Osteria dei Meravigliati

Appetizers

Cold slice veal w/creamy tuna and caper sauce €13.50

Allergens: fish, eggs, mustard, nuts

Hand chopped beef tartare w/hazelnut and
Roccaverano cheese sauce €14.00

Allergens: eggs, mustard, sulfites, nuts, dairy

Russian salad €9.50

Allergens: fish, eggs, mustard, nuts, sulfites

Toast w/creamed salt cod €11.00

Allergens: fish, eggs, gluten

Burgundy style snile (6 or 12 pieces) €9.00 / €14.00

Allergens: celery, dairy

Veal tongue w/green herbs sauce €10.50

Allergens: fish, sulfites

Grilled goat cheese w/autumn salad €10,00

Allergens: dairy, nuts

Roasted peppers w/bagna caoda(warm garlic and anchovy sauce) €9.50

Allergens: fish

Cantabrian anchovies w/ green herbs sauce €10.50

Allergens: fish, sulfites, gluten, dairy

Veal offal (brain, spinal cord, sweetbread) €12.50

Allergens: gluten, eggs

Braised veal croquettes w/carrot cream and Nebbiolo reduction €11.50

Allergens: gluten, sulfites, eggs, celery

Pumpkin pastry w/gorgonzola fondue
and caramelized onions €10.50

Allergens: gluten, dairy

First Courses

30-yolk Tajarin w/potato cream,
mushrooms, and rosemary crunch €15.00

Allergens: gluten, dairy, eggs

Chestnut gnocchi w/Castelmagno cheese fondue
and Marsala pears €14.50

Allergens: dairy, nuts, gluten, sulfites

Pan-fried risotto w/veal kidney ragù €15.00

Allergens: dairy, sulfites, celery

Main Courses

Rabbit roll w/tuscan kale and celery root € 21.00

Allergens: celery, sulphites

Goose leg w/savoy cabbage and chicory sprouts € 22.00

Allergens: sulphites, celery

Veal Head w/creamed potatoes, onion, and caramelized carrot € 20.00

Allergens:sulphites

Tasting Menu

€38.00

Trio of appetizers (cold veal w/tuna sauce, raw beef tartar, Russian salad)

Allergens: Egg, Fish, Nuts

3 Roasts plin ravioli w/veal jus

Allergens: Gluten, Egg, Sulphites, Dairy

Braised Veal cheek

Allergens:Sulphites

Bunèt

Allergens:Dairy, Nuts, Egg, Sulphites

Cover charge €2.50

Drinks

Water €2.50

Soft drinks €3.00

Beer €4.50

Coffee €1.80

Bitters / Digestifs €4.50

Rum €6.00

Barolo chinato €7.00

Vermouth €7.00

Small Cheese Selection

4 pieces €9.00
6 pieces €13.50

Wine Pairing Glass

Moscato Canelli €5.00
Late Harvest €8.00

Desserts

Crema catalana w/orange and rosemary €8.00

Allergens: dairy, eggs

Panna cotta w/zabaione and dark chocolate €8.50

Allergens: dairy, eggs

Tiramisù with fresh mascarpone from Baruffaldi €8.00

Allergens: gluten, eggs, dairy, sulfites

Pear and walnut puff pastry €8.50

Allergens: gluten, nuts, eggs, dairy

Hazelnut cake w/orange chantilly cream €9.00

Allergens: nuts, eggs, dairy

Osteria dei Meravigliati

Our aperitifs from 5:30 PM to 7:00 PM

Glass of "Alta Langa" €9.00
Glass of Metodo Classico €8.00
Glass of Metodo Charmat €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 can also find...

Spritz €6.00
Hugo spritz €6.00
Lemon spritz €6.00
Negroni €7.00
Americano €6.50
Gin tonic €9.00
Beer €4.50

Prices include a small accompanying platter...

Osteria dei Meravigliati

Truffle Autumn 2026

Recommended pairings:

Hand-chopped beef tartare € 12,50

30-yolk Tajarin € 13,00

Egg € 9,00

Zabajone € 8,00

Price per gram, based on market quotation

Osteria dei Meravigliati

Truffle Autumn 2026

Recommended pairings:

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30-yolk Tajarin € 13,00

Egg € 9,00

Zabajone € 8,00

Price per gram, based on market quotation