

Menu

PIEDMONTESE  TRATTORIA

Starters

Steak tartare (1)	13€
with oil, salt and pepper	
Roasted pepper (3-5-12)	10€
with tuna cream and green sauce	
Fresh tomato cheese (5-7-13)	9€
with green and red bagnet sauce	
Russian salad (2-4-9)	9€
Selection of cured meats and cheeses (7)	15€
from Piedmont	
Anchovies in green sauce (5-7)	12€

First courses

Agnolotti with roast sauce (3-7-10-13-14).....	15€
Plin pasta with greens (3-7-10-11-13-14)	16€
with smoked scamorza fondue	

Main courses

Veal with tuna sauce (3-7-10)	18€
Finely sliced beef (10)	19€
with its sauce (7-10-13)	
Eggplant parmesan (3-7-10-12-14)	14€

Sides

Baked potatoes	5€
Grilled vegetables	5€
Mixed salad	4€
Peppers in bagna cauda	6€
Green beans with butter	5€

Desserts

Bonet (2-3-7-12-13-14)	7€
Panna cotta with caramel (3-7-13)	7€
Tiramisù (3-7-13)	7€
Chocolate semifreddo (2-3-7-12-13-14)	8€
Hazelnut cake	7€
Zabaione with Moscato	6€
Bonet with chocolate	7€

Drinks

Water	3€
Coffee (not decaffeinated)	2€
Beer 33cl	7€
Soft drinks	4€
Amaro San Simone	5€
Genepy	5€
Grappa	6€
Dessert wine (sweet wine)	6€

Cover charge 2,50€

Traditional Menu 25€

Steak tartare

Agnolotti with roast sauce

Finely sliced beef with its sauce

Bonet

Vegetarian Menu 25€

Trio of fresh tomini cheese

Plin pasta with greens
with smoked scamorza fondue

Eggplant parmesan

Bonet

For information on allergens and ingredients, please ask our staff.