitello tonnato” (Veal in tunafish sauce)

Cardoons soufflè and Fondue cheese

Peppers cooked in the oven with tunafish and anchovies sauce

Artichokes with Mushrooms sauce

Celine Oysters from Cancale (6 pc)

* Raw Shimp and Scampí from Mazara del Vallo

* Tuna fish tartare

* Tris of the raw fish from Mazara del Vallo

* not always available



The First Course

** Home made Plin” Ravioli“ with a veal filling
with Butter and Sage
or with Meat sauce

Home made Piemont Tajarín with Porcini mushrooms
or with Meat sauce

** Home made Gnocchi of potatoes from Mombarcaro
with Butter, Poppy seeds and Parmigian cheese
or with Tomato sauce
or with Meat sauce

** Squared Ravioli with Borage
with Butter and aromatic herbs

Vegetable soup

**slaughtered at a controlled temperature



The Maine Course

Shank of Fassone Veal
cooked at a low temperature

Braised Fassone Veal in Barolo wine

Slices of roast rabbit

Cardoons with Fondue cheese

** Fried Lamb cotlet

Roasted Guinea Fowl leg and its emulsion

Sliced Tuna Fish Steak with saffron balsamic vinegar
and Brittany Grey Salt

Filet of Veal grilled
or with green Pepper

Fried Porcini Mushrooms

Vegetables steamed or in Butter

A little selection of Piedmontese cheeses

A Piedmontese cheeses clock

**slaughtered at a controlled temperature



The Dessert

Cooked cream dessert

Chocolate and Amaretto pudding

Amaretto pudding

Soft ice cream with nougat and hot chocolate

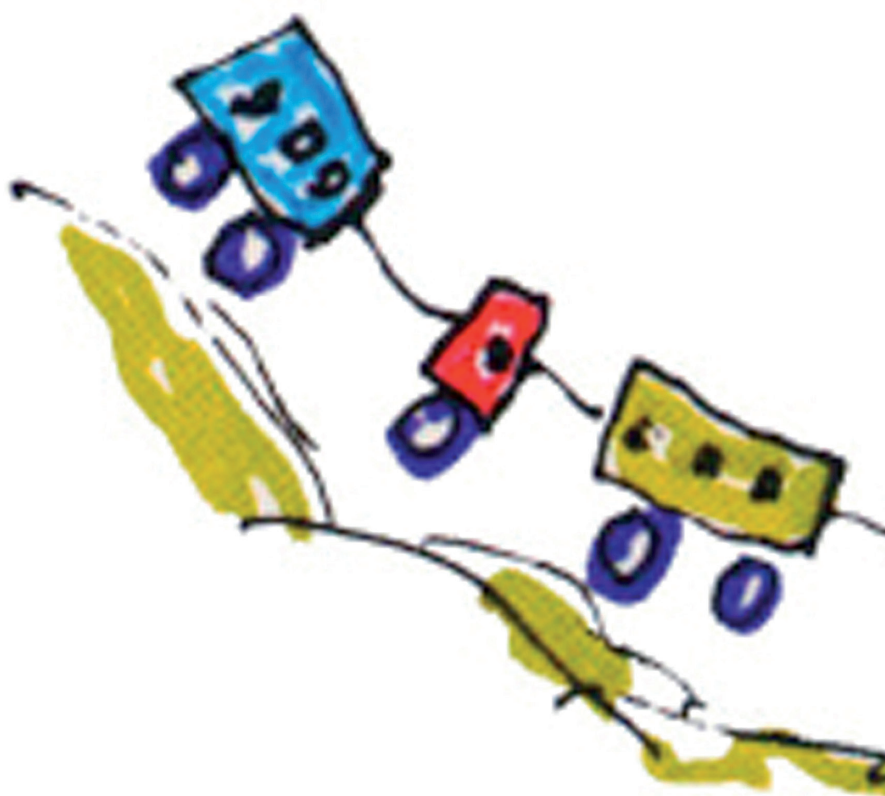
Soft ice cream with yogurt and blueberries

The brick
(made with biscuits, coffee and chocolate buttercream)

Cooked pears with Moscato d'Asti wine

A glass of Moscato d'Asti wine





Famiglia Amerio