

# 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” 10 euro

Beef tartare minced with a knife 10 euro

## HOT DISHES

Tistle flan with cheese fondue 10 euro

Veal tongue, green sauce, red sauce and marinated cauliflower 10 euro

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

*Porcini mushrooms ravioli, thyme butter* 10 euro

Wholemeal tagliatelle with sausage ragù sauce 10 euro

Pumpkin ravioli with hazelnut butter 10 euro

Cuttlefish in black with potato cream 16 euro

Roasted shoulder of lamb with side dish 16 euro

Braised Fassona cheek, mashed potatoes 16 euro

Piedmont cheeses with marmalade or honey little 9 euro

big 13 euro

## DESSERTS

Chestnut cream, meringue and persimmon 8 euro

Panna cotta foam, hazelnut and salted caramel ice cream 8 euro

Hazelnut cake, cold zabajone 8 euro

Apple pastry with cream ice cream 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*