

## ***TASTING MENU***

*Welcome from the Chef*

*Small leeks pie, cream of black garlic and parsley's sauce*

*Chickpea's plin, vegetable reduction and burnt onion powder*

*Or*

*Risotto with Ovada wine, Roccaverano cheese cream and toasted hazelnuts*

*Braised beef with Barbera wine, radicchio, creamed potatoes*

*Chestnut bavarian cream, chestnut's ice cream, meringa*

*Tasting menu € 60,00*

*Tasting menu should be for all the table*

## ***WINE PAIRINGS***

*OVADA wine pairings : 4 glasses of Dolcetto € 25,00*

*PIEDMONT wine pairings : 5 glasses between white and red wine € 50,00*

## **APPETIZERS**

<i>Fassona joke, eggs cream, black truffle, parmesan cheese</i>	€ 18,00
<i>Small leeks pie, cream of black garlic, parsley's sauce</i>	€ 18,00
<i>Raw prawns, marinated salad, apple, pistachio, candied lemon</i>	€ 25,00

## **STARTER**

<i>Tajarin, hazelnuts, Parmesan cheese</i>	€ 20,00
<i>Chickpea's plin, vegetable reduction, burnt onion powder</i>	€ 18,00
<i>Dumplings, Castelmagno cheese fondue, black truffle</i>	€ 22,00
<i>Risotto with Ovada wine, Roccaverano cheese cream, toasted hazelnuts</i>	€ 18,00

## **MAIN COURSE**

<i>Fillet Chateaubriand</i>	€ 42,00
<i>Braised beef with Barbera wine, radicchio, creamed potatoes</i>	€ 28,00
<i>Mixed fried fish</i>	€ 25,00
<i>Turbot, acqua pazza sauce and vegetables mix</i>	€ 27,00

## **CHEESE**

Cheese's selection € 22,00
Blue cheese's selection € 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, pumpkin pie, peperone with tuna</i>	
<i>La Perbureira</i>	€ 16,00
<i>Tortellini with broth</i>	€ 18,00
<i>Ravioli roast sauce or with wine</i>	€ 20,00
<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>Hazelnut's semifreddo, chocolate's mousse</i>	€ 12,00
<i>Langhe&amp;Langhe</i>	€ 12,00
<i>Chestnut</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>Maculan Torcolata 2019</i>	€ 6.00
<i>Donna Fugata Passito di Pantelleria Ben Rye 2021</i>	€ 8.00
<i>Marco De Bartoli Passito di Pantelleria Bukkuram 2014</i>	€ 12.00
<i>Chateau Graves sauternes 2018</i>	€ 8.00
<i>Don PX 2019 di Toro Albalá</i>	€ 7.00
<i>Moscato d'Asti</i>	€ 6.00
<i>Brachetto d'Acqui</i>	€ 6.00