

À la carte menu

Starter

Creamed codfish *Brand de cujan*, chickpeas' cream and fried rosemary

16

Knife cut beef tartare, *ricotta* cheese, horseradish and porcini mushrooms

19

Soma d'aj bruschetta, with a piedmontese starter from our vegetable garden

14

Raw porcini mushrooms with bread soup, leeks and *ricotta* cheeser

16

Brawn Gavi's Slow Food presidium, piedomntese yellow *bagnetto* sauce

14

Veal, tuna sauce and caper powder

16

First courses

Little potatoes dumplings, with knife-cut beef ragù

21

*Mesciù*a (vegetable and cereal soup) with porcini mushrooms, squid and rosemary oil

20

Plin *ravioli* with gravy

20

Risotto creamed with Castelmagno cheese and Locanda's aromatic herbs

18

Tjarin with mushroom powder

22

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Main courses

Veal cheek, cocoa and dried mushroom bottom sauce, soft polenta

22

Roast chicken breast with porcini mushrooms, braised and fried leeks, red wine sauce

20

Pork pluma, mustard apple purée and sautéed black cabbage

23

Soft potatoes, egg yolk, topinambour and Montebore

22

Fresh fish of the day, zucchini with marjoram, almond milk

20

Desserts

Soft amaretto, chestnut ice cream, rum cream

10

Bonnet with pears in syrup-flavoured spices, whip cream

10

Assortment of creamy ice creams with raspberry sauce and dried fruits

10

Millefoglie with *ricotta*, chocolate and apples' ice-cream with the Locanda's honey

10

Piedmontese hazelnuts *semifreddo*, gianduja sauce and *sbrisolona*

10