

OSTERIA DEI MERAVIGLIATI

APPETIZERS

VEAL WITH TUNA SAUCE €13,50

Allergens: fish, eggs, mustard, nuts

HAND-CHOPPED RAW BEEF WITH EGG YOLK SAUCE €14,00

Allergens: eggs, mustard, sulfites

RUSSIAN SALAD €9,00

Allergens: fish, eggs, mustard, nuts, sulfites

TUNA AND CARAMELIZED ONION CANNOLI €10,00

Allergens: fish, eggs, mustard, gluten

SNAILS BOURGUIGNONNE 6 OR 12 PIECES €9,00/ €14,00

Allergeni :celery, dairy

TONGUE WITH GREEN SAUCE €10,00

Allergens: fish, sulfites

PIEDMONTESE APPETIZER €9,00

Allergens: celery, sulfites

BELL PEPPERS WITH BAGNA CAUDA €9,50

Allergens: fish

CANTABRIAN ANCHOVIES WITH GREEN SAUCE €10,00

Allergens: fish, sulphites, gluten, dairy

FRIED TRIPE €11,50

Allergens: gluten, nuts

CARPIONE (TRADITIONAL PIEDMONTESE MARINATED FISH) €12,00

Allergens: gluten, eggs, sulphites, celery

FIRST COURSES

PLIN FILLED WITH RASCHERA FONDUE AND BLACK TRUFFLE €14.50

Allergens: eggs, gluten, dairy

30-YOLK TAJARIN WITH PARMESAN CREAM, ROCKET PESTO
AND BRA SAUSAGE €15.00

Allergens: eggs, gluten, dairy, nuts

THREE-MILK PAN-SEARED GNOCCHI ON PEA CREAM
WITH LEMON ZEST €14.00

Allergens: gluten, dairy, nuts

MAIN COURSES

BAKED RABBIT ROLL WITH CHAMPIGNON PEACHES €18.00

Allergens: Mushrooms, dairy products, sulphites

PORK BELLY COOKED AT LOW TEMPERATURE ON A CREAM OF
POTATOES, LEMON, ROSEMARY AND BELGIAN ENDIVE €18.00

Allergens: sulphites

MEDITERRANEAN-STYLE SAUTÉED OCTOPUS
ON A CREAM OF CHICKPEAS AND PURPLE CABBAGE €19.50

Allergens: crustaceans

TASTING MENU

€38,00

TRIO OF APPETIZERS
(VEAL WITH TUNA SAUCE, HAND-
CHOPPED RAW BEEF, RUSSIAN SALAD)

PLIN RAVIOLI WITH THREE ROASTS

BRAISED VEAL CHEEK

BUNÈT

COVER CHARGE 2,50 EURO

DRINKS

WATER	€2.50
SOFT DRINKS	€3.00
BEER	€4.50
ESPRESSO COFFEE	€1.80
DIGESTIFS.	€4.50
RUM	€6.00
BAROLO CHINATO	€7.00
VERMOUTH	€7.00

SMALL SELECTION OF CHEESES FROM
"BORGO AFFINATORI"

4 CHEESES €8.00

6 CHEESES €12.00

RECOMMENDED WINE PAIRINGS

MOSCATO D'ASTI CANNELLI €5.00

RESERVE MOSCATO €6.00

LATE HARVEST WINE €8.00

DESSERTS

PANNA COTTA WITH APRICOTS
MARINATED IN GIN AND LIME €8.00

Allergens: dairy

WHITE CHOCOLATE MOUSSE AND
MANGO SAUCE €8.00

Allergens: dairy, gluten

BASQUE CHEESECAKE WITH ROBIOLA
CHEESE FROM COCCONATO, PISTACHIO
AND RASPBERRIES €8.00

Allergens: dairy, eggs

TIRAMISU WITH FRESH MASCARPONE
FROM BARUFFALDI €8.00

Allergens: gluten, eggs, dairy, sulphites

OSTERIA DEI MERAVIGLIATI

APERITIF MENU (5:30 PM – 7:00 PM)

GLASS OF "ALTA LANGA"
SPARKLING WINE €9.00
GLASS OF TRADITIONAL METHOD
SPARKLING WINE €8.00
GLASS OF CHARMAT METHOD
SPARKLING WINE €6.00
GLASS OF STILL WHITE
OR ROSÉ WINE €6.00
GLASS OF RED WINE €6.00
GLASS OF MOSCATO €5.00

IN ADDITION TO OUR WINE SELECTION,
YOU WILL ALSO FIND...

SPRITZ €6,00
HUGO SPRITZ €6,00
LEMON SPRITZ €6,00
NEGRONI €7,00
AMERICANO €6,50
GIN TONIC €9,00
BIRRA €4,50

PRICES INCLUDE A SMALL COMPLIMENTARY
CHARCUTERIE AND CHEESE BOARD.

TRY OUR BRUSCHETTA TOO...

PEAR AND GORGONZOLA €6.00

Allergens: gluten

TOMATO AND BUFFALO STRACCIATELLA €6.00

Allergens: gluten, dairy

BRA SAUSAGE AND CARAMELIZED ONION €7.00

Allergens: gluten, dairy, sulphites

BELL PEPPERS, CAPERS AND ANCHOVIES €7.50

Allergens: gluten, dairy, sulphites