

# *Ristorante Ponte Bria - À la Carte*

## *Starters*

Charcuterie Board  
selection of locally cured meats  
with vegetables

14 euro

Piedmontese Veal Tartar  
with soy celeriac julienne  
and anchovy mayonnaise

14 euro

Mousse of "Gorgonzola Cheese"  
served with venus rice chips  
and caramelized pears

12 euro

Breaded Sardines  
red onion marmalade  
and parsley gel

12 euro

## *First courses*

Home-made Ravioli  
stuffed with pumpkin and amaretti  
served with brown fondue .  
and Taleggio cheese fondue.

12 euro

Beetroot Dumplings  
with celeriac cream  
coffee powder and almonds

13 euro

Buckwheat Tagliatelle  
home-made  
with wild boar ragout

14 euro

Semolina Dumplings  
Roman-style  
local beef stew  
and turnip tops

13 euro

## *Main courses*

Grilled beef steak  
with roast potatoes,  
shallots with salt  
served with meat sauce

19 euro

Traditional Braised Beef  
with rustic cornmeal "polenta"

18 euro

Local roast lamb  
roasted red turnips  
and sweet and sour cabbage

20 euro

Fillet of local lake fish  
covered with lard, herbs ,  
salt zabaglione  
and vegetable sauce

19 euro