

OVADA TAISTING MENU'

Welcome from the Chef

Fassona tartare, Ovada's reduction, Parmesan

Risotto and Dolcetto wine

Braised beef with Ovada wine, mashed potatoes, mix of vegetables

Ovada's sorbet and burnt chocolate

Petit Bonbon and coffee

With 3 glasses of Dolcetto

€55,00 per person

Tasting menu should be for all the table

Traditional taisting Menu

Welcome from the Chef

Vitel Tonnè

Handmade ravioli whitout sauce

Castelmagno fondue with bread, egg and black truffle

Langhe&Langhe

Petit Bonbon and coffee

€70,00 per person

Tasting menu should be for all the table

OVADA WINE PAIRING: 4 glasses of Dolcetto €40,00

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

Appetizer

<i>Fassona tartare, Parmesan mayonnaise, black truffle's sauce</i>	€ 18,00
<i>Vitel Tonnè</i>	€ 18,00
<i>leek pie, Raschera cheese foam and crispy leeks</i>	€18,00
<i>Patanegra 5J, warm pan brioche, salted butter and cherry tomatoes</i>	€ 40,00

Starter

<i>Fagotelli filled with salted cod, morels and parsley sauce</i>	€ 18,00
<i>Linguine with santa Margherita prawns</i>	€ 28,00
<i>Dumplings, Castelmagno cheese and black truffle</i>	€ 22,00
<i>Risotto with beetroot, Galattica cheese and candied lemon</i>	€ 20,00

Main Course

<i>Fillet Chateaubriand</i>	€45,00
<i>Pigeon, potato and carrot millefeuille and red fruits</i>	€ 30,00
<i>Mixed fried fish</i>	€26,00
<i>Baked Orata fillet, potato, mugnaia sauce, crispy shiso, aioli sauce</i>	€ 30,00
<i>Cheese's selection</i>	€ 25,00

CLASSIC ARCHIVOLTO'S DISH

Mix of National salumi with vegetable sweet and sour € 18,00

Cream potatoes, egg pochet, Parmesan cheese, black truffle € 22,00

IL MONFERRATO: € 20,00

cima alla genovese with green sauce, basket with pulled chicken, russian salad, vegetable's flan, peperone with tuna

Bagna Caoda with mix of seasonal vegetables €26,00

La Perbureira € 16,00

Tajarin, Parmesan cheese fondue, hazelnuts € 20,00

Ravioli roast sauce or with wine € 20,00

Braised beef with Ovada wine, aromatic puree €26,00

Fassona's fillet with green pepper and rosemary potatoes € 34,00

Fassona's tagliata, roasted pepper, salad € 28,00

Bollito misto with sauces and vegetables €32,00

Ligurian-style stockfish €28,00

DESSERT

<i>Bonet, caramel sauce, candied apricot</i>	€ 12,00
<i>Chestnut bavarian cream, chestnut cake, chestnut ice cream</i>	€ 12,00
<i>Torroncino's semifreddo, gianduja's cream, honey's gel</i>	€ 12,00
<i>Langhe&Langhe</i>	€12,00
<i>Sorbet's selection</i>	€ 9,00
<i>Ice cream's selection</i>	€ 9,00

WINE PAIRINGS

<i>Vite Colte Moscato Passito La Bella Estate</i>	€ 7.00
<i>Forteto della Luja Loazzolo Piasa Riscei</i>	€ 8.00
<i>Donna Fugata Passito di Pantelleria Ben Rye</i>	€ 8.00
<i>Sauternes Sichel</i>	€ 9.00
<i>Don PX di Toro Albalá</i>	€ 8.00