



Welcome
to Fabrizio e Cristina

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

For all the plate is possible to add the white truffle

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

TRADITION MENU

Vitello tonnato” (veal in tuna fish sauce)

Herbs Soufflé’ with cheese fondue

Homemade Piedmont Tajarin with meat sauce

Cheek of Fassone Veal
cooked at a low temperature
with vegetables

Cooked cream dessert

EASY MENU

Peppers cooked in the oven
with tuna fish and anchovies 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

“Ovuli” Mushrooms salad with oil and lemon
(not always available)

Flower of zucchini fried with parmesan cheese

Herbs Souffle’ and Fondue cheese

Peppers cooked in the oven
with tuna fish and anchovies sauce

Glass of eggs with white Truffle from Alba

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 Tjarin
with Porcini mushrooms
or with Meat sauce

Homemade Piedmont Tjarin with Butter
and white Truffle from Alba

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

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

Fried Lamb cutlet

The Fillet of Veal grilled

or with green pepper

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

Fondue cheese with bread

A selection of Piedmont cheeses

Vegetables steamed or in butter

Fried potatoes

Green salad or mix salad

Fried Mushrooms

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
