

Ristorante Ponte Bria

Groups Menu

2022

€40,00 excluding drinks

with 3 appetizers, 2 first and 1 second

€50,00 excluding drinks

with 3 appetizers, 2 first and 2 second

Our starters to choose from:

- Crispy little cake with asparagus and Tomacheese "Mottarone" (veg)
- Spinach flan with stracchino cream and toasted hazelnuts (gf / veg)
- Veal with tuna sauce and caper fruits (gf)
- Piedmontese beef tartare, red onion cream and Jerusalem artichoke chips (gf)
- Soft potato pie in raw crispy from "Val Vigezzo" (gf)
- Selection of local cured meats (gf)

Our risotti:

- Risotto with nettles cream and local sausage (gf)
- Beetroot risotto and Taleggio fondue (gf / veg)
- Risotto with Nebbiolowine sauce creamed with alpine butter (gf / veg)

Our fresh pasta:

- Fresh pasta lasagna with game ragout
- Vegetable charcoal crepe stuffed with mushrooms with saffron béchamel (veg)
- Artisanal pasta with lake ragù and fresh basil cream

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Our second courses to choose from:

- Piedmontese braised beef with vegetables (gf)
- Pork fillet with sesame and thyme potato pie (gf)
- Veal cooked at low temperature with baked potatoes
- trout fillet with chard and soy sauce dressing (gf)

VEGAN MENU

Appetizers

- Chickpea hummus with salad and crusty bread with oil
- Quinoa salad with crunchy vegetables and pepper sauce

first courses

- Beetroot risotto creamed with extra virgin olive oil
- Linguine with rocket pesto and toasted almond slices

Second courses

- Millet medallions with grilled mixed vegetables

Dessert:

Price €5.50

Our desserts are prepared daily! ask the waiter what dessert there is that day!

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Children's menu:

Children € 20 with the possibility of green, white or red pasta and cutlet with chips!

During the week and in the evening it will be possible to combine on request with a dedicated price our exclusive animation by *APSZAZZI!*

On Saturday and Sunday for lunch, entertainment will be included in the price but it will not be exclusive to the event!

Extra:

- Welcome drink, alcoholic, non-alcoholic of the house in jugs, prosecco, soft drinks, chips and pretzels 5 euros per person
- Prosecco at 16 euros per bottle / Moscato at 12 euros per bottle for the cake
- The menu consisting of the courses selected by you will be the same for all guests (except for exceptions due to intolerance or allergies)
- We kindly ask you to inform us of any allergies / intolerances and if you need child seats.
- To confirm your reservation we kindly ask you to pay a deposit of 20% of the total and to send us a copy of the accounting once the payment has been made.

Confirm the number of participants 15 days before the event.

We ask for a guaranteed minimum of 90% of the confirmed at the time of the balance.

For more information:

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