

STARTERS

Traditional veal with tuna mayonnaise (Vitello tonnato) (3-4-10)	€ 17
Tonno di coniglio, sliced slow cooked rabbit, bitter-sweet vegetables, anchovies sauce (4- 7-9)	€ 17
Light-salt fresh cod, zucchini sauce, olive caviar (4)	€ 17
Cured meat board, hot home made focaccia (1-12)	€ 16

FIRST COURSES

Thirty-seven-yolk Tajarin, sausage ragoût and pioppini mushrooms (1-3-7-9-12)	€ 18
Traditional squared Ravioli of Fossano filled with three roasted meat (pork, veal, chicken) (1-3-7-9-12)	€ 18
Calamarata pasta "Bossolasco selection", steamed baby octopus, burrata cream and herbs bread (1-4-7-12)	€ 18

SECOND COURSES

Slow cooked Piedmontese Fassona cheek, gravy sauce, carrot and cardamom sauce (9-12)	€ 20
Crispy pork neck, barbecue sauce and crispy asparagus (7)	€ 20
Red tuna, mixed leaves salad, dried fruits, and datterino tomato sauce (1-4-8)	€ 21
"Franco Parola" local cheese selection (7-8- 12)	€ 13

SALADS AND CHEESE

Insalata Langarola: crunchy salad, grilled chicken, extra-verygin olive oil croutons, fresh toma cheese, hazelnuts(1-7-8)	€ 10
Vegetarian Salad: green salad, grilled aubergine, pomodori cherry tomato, omelette, Grana Padano flakes and mustard mayonnaise (3-7-10)	€ 10

For the variation of the dishes of the menu and half portions
there will be a supplement of 2,00 €/each

Service Euro 2,00 per person.

Allergens list European Reg. 1169/2011

1 GLUTEN - 2 CRUSTACEANS - 3 EGGS - 4 FISH - 5 PEANUTS - 6 SOY - 7 MILK - 8 NUTS
9 CELERY 10 MUSTARD - 11 SESAME - 12 SULPHUR DIOXIDE - 13 LUPIN - 14 MOLLUSCS
Please inform us about any allergy or intolerance and ask information before the placing of your order.
Some products used by our kitchen may undergo a process of temperature reduction or frozen at origin
with the aim to obtain a final product with higher quality.