

# *Osteria dell'Enoteca*

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

Lunch 12:30 – 13.30 and dinner 19:30 - 21:30

Mixed antipasti on the blackboard 18 euro

## COLD DISHES

"Vitello tonnato" 12 euro

Beef tartare minced with a knife 12 euro

## HOT DISHES

Jerusalem artichokes, soft egg and fondue 12 euro

Creamy Cod fish croquettes and red onion marinated in sweet and sour 12 euro

Porcini ravioli, thyme butter 12 euro

Tajarin with sausage ragù sauce 12 euro

Chanterelle ravioli in broth 12 euro

Cuttlefish in black, cream of soft potato and candied lemon 18 euro

Fillet of pork with raspberry and plum reduction 18 euro

Veal cheek braised in red wine 18 euro

Piedmont cheeses with marmalade or honey little 10 euro

big 14 euro

## DESERTS

Hazelnut cake and cold zabaglione 9 euro

Panna cotta mousse, hazelnut ice cream and salted caramel 9 euro

Cheese cake with raspberries 9 euro

Apple tatin, cream ice cream 9 euro

Sorbet and ice-cream 7 euro

Coffee 2 euro

Homemade liqueurs: 'Ramasin' plum or Arquebuse 5 euro

Bread and water 3 euro

Menu of the day from the board 35 euro