

Our buffet starters

€ 20,00

Our first courses

€ 18,00

Fresh fettuccine with asparagus and pork cheek
Strawberry and Champagne risotto ✓🌾
Cresci-style linguine ✓
Traditional ravioli with butter and parmesan cream
Spaghettono with clams

Our main courses

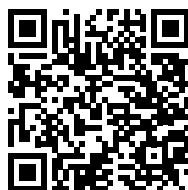
€ 24,00

Sliced Fassona beef steak with rocket salad and Pachino tomatoes 🌾
Poached fried egg on Santena asparagus ✓
Fried calamari* and prawns*
Aosta Valley-style cutlet

Our side dishes

€ 6,00

Baked potatoes ✓🌾
Fried potatoes ✓🌾
Spinach with raisins ✓🌾
Mixed salad 🌾



Scan the QRcode with your smartphone and download this menu so you can read it comfortably whenever you want

We are happy to serve alternative **gluten-free** 🌾 and **vegetarian dishes** ✓

Our Hamburger

€ 20,00

Piedmontese meat Hamburger

(200 gr Fassona beef, caramelized onions, Fontina cheese, green salad, tomatoes, speck, barbecue sauce, mayonnaise)

Our pizzas

€ 12,00

Aosta Valley with fontina cheese and cooked Saint-Oyen ham

Margherita

Mushrooms

Diavola

Raw ham and Campania DOP buffalo mozzarella

Our focaccias

White focaccia with rosemary and Recco extra virgin olive oil € 8,00

Focaccia with Parma raw ham € 12,00

Our desserts

€ 9,00

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Thanks to the most advanced processing techniques, some products with the symbol ** have been subjected to temperature reduction and stored at -20 ° C.
* Frozen Product | * Frozen bread | # The product has been regularly slaughtered according to Reg. CE 852/2004
The informations about the presence of products that cause allergies or intolerances are available by contacting to the service staff

Our winery

Sparkling wines

Brut prestige Az. Sant'Orsola	€ 21,00
Spumante Asti dolce DOCG Az. Sant'Orsola	€ 30,00

White wines

Erbaluce Caluso DOCG Az. Caretto	€ 30,00
Roero Arneis DOCG Az. Ferrero	€ 35,00
Favorita Langhe DOCG Az. Negro	€ 30,00
Chardonnay Piemonte DOC Az. Lanata	€ 35,00
Falanghina del sannio DOP Az. La Guardienese	€ 35,00
Cortese DOC Az. Montelio	€ 28,00
Pigato riviera ligure di ponente DOC Az. Punta Crena	€ 28,00
Ribolla gialla colli orientali del friuli DOC Az. La tunella	€ 40,00
Gewurztraminer DOC Az. Appiano	€ 45,00
Muller Thurgau DOC Az. Appiano	€ 40,00

Red wines

Dolcetto d'Alba DOCc Az. Adriano	€ 25,00
Dolcetto di Dogliani DOCG Az. Pecchenino	€ 40,00
Barbera d'Asti Superiore DOCG Az. Lanata	€ 30,00
Botti Langhe Nebbiolo DOC Az. Pecchenino	€ 45,00
Cornalin Valle d'Aosta DOC Az. Grosjean	€ 46,00
Bonarda Oltrepò Pavese DOC Az. Montelio	€ 25,00
Nero d'Avola IGP Az. Donnafugata	€ 40,00
Lambrusco Emilia Antico Bruscone DOCG Az. Ceci	€ 25,00

Whine by the glass

Barbera d'Asti Superiore DOCG Az. Lanata	€ 6,00
Dolcetto d'Alba DOC Az. Adriano	€ 6,00
Chardonnay Piemonte DOC Az. Lanata	€ 6,00
Brut prestige Az. Sant'Orsola	€ 6,00