



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

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Homemade Piedmont Tajarin with meat sauce

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Cheek of Fassone Veal  
cooked at a low temperature  
with vegetables

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Chocolate and Amaretto pudding

## LITTLE MENU

Vitello tonnato” (veal in tuna fish sauce)

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

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Braised Fassone Veal in Barolo wine  
with vegetables

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Cooked cream dessert

## EASY MENU

Peppers cooked in the oven  
with tuna fish and anchovies sauce

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Homemade Gnocchi of potatoes from Mombarcaro  
with Butter, Poppy seeds and parmesan cheese

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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

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)

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 Tajarin  
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

Vegetables soup

## 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

Mushrooms fried (not always available)

Selection Mix Piedmont cheese



Vegetables

Fried potatoes

Mix salad

Green salad

Artichokes salad with parmesan cheese

(not always available)

# THE DESSERT

Cooked cream dessert (Panna cotta)

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

Strawberries and blueberries in Moscato wine

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\* chill blasted