

Osteria dell'Enoteca

"Sotto nel cortile" by **DAVIDE PALLUDA**

Lunch 12:30 - 14:00 and dinner 19:30 - 21:30

Mixed antipasti on the blackboard 16 euro

COLD DISHES

"Vitello tonnato" 9 euro

Beef tartare minced with a knife 9 euro

Millefeuille of topinambour 9 euro

HOT DISHES

Cruncy egg, Taleggio cheese fondue and salad 10 euro

Creamy Cod fish croquettes and red onion marinated in sweet and sour 10 euro

Pumpkin ravioli, butter, sage and hazelnuts 10 euro

Tajarin with ragout of sausage 10 euro

Plin with meat roasted sauce 10 euro

Stuffed squid au gratin, ratatouille 16 euro

Tartrà with porcini mushrooms

(soft salted pudding, old Medieval piemontese ricipe) 12 euro

Veal cooked with Arneis and seasonal vegetables 16 euro

Piedmont cheeses with marmalade or honey: little 9 euro

big 13 euro

Cheescake and raspberries 8 euro

Hazelnut cake, cold zabajone sauce 8 euro

Brasilian chocolate ice-cream and whipped cream 8 euro

Puff pastry cannoli with cream, lemon sorbet 8 euro

Sorbet and ice-cream 6 euro

Coffee 1 euro

Bread and water 2 euro

Menu of the day from the board 32 euro