

## Lunch at the Locanda

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### *Starters*

Veal cut, tuna sauce and capers powder	16
Dry cured ham D.O.P from Cuneo, toasted bread, butter and peaches	18
Toasted bread <i>soma d'aj</i> , piedmontese starter from our vegetable garden and mixed salad	14

### *First Courses*

Tagliatelle with knife-cut beef ragu and black truffle	18
<i>Risotto</i> cramed with Castelmagno and butter seasoned with Locanda's herbs	19
<i>Ciuppin</i> : soup with fish and vegetables, oil bread, <i>taggiasche</i> olives and capers	16

### *Main Courses*

Locanda mixed salad: lettuce, egg, chicken, piedmontese dip and <i>Montebore</i>	16
<i>Capponadda</i> : Toasted bread, tomatoes, egg, tuna, anchovy, capers and <i>taggiasche</i> olives	18
<i>Fassona</i> beef burger, piedmontese <i>toma</i> cheese, tomato and black truffle, served with sesame bread, potatoes, pepper Mayonnaise and yellow bagnetto sauce	19

### *Desserts*

<i>Bonet</i> with spiced peaches and whipped cream	8
Mix of creamy ice-creamdi with <i>gianduia</i> sauce	8
Fresh fruit sorbets with raspberry sauce	8