

OVADA TAISTING MENU'

Welcome from the Chef

Fassona joke, Ovada's reduction, Parmesan

Handmade ravioli with Dolcetto wine

Braised beef with Ovada wine, aromatic puree, grilled leek

Ovada's sorbet and burnt chocolate

Petit Bonbon and coffee

€55,00 per person

Tasting menu should be for all the table

Taisting Menu

Welcome from the Chef

Asparagu's pie, burnt onion cream, egg's sauce

Chicken's plin, chicken's reduction, raw red Mazzara prawns

Handmade ravioli whitout sauce

Guinea fowl, hazelnut's crumble, aubergine

Strawberry

Petit Bonbon and coffee

€75,00 per person

Tasting menu should be for all the table

OVADA WINE PAIRING: 4 glasses of Dolcetto €30,00

PIEDMONT WINW PAIRING: 5 glasses between white and red wine €60,00

Appetizer

<i>Fassona tartare, beetroot's cream, capers, candied orange</i>	€ 18,00
<i>Asparagu's pie, burnt onion cream, egg's sauce</i>	€ 18,00
<i>Roasted octopus, octopus' mayonnaise, escarole, Tropea onion</i>	€18,00
<i>Patanegra 5J, warm pan brioche, salted butter and cherry tomatoes</i>	€ 40,00

Starter

<i>Chicken's plin, chicken's reduction, raw red Mazzara prawns</i>	€ 20,00
<i>Mixed pasta, legumes, provola cheese, mussels</i>	€ 18,00
<i>Dumplings, Castelmagno cheese fondue, black truffle</i>	€ 23,00
<i>Carnaroli rice, Cardoncelli mushrooms, Blue61</i>	€ 18,00

Main Course

<i>Fillet Chateaubriand</i>	€45,00
<i>Guinea fowl, hazelnut's crumble, aubergine</i>	€ 26,00
<i>Fassona's beef, ribeye, roasted pepper</i>	€ 28,00
<i>Mixed fried fish</i>	€26,00
<i>Veal Milanese style</i>	€ 65,00
<i>Baked Orata fillet, potatoes with aromatic herbs, crispy shiso, aioli sauce</i>	€ 30,00
<i>Cheese's selection</i>	€ 25,00

CLASSIC ARCHIVOLTO'S DISH

<i>Mix of National salumi with vegetable sweet and sour</i>	€ 18,00
<i>Bagna Caôda, seasonal vegetable</i>	€ 26,00
<i>Cream potatoes, egg pochet, Parmesan cheese, black truffle</i>	€ 22,00
<i>IL MONFERRATO:</i>	€ 24,00
<i>cima alla genovese with green sauce, vitello tonnato, russian salad, vegetable's flan, peperone with tuna</i>	

<i>La Perbureira</i>	€ 16,00
<i>Tortellini with broth</i>	€ 20,00
<i>Ravioli roast sauce or with wine</i>	€ 20,00

<i>Braised beef with Ovada wine, aromatic puree and green beans in oil</i>	€28,00
<i>Bollito misto piemonte with vegetables and typical sauces</i>	€ 30,00
<i>Fassona's fillet with green pepper and rosemary potatoes</i>	€ 32,00
<i>Ligurian style's stockfish</i>	€ 28,00

DESSERT

<i>Bonet, caramel sauce, candied apricot</i>	€ 12,00
<i>Langhe&Langhe</i>	€ 12,00
<i>Strawberry</i>	
<i>(fresh strawberry, strawberry's sorbert, meringue)</i>	€ 12,00
<i>Profitterol 2.0</i>	€12,00
<i>Strudel, chantilly cream and chocolate ice cream</i>	€ 12,00
<i>Sorbet's selection</i>	€ 8,00
<i>Ice cream's selection</i>	€ 8,00

WINE PAIRINGS

<i>Vite Colte Moscato Passito La Bella Estate 2019</i>	€ 6.00
<i>Forteto della Luja Loazzolo Piasa Riscei 2019</i>	€ 8.00
<i>Donna Fugata Passito di Pantelleria Ben Rye 2021</i>	€ 8.00
<i>Chateau Graves sauternes 2019</i>	€ 9.00
<i>Don PX 2019 di Toro Albalá</i>	€ 7.00