

# *Taisting Menu*

*Welcome from the Chef*

*Artichokes pie, Raschera cheese, Taggiasca olive's powder*

*Pappardella pasta, guinea fowl's ragù, duck'sfoie gras*

*Ravioli al tovagliolo, ( stuffed pasta without sauce )*

*Fried lamb chop, arthichokes's salad and Pak-choi*

*Langhe&Langhe*

*Petit Bonbon and cofee*

*€75,00 per person*

*Taisting 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 joke, Ovada's reduction, celery root raw, citrus mayonnaise</i>	€18,00
<i>Artichokes pie, Raschera cheese, Taggiascaolive's powder</i>	€18,00
<i>Seared shellfish and fish, potatoes with cuttlefish ink and confit artichokes</i>	€25,00
<i>Patanegra 5J, warm pan brioche, salted butter and cherry tomatoes</i>	€ 40,00

## *Starter*

<i>Pumpkin's tortelli, Gorgonzola cheese fondue, licorice</i>	€18,00
<i>Pappardella pasta, guinea fowl's ragù, duck's foie gras</i>	€20,00
<i>Dumplings, Castelmagno cheese fondue, black truffle</i>	€22,00
<i>Spaghettoni, artichokes, monkfish, bottarga</i>	€22,00

## *Main Course*

<i>Fillet Chateaubriand</i>	€42,00
<i>Braised beef with Barbera wine, radicchio, creamed potatoes</i>	€28,00
<i>Fried lamb chop, artichokes's salad and Pak-choi</i>	€30,00
<i>Mixed fried fish</i>	€26,00
<i>Cheese's selection</i>	€22,00
<i>Blue cheese's selection</i>	€16,00

## *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, artichoke's flan, peperone with tuna</i>	
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<i>La Perbureira</i>	€ 16,00
<i>Tortellini with broth</i>	€ 18,00
<i>Ravioli roast sauce or with wine</i>	€ 20,00
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<i>Fassona's tagliata with grilled vegetables</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

*Orecchia d'elefante beef only with reservation*

## **DESSERT**

<i>Bonet, caramel sauce, candied apricot</i>	€ 12,00
<i>Langhe&amp;Langhe</i>	€ 12,00
<i>White chocolate, bavarian cream, citru heart andfennel cream</i>	€ 12,00
<i>Pistachio</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