

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

€55,00 per person

Tasting menu should be for all the table

Taisting Menu

Welcome from the Chef

Vitel Tonnè

Handmade ravioli whitout sauce

Guinea fowl, hazelnut's crumble, aubergine

Bonet, caramel sauce, candied apricot

Petit Bonbon and coffee

€60,00 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, Parmesan mayonnaise, black truffle's sauce</i>	€ 18,00
<i>Vitel Tonné</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>Spaghetti alla bolognese</i>	€ 18,00
<i>Dumplings, Trombetta courgettes, Datterini tomatoes, Burrata cheese</i>	€ 18,00
<i>Maccaroni pasta with seafood</i>	€ 30,00

Main Course

<i>Fillet Chateaubriand</i>	€45,00
<i>Guinea fowl, hazelnut's crumble, aubergine</i>	€ 26,00
<i>Veal Milanese style</i>	€ 65,00
<i>Mixed fried fish</i>	€26,00
<i>Salt cod cooked with basil, courgettes, peas</i>	€26,00
<i>Baked Orata fillet, friggirelli, 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: € 24,00

cima alla genovese with green sauce, slice of Fassona with Parmesan, russian salad, vegetable's flan, peperone with tuna

La Perbureira € 16,00

Tajarin, butter, black truffle € 18,00

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 € 32,00

Fassona's tagliata, roasted pepper, summer soncino € 28,00

DESSERT

Bonet, caramel sauce, candied apricot € 12,00

Yogurt's mousse, yuzu's cream, marinated peach € 12,00

<i>Torroncino's semifreddo, gianduja's cream, honey's gel</i>	€ 12,00
<i>Candied pineapple, caramel's ice cream, chocolate's crumble</i>	€12,00
<i>Chocolate sphere, panna cotta, coffee 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</i>	€ 6.00
<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>	€ 8.00
<i>Don PX di Toro Albalá</i>	€ 7.00