



STARTERS

Beef tartare with crunchy caper and mustard	€14,00
Veal carpaccio with bagna caoda sauce (anchovy sauce)	€12,00
Three kind of "Tomino" (fresh cheese) with sauces and jams	€10,00
Veal with tuna sauce (cooked at low temperature)	€13,00
Seared octopus with potatoes cream	€14,00
Mixed cured meats	€13,00
Three kind of Piedmont starters	€ 15,00

FIRST COURSES

Spaghetti with butter and anchovy sauce	€13,00
Large tagliatelle with deer ragout	€13,00
Pumpkin tortelli sauteed in hazelnut butter and crunchy amaretti	€13,00
Potato dumplings with typical Castelmagno cheese fondue	€12,00
Ravioli stuffed with 3 meats dressed with roast sauce	€12,00
Pasta "calamarata" with sauce of pistachios and swordfish	€13,00

MAIN COURSES

Braised beef in Rosso Canavese wine	€15,00
Lamb chops with aromatic herbs	€15,00
Slice of piemontese beef with seasonal vegetables	€18,00
Beef fillet with aromatic vinegar and crispy lard	€22,00
Fresh tuna fish in sesame crust with salad	€18,00
Egg with black truffle	€13,00
Mixed of cheeses with honey and jams	€13,00