

Ristorante Ponte Bria - A la Carte

Starters

Charcuterie Board
selection of locally cured meats
served with honey bread

14 euro

Beef Tongue
with basil sauce
and red onion jam

12 euro

Piedmontese Veal Tartar
with salty custard,
hazelnuts and carasau bread chips

13 euro

Smoked Trout
with beetroot gel, wasabi mayonnaise
and black bread earth

12 euro

First courses

Ravioli
stuffed with Ossobuco,
served with their sauce
and lemon cream

14 euro

Tagliolini with 30 egg yolks
with white rabbit ragu,
Taggiasche olives and almonds

14 euro

Roasted Rise "Milanese style"
with local sausage
and roasted pepper cream

13 euro

Turmeric Potato Dumplings
with broccoli cream
buffalo mozzarella sauce
and chilli toast

13 euro

Main courses

Grilled beef steak
with jus sauce
roasted potatoes and carrots

19 euro

Sous Vide Veal Porto Sauce
with borettane onions
and potato rosti

18 euro

Cod-fish steak
celeriac cream and black garlic
with roasted peppers

17 euro

Pork Belly
beets and puffed quinoa
with mottarone liqueur sauce

17 euro