



Our buffet starters

€ 22,00

Our first courses

€ 20,00

Fresh maccheroncini in various sauces:

Amatriciana,

Artichokes and seared pork cheek,

Cacio and pepe, 

Black cabbage and sausage

Spaghetti with clams

Pumpkin and taleggio cheese risotto  

Our main courses

€ 26,00

Baked sea bream fillet with fresh cooked tomato, olives and oregano with sautéed escarole 

Grilled entrecôte of Fassona piedmontese with roast potatoes 

Venetian-style liver with polenta dome

Aubergine, mozzarella, cherry tomatoes, oregano puff pastry dome  

Beef cheek braised in Barolo wine 

All second courses are accompanied by a side dish of vegetables

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

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 Homemade Brea Hamburger

€ 20,00

Piedmontese meat Hamburger with baked potatoes and BBQ sauce
(200 gr Fassona meat, tomato, smoked bacon, Fontina DOP)

Our desserts

€ 9,00

Pineapple and fresh strawberries ✓ 🌿

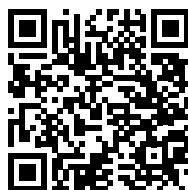
Cream ice cream ✓ 🌿

Lemon ice cream ✓ 🌿

Cheesecake ✓ 🌿

Tiramisu ✓ 🌿

Hazelnut rocher ✓ 🌿



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

Our winery

Sparkling wines

Metodo Martinotti e Metodo Classico Astoria Spumante Lounge S.A. (Astoria)	€ 20,00
Metodo Classico Oltrepò Pavese 2020 (Az. La Sbercia)	€ 25,00
Alta Langa Brut Limited Edition 2020 (Fontanafredda)	€ 35,00

White wines

Sorriso "da uve Sauvignon, Chardonnay, Viognier" 2023 (Paolo Scavino)	€ 30,00
Vallée d'Aoste Chambave Muscat 2023 (Crotte des Vigneron)	€ 41,00
Gewurztraminer 2023 (Tramin)	€ 30,00
Vermentino Bolgheri Maremma Toscana 2022 (Poderisette)	€ 30,00
Irpinia Falanghina 2024 (Vinosia)	€ 25,00
"Rias" Vermentino di Gallura 2024 (Tenute Gregu)	€ 30,00

Rosé Wine

Nebbiolo Rosé 2024 (Abbona)	€ 25,00
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Red wines

Mon Rouge 2022 (Az. Les Cretes)	€ 25,00
Fumin "Esprit Follet" 2020 (Crotte des Vigneron)	€ 40,00
Dolcetto d'Alba 2024 (Boglietti)	€ 25,00
Barbera d'Asti San Michele 2022 (Primevi)	€ 25,00
Nebbiolo d'Alba 2022 (Boglietti)	€ 38,00
Pinot Nero Trentino 2022 (Tramin)	€ 30,00
Chianti Classico "Querceto" 2022 (Castello di Querceto)	€ 42,00
Lambrusco Grasparossa di Castelvetro 2024 (Manicardi)	€ 25,00

Sweet Wines

Barolo Chinato S.A. (Fontanafredda)	€ 38,00
Asti Spumante Brut 2024 (Cant.Prod. Valle Belbo)	€ 25,00

Wine by the glass € 6,00