

À la carte menu

Starters

Whipped codfish *Brand de cujun*, courgettes and marinated olives from Ligurian riviera
16

Knife-pounded beef, *ricotta*, marinated cherry tomatoes with anchovy sauce
18

Toasted bread *soma d'aj*, piedmontese starter from our vegetable garden and mixed salad
14

Stuffed lettuce with fish, hazelnuts sauce and fresh broad beans
16

Brawn Gavi's Slow Food presidium, typical dip
14

Veal cut, tuna sauce and capers powder
16

First courses

Corzetti with celery' *pesto*, squids and lemon peels
18

Plin ravioli with gravy
19

Risotto creamed with Castelmagno and butter seasoned with Locanda's herbs
18

Tagliatelle with knife-cut beef ragu and black truffle
18

Canavese soup with seasonal vegetables and basil broth
16

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Main courses

Beef sirloin, smoked aubergine and rosemary chickpeas

20

Browned cockerel breast, green beans, potatoes and basil *pesto*

19

Pork pluma, apple mustard purée and spinach pan cooked with butter

20

Soft potatoes, egg yolk, leeks, and summery black truffle

20

Fresh fish of the day with peas soup, black beans and marjoram

22

Desserts

Bonnet with spiced pears and whipped cream

10

Mix of creamy ice-cream with raspberry sauce and dried fruit

10

Strawberries dipped in Barbera wine, creamy white chocolate and cocoa crumble

10

Semifreddo with piedmontese hazelnuts, gianduja sauce and crumble

10

Cherry sorbet with almond milk, wine syrup and crispy wafer

10